

Trumps - Product Specification



Page 1 of 2

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| Stock Code | BRAKO20 |
| Stock Description | BRAZILS KERNELS ORGANIC 20KG MEDIUM |
| Stock APN | 9311266340207 |
| Stock TUN | |
| Shelf Life | 365 days (at time of packing) Ingredients: organic Brazil nuts . |
| Country of Origin | Product of Bolivia |
| Star Rating | |
| Allergen | Contains: Brazil nut. |
| Allergen May Contain | May contain: other tree nuts |
| GMO Status | Not Modified |
| Packaging | Foil Bag Vacuum Sealed, Cardboard Carton |
| Recommend. Storage | Clean, dry, cool area, free from infestation. Recommended Temperature 0-15° celsius |

Physical Specification

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| Appearance | Brazil kernels with characteristic shape with light to dark brown skin |
| Flavour | Firm, crunchy kernel with typical Brazil nut flavour, no off or rancid flavours. |
| Texture | Firm, crunchy kernel |
| Odour | Typical aroma of brazil with no objectionable odours |
| Moisture | Not less than 1.5% and not more than 5% |
| Warning Statement | |
| Other | Grade: MediumCount: 110 – 130 per 454gAFLATOXIN : Max 15 micrograms per kilogram (15 ppb).Free Fatty Acid. : Max 1.5%BROKENS : Max 2%DAMAGE/DEFECTS : Max 15% including not more than 5% serious damagePeroxide Value : Max 8 meg / kg |

CHIPPED & SCRATCHED : Max 15% for chipping greater than 0.25 inch diameter
 FOREIGN MATTER : Max 0.05%

Microbiological

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|-------------------|--|
| Total Plate Count | <100,000 cfu/g |
| Yeasts Moulds | Yeast: < 1,000 cfu/g, Mould < 10,000 cfu/g |
| Coliforms | < 100 cfu/g |
| E.Coli | <10 cfu/g |
| Salmonella | Negative in 25g |

Nutritional Information

| Serving Size | 50g | |
|---------------------|--------------|-------------|
| Servings per Packet | 400 | |
| | Av per Serve | Av per 100g |
| Energy | 1445 kJ | 2890 kJ |
| Protein | 7.2 g | 14.4 g |
| Fat | 34.3 g | 68.5 g |
| - Saturated Fat | 7.4 g | 14.8 g |
| Carbohydrates | 1.2 g | 2.4 g |
| - Sugars | 1.1 g | 2.1 g |
| Sodium | 1 mg | 2 mg |
| Dietary Fibre | 4.3 g | 8.5 g |