



Process Heading		Product Specification			
Process Owner		Technical / QA Department			
Reference:	KTC 015 – 4621/4624/4625	Revision:	3	Date:	7 th December 2017
Reviewed by:	Aleksandra Rybicka	Approved by:	Karn Khera		

Red Lentils

Description Dried and skinned red lentils

Ingredients Red Lentils

<i>Ingredient and compound ingredient breakdown</i>	<i>Source: Natural, Animal, Vegetable, Mineral, Synthetic</i>	<i>Country of Origin</i>	<i>Level %</i>
Red lentils	Vegetable	Various	100.00

Additive and Processing Aids

<i>Additive name</i>	<i>E number</i>	<i>Function</i>	<i>Country of origin</i>	<i>Level (mg/kg)</i>
None				

Organoleptic

Appearance	Round, dried lentils
Aroma	Typical for red lentils
Flavour	Typical for red lentils
Texture	Firm and dry lentils
Colour	Red-orange

Physical and Chemical Data

Parameter	Units	Limits
Moisture	%	14-16
Extraneous vegetable matter	% w/w	Absent
Damaged	%	10 max
Contrasting colour	%	2 max
Stones	per 25kg	2 max
With skins attached	per 100kg	1 max



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Allergens and sensitive ingredients

Free From	Component(s) and derivatives
Yes	Nuts - (<i>almond, hazelnut, walnut, cashew, pecan, brazil nut, pistachio, macadamia nut, Queensland nut and products thereof</i>) *
Yes	Azo Colours
Yes	Celery and products thereof
Yes	Cereals containing gluten and products thereof
Yes	Crustaceans and products thereof
Yes	Egg and products thereof
Yes	Fish and products thereof
Yes	Lupin and products thereof
Yes	Milk and dairy products
Yes	Molluscs and products thereof
Yes	Mustard seeds and products thereof
Yes	Peanuts and products thereof
Yes	Other seeds and products thereof
Yes	Processing aid(s)
Yes	Sesame seeds and products thereof
Yes	Soybeans and products thereof
Yes	Sulphur Dioxide and Sulphites at level above 10mg/kg or litre expressed as SO ₂ .
Yes	Yeast & Yeast derivatives



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Food Intolerance Data**Suitable for:**

Lactose intolerance

Ovo-lacto vegetarians

Kosher Diets

Vegans

Diabetics

Muslim Diets

Vegetarians

Coeliacs

Halal Diets

Nutrition Information

Nutritional Information	Average value in 100g
Energy	1353kJ / 318kcal
Fat	1.3g
of which saturates	0.2g
Carbohydrate	56.3g
of which sugars	2.4g
Fibre	4.9g
Protein	23.8g
Salt	0.09g

Microbiological Standards

Within the EU, microbiological standards are not applicable to dry pulses due to the low moisture content and intended use.

General Information

Shelf Life	24 months from date of production if kept unopened in manufacturers packaging.
Storage Conditions	Store at ambient temperatures, off the floor in a clean dry area. Keep away from strongly odorous materials and direct sunlight.
Storage condition after opening	Can be stored up till end of shelf life, so long as it is kept in a dry ambient condition, away from strongly odorous materials or humidity
Minimum Durability expressed as	Best Before End: Month Year



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GM Labelling

Product does not contain any genetically modified ingredients.

Approval

<p>Signature of Acceptance for KTC (Edibles) Limited</p> <p>Name : Aleksandra Rybicka</p> <p>Signature : </p> <p>Date : 7th December 2017</p>	<p>Signature of Acceptance for Customer</p> <p>Name :</p> <p>Signature :</p> <p>Date :</p>
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