Food Safety CODEX HACCP	TH & CO-TRADING PTY LTD Suite 3C, level 2, 58 Victor Crescent Narre Warren 3805 Product Specification		cification
Origin	BOLIVIA, BRAZIL	Date of issue	18.3.2024
Product Code(s)	120110		31.8.2021
Product	SHELLED BRAZIL NUT	Page 1 of 3	

Product Description:

Brazil nuts are derived from the fruit of the *Bertholletis* excels tree. The kernel is obtained, by drying and removing the outer seed husk/shell. Also known as the almond of the Amazon, Brazil nuts are a uniquely flavoured healthy snack.

Organoleptic properties:

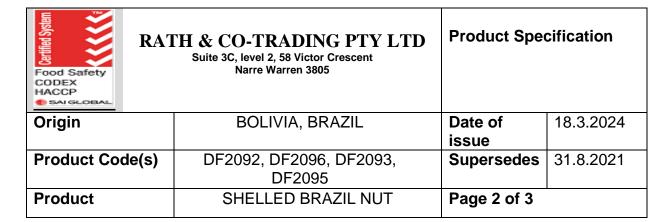
Kernel Colour - Light to dark brown exterior skin and creamy white interior flesh. Odour - Typical of Brazil nuts.

Taste - Typical, free from rancidity or foreign flavour.

Appearance – Crisp firm texture, even size and colour (appropriate to size and grade purchased).

Physical /Grade Parameters:

Product/	kernels per	Tolerances	Moisture
Grade	ounce		
Large or	80/110	- Damage, Serious Not more	
Giants		than (NMT) 10%	
Mediums	110/130	- Damage, Shell & damage,	
Midgets	160/180	including NMT 5.0%	<6%max
		 Foreign Material serious 	
Tiny	180/220	damage; NMT 25 pieces per	
		1000 lbs. of shell and foreign	
		material; and NMT 1.0% for	
		rancid kernels. (Tolerances	
		are percent by weight)	
		- Infestation: 0%	



Microbial Parameters:

Parameters	Quality Standard.
Salmonella	Absent in 25g
E. Coli	<10cfu/g
Total Plate count	<50000cfu/g
Yeast and Mould	<1000cfu/g
Aflatoxin	<15PPB

Nutrition Information			
Servings per package:	100.00		
Serving size:	100.00 g		
	Average Quantity per Serving	Average r Quantity per 100 g	
Energy	2890 kJ	2890 kJ	
Protein	14.4 g	14.4 g	
Fat, total	68.5 g	68.5 g	
- saturated	14.8 g	14.8 g	
Carbohydrate	2.4 g	2.4 g	
- sugars	2.1 g	2.1 g	
Sodium	2 mg	2 mg	

Nutritional Information:

Nutritional information is a theoretical calculation derived from FSANZ

Shelf Life:

Product shelf life is 18 months when stored under the correct conditions.

Storage and Handling:

Product should be stored in cold conditions (<10°C) with a maximum relative humidity of 59%. Product should be kept free from direct sunlight in air tight containers/bags. Storage areas should be clean and regularly treated against pests.

<u>Present in Product</u>
YES / NO
No
No
No
No
No
No
No
No
No
YES
NO

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Origin	BOLIVIA, BRAZIL	Date of	18.3.2024
		issue	
Product Code(s)	DF2092, DF2096, DF2093, DF2095	Supersedes	31.8.2021
Product	SHELLED BRAZIL NUT	Page 3 of 3	

Packaging/Weight:

Carton with inner vacuum-sealed bag.

Intended Use:

Food Supplied as an ingredient for use in further manufacturing or processing.

Non Irradiation & Ethylene Oxide Statement:

This product is declared free from exposure or treatment from sources of irradiation and ethylene oxide.

Genetic Modification:

This product and any processing aids used in the preparation of this product are declared free from genetic modification.