

Product Specification	ALMOND BUTTER SALTED CAMEL, ORGANIC		
	Revision NO: 1.0	Revision Date 31.05.2022	

1. DESCRIPTION

The Almond salted caramel is produced by mixing of smooth almond butter, coconut milk, coconut sugar and Himalayan salt. It contains 100 % organic ingredients.

2. STATUS

ORGANIC	YES, Organic certified
CONVENTIONAL	NO
IFS	IFS certified
GMO	Free from GMO
SHARED EQUIPMENT	NO SHARED EQUIPMENT has been used. The equipment is dedicated to the nuts and seeds processing and manufacturing of nut and seed pastes.
GLUTEN	Free from gluten
IONIZING RADIATION	NO TREATMENT with Ionizing radiation
MICROWAVE RADIATION	NO TREATMENT with microwave radiation

3. NUTRITION DATA

INDICATORS		VALUES	METHOD OF TESTING
1	Fat content - Saturated fats	41,50 g 10,20 g	Internal laboratory methods
2	Calorific values	2494 kJ/100 g; 599 kCal/100 g	Internal laboratory methods
3	Proteins:	12,50 g	Internal laboratory methods
4	Carbohydrates: From them - dietary fiber - sugars	44,40 g 8,30 g 24,40 g	Internal laboratory methods
5	Salt	0,60 g	Internal laboratory methods

4. ORGANOLEPTIC SPECIFICATIONS

ORGANOLEPTIC PROPERTIES	INDICATORS	VALUES	METHOD OF TESTING
	Color	Brown	Visual
	Appearance	Rich brown smooth paste	Visual
	Odor	Typical smell	Organoleptic
	Flavor	Typical	Organoleptic

5. PHYSICOCHEMICAL SPECIFICATIONS

PHYSICOCHEMICAL PROPERTIES	INDICATORS	VALUES	METHOD OF TESTING
	Moisture Content	Norm 3 %	BDS EN ISO 665:2001
	Peroxide value	Maximum 10 meqO ₂ /kg	BDS EN ISO 3960
	Aflatoxin sum B1, B2, G1, G2	Maximum 4 µg/kg	EN 15662, mod.
	Aflatoxin B1	Maximum 2 µg/kg	EN 15662, mod.

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6. MICROBIOLOGICAL SPECIFICATIONS

MICRO-BIOLOGICAL PROPERTIES	INDICATORS	VALUES	METHOD OF TESTING
	Total microbial count	< 10 ⁴ -10 ⁵ cfu/g	ISO 4833-1
	E. coli	< 1-10 cfu/g	BDS ISO 16649-2:2014
	Enterobacteriaceae	< 10-10 ² cfu/g	BDS EN ISO 21528-2:2017
	Salmonella	Absent in 25g	BDS EN ISO 6579-1:2017
	Yeast and Moulds	< 2x10 ² -10 ³ cfu/g	BDS ISO 21527-1/2:2011

7. PACKAGING LABELLING AND STORAGE SPECIFICATIONS

Packaging	Numbers in a box	Boxes on EPAL	TOTAL on EPAL	Nett weight EPAL	Gross weight EPAL	Shelf life (Months)
10 kg, PP			36 pcs	360 kg	392 kg	12
5 kg, PP			75 pcs	375 kg	408 kg	12
1 kg, PP	5	80	400	400 kg	468 kg	12
500 g, Glass	12	80	960	480 kg	760 kg	24
250 g, Glass	12	156	1872	468 kg	846 kg	24
200 g, Glass	12	168	2016	403,20 kg	822 kg	24
170 g, Glass	12	168	2016	342,72 kg	772 kg	24
Storage conditions	Keep in closed containers in cool dry place, temperature 1 - 25 °C. Store away from odors and sunlight and heat sources.					
Origin	Bulgaria					
Branding PRIVATE LABEL	BELUN Available for Private Label orders					

8. USAGE

For direct consumption.

9. ALLERGENS

Components	Contained as ingredient		Possible cross contamination	
	Yes	No	Yes	No
Cereals containing gluten				
<i>Wheat</i>		X		X
<i>Rye</i>		X		X
<i>Barley</i>		X		X
<i>Oat</i>		X		X
<i>Spelt</i>		X		X
<i>Kamut</i>		X		X
<i>Hybrids</i>		X		X
Crustaceans and crustacean products		X		X
Eggs and egg products		X		X
Fish and fish products		X		X
Peanuts and peanut products		X	X	
Soybeans and soya products		X		X
Milk and dairy products		X		X

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Nuts and nut products				
<i>Almonds</i>	X			X
<i>Hazelnuts</i>		X	X	
<i>Walnuts</i>		X	X	
<i>Cashews</i>		X	X	
<i>Pecan nuts</i>		X	X	
<i>Brazil nuts</i>		X		X
<i>Pistachios</i>		X	X	
<i>Macadamia</i>		X	X	
<i>Queensland nuts</i>		X		X
Celery and celery products		X		X
Mustard and mustard products		X		X
Sesame and sesame products		X	X	
Sulphur dioxide and sulphites >10mg/kg or 10mg/l expressed as SO ₂		X		X
Lupin and lupin products		X		X
Molluscs and mollusc products		X		X
Additional allergens	Contained as ingredient		Possible cross contamination	
	Yes	No	Yes	No
Gluten		X		X
Lactose		X		X
Cacao		X		X
Glutamate E620-E625		X		X
Chicken meat		X		X
Coriander		X		X
Corn, maize		X		X
Legumes, pulses		X		X
Beef		X		X
Pork		X		X
Carrot		X		X

Approved by:

Quality Assurance Department:

Company Manager / CEO: