

Technical Specification: MC 663/668 – WALNUT PIECES 3-7mm – 2 x 5kg

General Information

Code	663	668
Colour	Light	Light amber
Description	Walnut pieces 3-7 mm	
Origin	Moldova, Ukraine	
Shelf Life	12 months	
Type of packaging material	Vacuumed PA/PE transparent/blue bag + carton	
Units per carton	2 x 5 kg	
Cartons per pallet	48	
Cartons per layer	8	
Layers per pallet	6	
Net weight	10 kg	

Organoleptic Parameters

Appearance	Well-developed kernels of characteristic uniform shape with a light/light brownish colour
Flavour	Typical fresh walnut flavour without stale and foreign flavours and odours
Odour	Fresh, non-rancid, typical of walnut kernels. Absence of any irrelevant odour

Ingredient List

Ingredients
Walnut kernels

Product Specific Information

Size	3 – 7 mm
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Defect Tolerance

Foreign material	Glass, stones, metal ...	Absent
Organic bodies	Shell, septum	< 0.005%
Other foreign materials >= 7.0mm		Absent

Microbiology (at production)

Moulds	< 10000 cfu
Yeast	< 1000 cfu
Aerobic plate count	< 100000 cfu
Salmonella	Absent in 25g
Coliforms	< 100 cfu
E. coli	< 100 cfu

Physical and chemical characteristics

Aflatoxins B1	< 2.0 µg/kg
Aflatoxins B1+B2+G1+G2	< 4.0 µg/kg
Moisture	< 5.0%
Free fatty acid grade	< 1.2%
Peroxide	< 2.5 meq O2/kg

Nutritional Values

Average NV	Per 100gr
Energy	2853 kJ / 692 kcal
Fat	66g
Of which saturated	9.5g
Carbohydrates	5.3g
Of which sugars	2.5g
Fibre	5.2g
Protein	16g
Salt	0g

The nutritional values above can vary from the labels.

Storage Conditions

Keep cool, dry and dark area. For store conditions once open please see label.

Intolerance Data

Ingredients and derivates causing hypersensitivity according to EU legislation.	Used in the product (incl. as carrier for additives, carry over additives, processing aid).		
	Yes	No	?
Cereals containing gluten and products thereof (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains)		X	
Crustaceans and products thereof		X	
Eggs and products thereof		X	
Fish and products thereof		X	
Peanuts and products thereof (inc. oil)		X	
Soybeans and products thereof (inc. lecithin)		X	
Milk and products thereof (inc. lactose)		X	
Nuts and products thereof (incl. oil)			
- Hazelnut		X	
- Walnut	X		
- Almond		X	
- Cashew		X	
- Pecan nut		X	
- Brazil nut		X	
- Pistachio nut		X	
- Macadamia nut		X	
Celery and products thereof		X	
Mustard and products thereof		X	
Sesame and products thereof (inc. oil)		X	
Sulphur dioxide and sulphites at concentrations of more than 10mg/kg or 10mg/l expressed as SO ₂		X	
Lupine and products thereof		X	
Molluscs and products thereof		X	

Legal Information

The supplier hereby declares that all products delivered to Markelbach & Corne comply with all relevant European and Belgian legislation, as for instance:

Contaminants: EC/2023/915 (and amendments): setting maximum levels for certain contaminants in foodstuffs

Material and articles coming into contact with food: EC/1935/2004, EC/2023/2006 and EC/10/2011 (and amendments).

Food information and allergens: EC/1169/2011 and amendments

Pesticide residues: EC/396/2005, 2007/7/EC, 86/362/EC, 90/642/EC and their amendments.

Coating materials: BPA and others EC/1895/2005 of 18 November 2005 on the restriction of use of certain epoxy derivatives in materials and articles intended to come into contact with food.

Radioactive contamination of food and feed: regulations EC/2016/52, EC/2016/6 EC/733/2008.

GMO declaration :

The representative from Markelbach & Corne N.V. declares and certifies that this product is GMO free and is thus not included within the application of the scope of EC 1829/2003, regarding genetically modified foods and animal feed, nor of EC 1830/2003, regarding traceability and labelling of GMO and traceability of products derived from genetically modified foods.

Declaration of Non-Ionisation & Non-Irradiation:

The undersigned, declares and certifies that this product has not been radiated or is not treated in any way by Ionising rays cfr. ionisation EC/1169/2011 , EC/2+3/1999 & Irradiation EC/6/2016.

Validation

(Electronically) Created by:	(Electronically) Validated by:
QO Quality	Quality department
Date: 14/11/2023	Date: 14/11/2023
Version Number	V11.2023