

David Roberts



QMR 068

FOOD PRODUCT SPECIFICATIONS

Product Name	Gourmet Mix Nuts				
Brand	David Roberts Food Corporation				
Manufacturer/ Packer	David Roberts Food Corporation				
Date Issued	Nov 26, 2015	Date Revised	Jan 30, 2023	Replaces	Nov 26, 2015
Contact Name	Sean Whitfield		Title	Plant Manager	
Phone	1-800-361-4028	Fax	(905) 502-7701	Email	sean@drfc.ca

Issued By: Sean Whitfield

Title: Plant Manager

Revised By: Bhavana Konda

Title: Quality Assurance

Coding and Pack Size Information

Pack Size	Product Code	UPC Code	SCC Code	Box Dimensions (inches)
2 x 1.5 kg	NM027	06726111027	10067261110275	11 x 9 x 5.5 Packaged in Poly Ziplock Bags in a corrugate box

Location of Lot Code	On each unit and on every carton label		
Example of Lot Code	3061	Explanation of Lot Code	3 (Year) 06 (Week of Year) 1 (Day of Week)

Shelf-Life Information

Shelf Life	6 months under recommended storage conditions
Shipping and Storage Information	Products should be stored under dry cool conditions away from heat, direct light, and strong odours. Optimum temperature for storage of nuts is 35-40 degrees F, with a relative humidity of 60%.

Ingredients

Roasted peanuts (peanuts, canola and/or peanut oil), Roasted almonds (almonds, canola oil), Roasted cashews (cashews, canola oil, salt), Roasted filberts (filberts, canola oil), Salt.

Contain: Peanut, Almond, Cashew, Filbert.

May contain: Other Tree nuts.

Canadian Nutritional Information

Nutrition Facts		Valeur nutritive	
Per 1/2 Cup (50 g) pour 1/2 tasse (50 g)			
Calories 280		% Daily Value*	
		% valeur quotidienne*	
Fat / Lipides 25 g		33 %	
Saturated / saturés 2.5 g		13 %	
+ Trans / trans 0 g			
Carbohydrate / Glucides 9 g			
Fibre / Fibres 4 g		14 %	
Sugars / Sucres 2 g		2 %	
Protein / Protéines 11 g			
Cholesterol / Cholestérol 0 mg			
Sodium 380 mg		17 %	
Potassium 350 mg		7 %	
Calcium 75 mg		6 %	
Iron / Fer 1.75 mg		10 %	
*5% or less is a little, 15% or more is a lot			
*5% ou moins c'est peu, 15% ou plus c'est beaucoup			

Allergens / Ingredient Sensitivities (Please indicate with an 'X' all that apply)

Allergens	Milk	Eggs	Tree Nuts	Wheat & Gluten	Soy	Sesame	Peanuts	Mustard	Shellfish	Sulphite
In Product			x				x			
Other Products / Same Production Line*	x	x	x	x	x	x	x	x		x
In Plant**	x	x	x	x	x	x	x	x		x

*reflected in Ingredients disclaimer

**effective procedures to control/avoid cross-contamination of the product with identified allergens are in place

Kosher Information

COR 564 Certification available upon request.

Physical Characteristics & Quality Parameters:

Flavor/Aroma:

Typical flavour for medium oil roasted nuts, lightly salted

Color/Appearance:

Typical of medium oil roasted nut blend.

Texture:

Nuts are firm and crunchy.

Foreign Material:

Extraneous material contamination (plant parts, stones, etc.) shall not exceed 0.05% by weight. No part of this percentage shall be allowed for glass and metal.

Criteria and Limits/Tolerances provided by approved supplier/s. In the absence of supplier-specified limits/tolerances, Canadian, US or industry-recognized specifications will be used.

Analytical Standard:

Aflatoxin:	≤15.0 ppb
Total Plate Count	<10,000 cfu/g
E. coli (generic)	<10 cfu/g
Coliforms	< 100 cfu/g
Yeast/Mold	< 100 cfu/g
Salmonella	Negative/25 g

Analytical testing is performed randomly to monitor supplier performance and verify in-house GMPs. Frequency is determined by amounts received on any one shipment or annual receipts, by production volume or as per customer requirements. Additional cost may be incurred for customer-required testing.



Figure 1. NM027 Gourmet Mix Nuts 2 x 1.5 kg (exterior case with label and packaged product).