

	Система менеджмента пищевой безопасности	Cod: F 3.6.2-14 Copy No. Ed. 2 Page: 1/ 4 Rev. 3
	PRODUCT SPECIFICATION: WALNUT KERNELS – 3-6 MM LIGHT PIECES	

ПОДПИСИ/ SIGNATURES

Данные <i>Data</i>	Разработано <i>Created by</i>	Проверено <i>Verified by</i>	Утверждено <i>Approved by</i>
ФИО/ <i>Full name</i>	Карнаухова Е.	Карнаухова Е.	Алали Мохамед
Должность/ <i>Position</i>	Менеджер	РГПБ	Директор
Дата/ <i>Date</i>	15.11.2018	15.11.2018	15.11.2018
Подпись/ <i>Signature</i>			

Ф 3.2.1 ред.2/рев.3

РАСПРОСТРАНЕНИЕ/ SPREAD

№	Фамилия, Имя <i>Full name</i>	Должность <i>Position</i>	Согласовано <i>Agreed</i>		Вывод <i>Conclusion</i>	
			Дата	Подпись	Дата	Подпись
1	Алали Мохамед	Директор	15.11.18			
2	Алавад Ияд Ракан	Нач. производства	15.11.18			
3	Карнаухова Евгения	QM, HACCP Team Leader	15.11.18			
4	Удовиченко Ольга	Менеджер логист	15.11.18			

Ф 3.2.1 ред.2/рев.3

РЕГИСТРАЦИЯ ПЕРЕСМОТРА / REVISION REGISTRATION

Код <i>Code</i>	Ред/рев <i>Reduction /revision</i>	Содержание, причина пересмотра, локализация <i>Contents, reason for review, localization</i>	Дата, подпись выполн. пересмотр <i>/Date, signature of reviewer</i>
Ф 3.6.2-14	1/0	Актуализация данных	30.09.2019
Ф 3.6.2-14	2/0	Актуализация данных	12.10.2020
Ф 3.6.2-14	2/1	Актуализация данных	19.09.2021
Ф 3.6.2-14	2/2	Уточнение названия компании	29.10.2021
Ф 3.6.2-14	2/2	Пересмотр	14.10.2022
Ф 3.6.2-14	2/3	Актуализация данных	12.10.2023
Ф 3.6.2-14	2/3	Актуализация данных	01.10.2024

Ф 3.2.1 ред.2/рев.3

 ФГ «АГРО-СЕНС»	Система менеджмента пищевой безопасности	Cod: F 3.6.2-14 Copy No. Ed. 2 Page: 2/ 4 Rev. 3
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DESCRIPTION	<p>Product Description: Organic walnut kernels, sized 3-6mm light pieces, consisting of smaller broken parts of walnut, carefully calibrated to fit within the specified size range. The product provides a uniform texture, ideal for various culinary applications.</p> <p>Definition of 'Pieces 3-6mm': The product consists exclusively of walnut pieces that range in size from 3 mm to 6 mm. These pieces are small fragments, free of large broken parts or halves, and are uniform in size. The distribution of pieces is carefully controlled to ensure consistency.</p> <p>Batch Definition: A batch of '3-6mm Light Pieces' consists solely of walnut pieces within the 3-6mm size range. While slight natural variations in the size of the pieces may occur, the overall batch will meet the specified size distribution.</p> <p>Trade Name: Walnut Kernels 3-6mm (Pieces)</p> <p>Net Weight: 10 kg(2*5kg)</p> <p>Country of Origin: Ukraine</p> <p>Technological Process: Harvesting, impurity cleaning, sorting for major defects, drying, calibration, mechanical splitting, optical/manual sorting, foreign body detection (including metal detection), and packaging.</p> <p>Purpose: Ideal for direct consumption, as a snack, or for incorporation into food products. Suitable for use in bakery, confectionery, and other culinary applications.</p> <p>Composition: 100% Walnuts</p>						
SPECIFICATIONS	<ul style="list-style-type: none"> • Uniformity: The contents of each package must be uniform and contain only walnut kernels of the same origin, quality, size (if sized), and variety (if indicated). • Processing: The walnuts are processed through mechanical and manual methods. • Appearance: The kernel is well-developed, without excessive external moisture, clean, and uniform in color. • Smell and Taste: The walnuts must have the inherent smell and taste of fresh kernels, not rancid, with no foreign smell or taste. <p>Color: The walnut kernels must be uniformly light-colored, with minimal dark straw or lemon-yellow tones, and without dark brown spots. At least 90% of the kernels must meet this color standard.</p> 						
PHYSICAL PARAMETERS	<table border="1"> <tr> <td>Permitted defects</td><td>Tolerances allowed, percentage of defective product by weight</td></tr> <tr> <td>a) Tolerances for a product that does not meet the minimum requirements, of which not more than:</td><td>4-8 %</td></tr> <tr> <td> moldy kernels;</td><td>0</td></tr> </table>	Permitted defects	Tolerances allowed, percentage of defective product by weight	a) Tolerances for a product that does not meet the minimum requirements, of which not more than:	4-8 %	moldy kernels;	0
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Edition: 2 / Revision: 3	Revision Date: October 10, 2024	Evgenia Karnaukhova Page 2 of 4

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CHEMICAL PARAMETERS	<div>- Humidity: 4.8 %</div> <div>- Preservatives: N / A * (not applicable)</div> <div>- Aflatoxins: B1 max. 2.0 (ppb) µg / kg B1 + B2 + G1 + G2 max. 4.0 (ppb) µg / kg</div> <div>- Heavy metals: according to EU (VO) 2023/915</div> <div>- Free Fat Acids (FFA) – max 4.0 mg KOH/g</div> <div>- Peroxide value: Max 2 mVal/kg</div> <div>- Pesticide residues: according to (EC) no. 396/2005</div> <div>- Ochratoxine A, according to EU (VO) 2023/915</div> <div>Radioactivity:</div> <div>Radiological parameters :</div> <div>Cs 137 < 200 Bq/kg</div> <div>Sr 90 < 100 Bq/kg</div>																					
MICROBIOLOGICAL PARAMETERS	<table><tr><td></td><td>Target value (cfu/g)</td><td>Alarm value (cfu/g)</td></tr><tr><td>Aerobic Plate Count:</td><td>1 000 000</td><td>---</td></tr><tr><td>E.coli:</td><td>10</td><td>100</td></tr><tr><td>Bacillus cereus:</td><td>100</td><td>1 000</td></tr><tr><td>Moulds:</td><td>10 000</td><td>---</td></tr><tr><td>Salmonella:</td><td>---</td><td>nn*/125g</td></tr><tr><td></td><td></td><td>*absent</td></tr></table>		Target value (cfu/g)	Alarm value (cfu/g)	Aerobic Plate Count:	1 000 000	---	E.coli:	10	100	Bacillus cereus:	100	1 000	Moulds:	10 000	---	Salmonella:	---	nn*/125g			*absent
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ALLERGENS, CROSS-CONTAMINATION	<div>- Potentially allergenic product/ Warning: Allergic product!</div> <div>- Cross contamination is excluded. Controlled by P 5.3 procedure "Allergen management»</div>																					

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PACKAGING	<ul style="list-style-type: none"> - Direct contact: bags (made of polyethylene) with a capacity of 5 kg and 10 kg, respectively - Indirect contact: boxes (cardboard) with a capacity of 10 kg
LABELING	<ul style="list-style-type: none"> - Manufacturer - Net weight - Manufacturing date - Series - View - Validity - Status - Warning: Allergic product!
GENERAL INFORMATION	<ul style="list-style-type: none"> - Harvesting period: September - November - Processing period: October - May - Place of collection of raw materials: own gardens of the company
STORAGE	<ul style="list-style-type: none"> - Temperature: no more than 20° C - Humidity: no more than 70% - Validity: 12 months - Stored in dry, clean ventilated rooms that do not have any foreign smell and are not infested with pests
PRODUCT	<ul style="list-style-type: none"> - <i>Organic</i> - GMO Free - Not treated with ionizing radiation - Suitable for vegetarians
Regulations	GOST 16833-2014 (UNECE Standard DDP-02: 2001) Interstate Standard Walnut Kernel Specifications DSTU ISO 22000: 2007 (ISO 22000: 2005, IDT "Food safety management systems. Requirements for any food chain organizations") DSTU UNECE DDR-02 concerning marketing and commercial quality control. Walnut kernels Regulation (EC) No. 834/2007 (Organic Production) Regulation (EC) No. 889/2008 (Organic Farming Methods) Regulation (EC) No. 1169/2011 (Food Information to Consumers) Regulation (EU) No. 2023/95 (Applicable Food Safety and Contaminant Standards, 2023)