




PRODUCT TECHNICAL SPECIFICATION

| Product details | | | | | | Product picture |
|---|---|-----------|------|-------------|-----|---|
| Product code | FR90020 | | | | |  |
| Product name | Perelló cocktail mix, 1kg | | | | | |
| Legal name | Fried spicy broad beans | | | | | |
| Product net weight (g) / net content (ml) | 1000 | Gross (g) | 1016 | Drained (g) | N/A | |
| Weight tolerance (g) | ±3% (15g) | | | | | |
| Need to cook? | No | | | | | |
| Time / temperature | | | | | | |
| Product description | Perelló cocktail snack mix combines nuts and maize kernels, perfectly toasted and seasoned in small batches. Ubiquitous at Spanish fiestas, this flavoursome selection of almonds, cashews, peanuts, maize kernels and toasted hazelnuts is savoury, salty and impossible to resist. Simply serve with a long cold drink. | | | | | |
| Commodity code | 2008199380 | | | | | |
| Product dimensions (Length x Width x Height cm) | 30 x 18 x 5 | | | | | |

Supplier details

Please attach up to date copies of certificates from manufacturing and packing sites if applicable.
(Certificates as BRCGS / Organic / ISO / IFS / FSSC 22000 / IOP Certification).

| | | | |
|--|---|--------------|--------------|
| Supplier Name | Aperitius Catalans, S.L. | | |
| Address | C/ de l'Illa 30, 08784 Ca n'Aguilera, Piera, Barcelona, Spain | | |
| Health mark | ES-21.04334/B | | |
| Telephone | Via Brindisa | E-mail | Via Brindisa |
| Emergency contact name | Via Brindisa | Mobile phone | Via Brindisa |
| Third party certification | No | Organisation | - |
| Final packaging site details (if different to above) | | | |
| Company name | | | |
| Address | | | |
| Health mark | | | |
| Telephone | | | |
| Third party certification | | Organisation | |

| Ingredients and origin | | | | Shelf life and batch coding | |
|--------------------------------|------|---------------|-------------------|--|--------------------------------------|
| Ingredient | % | Supplier name | Country of origin | Shelf life from production | 7 months |
| Maize kernels | 29 | * | Spain | Shelf life into Brindisa | 6 months |
| Cashew nuts | 24 | * | Vietnam | Shelf life into customer | 4 months |
| Peanuts | 19.5 | * | Brazil/Nicaragua | Shelf life once opened | 7 days |
| Marcona almonds | 12.5 | * | Spain | Shelf life determination technique (please attach study details) | Organoleptic |
| Roasted hazelnuts | 11.5 | * | Spain | Batch code system description and meaning | Production date (WW++YY: week++year) |
| Sunflower oil | * | * | Spain | Other declarations | |
| Salt | * | * | Spain | Organic (Yes / No) | No |
| | | | | DOP / IGP designated | No |
| | | | | Other quality claims / certificates | No |
| | | | | Seasonal product | No |
| Serving suggestions - Pairings | | | | | |
| | | | | Simply serve with a long cold drink. | |

Storage conditions

| | | | |
|---------------------------------|--|---------------------------|---|
| Storage temperature | Keep in a cool and dry place, away from direct sunlight. | | |
| Storage temperature once opened | Keep in a cool and dry place, in an airtight container and consume within 30 days. | | |
| RH% | N/A | | |
| Serving temperature | Room temperature | | |
| Suitable for freezing | Yes / No: No | If so, for how long | - |
| Defrosting instructions | - | Shelf life once defrosted | - |



| Analytical standards | | | | |
|--|-----------|-----------|--|-----------|
| Parameter | Target | Reject | Test Method | Frequency |
| pH | - | | | |
| Total moisture | - | | | |
| aW (water activity) | - | | | |
| Total fat content | - | | | |
| Histamine (fish) | - | | | |
| Total aflatoxins (cereal, nuts and spices) | <10µg/kg | >10µg/kg | HPLC | Annually |
| Aflatoxins B1 (cereal, nuts and dry fruits) | <5µg/kg | >5µg/kg | HPLC | Annually |
| Ochratoxin A (cereal, nuts and spices) | <5µg/kg | >5µg/kg | HPLC | Annually |
| Heavy metals (cereal, spices, fish) | - | | | |
| Pesticide residues | - | | | |
| F ₀ value (preserves-canning) | - | | | |
| Illegal dyes (spices) | - | | | |
| Acrylamide (fried and roasted prod.) | <150µg/kg | >150µg/kg | Chromatographic | Annually |
| Other results - please state | - | | | |
| Meat physical standards and parameters | | | | |
| Total meat content | - | | Extensive or intensive farming | - |
| Primal cut used | - | | Own herd | - |
| Visible lean | - | | Slaughter house name | - |
| Processing details: size and type (e.g. minced, diced...) | - | | Third party certification of slaughter house | - |
| Fat % | - | | Average age of slaughter | - |
| Gristle % | - | | Maximum age of slaughter | - |
| Skin | - | | Slaughter method: manual (e.g. with knife) or mechanical | - |
| Bone | - | | Cooling time, between slaughter until meat gets to 5° C | - |
| Cartilage | - | | Shelf life from slaughter / quartering to processing | - |
| Connective tissue | - | | | |
| Curing period | - | | | |
| Type of casing | - | | | |
| If natural casing, brine salt concentration where are kept | - | | | |
| Starters used? | - | | | |
| Parameter (cured and cooked meats) | Target | Reject | Test Method | Frequency |
| Nitrite (recipe) | - | | | |
| Nitrite (finished product) | - | | | |
| Nitrate (recipe) | - | | | |
| Nitrate (finished product) | - | | | |

| Allergy information, warnings and claims | | | | | | |
|---|---------------------------|-----------------------------|----------------------------------|----------------------------------|-----------------------|--|
| Contains <i>EU Reg. 1169/2011, Annex II</i> | As an ingredient (Yes/No) | At production site (Yes/No) | In same production line (Yes/No) | Source (if present) | Suitable for | Yes / No (If so, please attach certificate) |
| Peanuts and products thereof | Yes | Yes | Yes | Peanuts | Vegetarians | Yes |
| Nuts and products thereof | Yes | Yes | Yes | Almonds, cashew nuts and walnuts | Vegans | Yes |
| Fish and products thereof | No | No | No | | Diabetics | Yes |
| Crustaceans and products thereof | No | No | No | | Coeliacs | Yes |
| Molluscs and products thereof | No | No | No | | Lactose intolerants | Yes |
| Sesame seeds and products thereof | No | Yes | No | Used as other product ingredient | Halal diet | No |
| Eggs and products thereof | No | Yes | No | Used as other product ingredient | Kosher diet | No |
| Soybeans and products thereof | No | No | No | | Additives used | |
| Celery and products thereof | No | No | No | | Substance | Function |
| Mustard and products thereof | No | No | No | | | |
| Cereals containing gluten and products thereof | No | Yes | No | Used as other product ingredient | | |
| Sulphur dioxide and sulphites at concentrations of more than | No | No | No | | | |



Allergy information, warnings and claims

| Contains <i>EU Reg. 1169/2011, Annex II</i> | As an ingredient (Yes/No) | At production site (Yes/No) | In same production line (Yes/No) | Source (if present) | Suitable for | Yes / No (If so, please attach certificate) |
|--|------------------------------|--------------------------------|-------------------------------------|------------------------|--------------|--|
| 10mg/kg or 10 mg/litre in terms of the total final SO ₂ | | | | | | |
| Lupin | No | No | No | | | |
| Milk and products thereof | No | No | No | | | |

| Contains (other): | Yes / No | Other claims on labels | Yes / No | Supported by documentation (Yes / No) |
|----------------------------|----------|-----------------------------------|----------|--|
| GMO | No | Free range | N/A | |
| Yeast and derivatives | No | Packed in a protective atmosphere | No | |
| Fruit and products thereof | No | Microwaveable | No | |
| MSG | No | Fishing / capture area | N/A | |
| Caffeine | No | Suitable for home freezing | No | |
| Aspartame | No | Made with free range eggs | N/A | |
| Alcohol | No | Sugar free | No | |
| Hydrogenated fat | No | Fat free | No | |
| Titanium dioxide (E171) | No | Gluten free | No | |
| Tin contains BPA? | N/A | Low in fat | No | |
| If yes, quantity | | Low in salt | No | |

Microbiological standards

| Microorganism | UoM | Target | Reject | Test Method | Frequency |
|--------------------------------|-------|--------------|----------|-------------|-------------|
| TVC | cfu/g | - | | | |
| Enterobacteriaceae | cfu/g | - | | | |
| Staphylococcus aureus | cfu/g | - | | | |
| Salmonella spp | 25g | Not detected | Detected | ELISA | Six-monthly |
| Listeria monocytogenes | cfu/g | Not detected | >100 | Plate count | Six-monthly |
| Escherichia coli | cfu/g | - | | | |
| Bacillus spp and cereus | cfu/g | - | | | |
| Clostridium perfringens | cfu/g | - | | | |
| Coliforms | cfu/g | - | | | |
| Moulds and yeasts | cfu/g | - | | | |
| Other – Please state | cfu/g | - | | | |

Laboratory details

| | |
|----------------------------|------------------|
| Name of laboratory: | ALS Global |
| Accreditation: | ISO 17025 / UKAS |

Packaging and logistics information

Selling unit | Primary packaging

Packaging component description: bottle, tin, lid, jar, film, tray, sleeve, label, guarantee tag, bag, sack, easy-open, etc.
Material: glass, plastic (and type: PET, PP, PE, PVC, HDPE, LDPE, FRP...), laminated paper, foil, tinplate, cork, ceramic, cardboard, paper, wood, elastic band, etc.

Can it be recycled? Yes / No

Does it contain recycled material? Yes / No | Recycled material %

Weight in grams of each packaging component, including labels.

Dimensions (mm)

| Component of packaging description | Material | Can it be recycled? Yes / No | Does it contain recycled material? % | Component weight (g) | Dimensions (mm) | | | |
|------------------------------------|----------|--|---|-------------------------|-----------------|-------|--------|----------|
| | | | | | Length | Width | Height | Diameter |
| Vacuum packing pouch | PA/PE | Don't recycle at home. Recycle with bags at large supermarkets. | No | 16 | 30 | 210 | 325 | - |



| Logistic unit Secondary packaging | | | | | | | | |
|--|-----------|------------------------------|--------------------------------------|----------------------|-----------------|-------|--------|----------|
| Packaging component description: tray, case, label, tape, etc. Material: paper, cardboard (type), plastic (and type: PET, PP, PE, PVC, HDPE, LDPE, FRP...), etc. Can it be recycled? Yes / No Does it contain recycled material? Yes / No Recycled material % Weight in grams of each packaging component, including labels. Dimensions (mm) | | | | | | | | |
| Component of the logistic unit description | Material | Can it be recycled? Yes / No | Does it contain recycled material? % | Component weight (g) | Dimensions (mm) | | | |
| | | | | | Length | Width | Height | Diameter |
| Case | Cardboard | Yes | No | 298 | 365 | 265 | 270 | - |
| Label | Paper | Yes | No | 1 | 90 | 70 | - | - |

| Logistic unit Tertiary Pallet | | | | | | | | |
|--|----------|-------------------|---------------------|--------------------------------------|----------------------|----------------|-------|--------|
| Packaging component description: pallet, divider between rows, cover, base, corner bear, wrapping, retractile film, label, etc. Material: wood, composite, cardboard (type), steel, plastic and plastic film (and type: PET, PP, PE, PVC, HDPE, LDPE, FRP...), paper, etc. NIMF 15 certified? Yes / No Can it be recycled? Yes / No Does it contain recycled material? Yes / No Recycled material % Weight in grams of each packaging component, including labels. Dimensions (m) | | | | | | | | |
| Description | Material | NIMF 15 certified | Can it be recycled? | Does it contain recycled material? % | Component weight (g) | Dimensions (m) | | |
| | | | | | | Length | Width | Height |
| Pallet | Wood | Yes | Yes | No | 25000 | 1.2 | 0.8 | 0.015 |
| Pallet wrapping | LDPE | - | Yes | No | - | - | - | - |

| | | | |
|---|------|------------------------|---|
| Type of packaging Vacuum, modified atmosphere (MAP) | - | Residual oxygen | - |
| | | Gas % | - |
| Units per case | 10 | | |
| Case gross weight (all contents with packaging) (kg) | 10.5 | | |
| Cases per layer | 9 | | |
| Layers per pallet | 4 | | |
| Total cases per pallet | 36 | | |
| Total height of pallet (m) | 1.35 | | |
| Total weight of pallet (kg) | 405 | | |

| Barcode details | | | |
|---------------------------|----------------|------------------------------|-------|
| Product barcode | 8437008051253 | Barcode type / format | EAN13 |
| Outer case barcode | 18437008051250 | Barcode type / format | ITF14 |

| Product label | Case label |
|--|---|
| <div><div>Perelló</div><div>SALTED MIXED NUTS AND MAIZE KERNELS A CRISP AND FLAVOURSOME MIX OF FRIED ALMONDS, CASHEWS, PEANUTS, MAIZE KERNELS AND TOASTED HAZELNUTS. EL APERITIVO PERFECTO. THE TRADITIONAL TASTE OF THE MEDITERRANEAN. COCKTAIL DE FRUTOS SECOS Y KIKONES AL PUNTO DE SAL UNA CRUJIENTE Y SABROSA SELECCIÓN DE ALMENDRAS, ANACARDOS, CACHUETES Y MAÍZ FRITOS CON AVELLANAS TOSTADAS. EL APERITIVO PERFECTO. EL SABOR TRADICIONAL DEL MEDITERRANEO. INGREDIENTES: Maize kernels (29%), cashew nuts (24%), peanuts (19.5%), Marcona almonds (12.5%), hazelnuts (11.5%), sunflower oil, salt. Origin: Non-UK. ALLERGENS: See ingredients in bold. May also contain other nuts. STORAGE: Keep in a cool and dry place away from direct sunlight. Once opened, store in an airtight container and consume within 30 days. INGREDIENTES: Maíz (29%), anacardos (24%), cacahuetes (19.5%), almendras Marcona (12.5%), avellanas (11.5%), aceite de girasol, sal. Origen: España y fuera de la UE. Puede contener otros frutos de cáscara. CONSERVACIÓN: Mantener en un lugar fresco y seco. Una vez abierto conservar en un recipiente hermético y consumir en 30 días. NUTRITION / INFORMACIÓN NUTRICIONAL Typical values per 100g / Valores medios por 100g Energy / Energía 2303 kJ / 552 kcal Fat / Grasas 40g of which saturates / de las cuales saturadas 5.2g Carbohydrate / Hidratos de carbono 34g of which sugars / de los cuales azúcares 3.9g Protein / Proteínas 14g Salt / Sal 0.98g NET WEIGHT / PESO NETO 1kg BATCH / BEST BEFORE END LOTE / CONSUMO PREFERENTE (FIN DE)</div><div><div>MADE IN SPAIN. IMPORTED BY BRINDISA LTD, 10 Wier Road, London, SW12 8LT, UK. brindisa.com BRINDISA INT S.L.U Polígono Pla de la Bruyera - C/ Salsomés, 53 08211 Canet de Vilatorrada, Barcelona, España. perellofoods.com</div><div><div>8 437008 051253</div></div></div></div> | <div><div>PERELLO COCKTAIL SNACK MIX</div><div>FR90026 10x1kg Batch: 36**25 Best Before: 09-2026 Keep in a cool and dry place, away from direct light 18437008051250</div></div> |



| Nutritional information per 100g/100mL | | | | Organoleptic properties | |
|--|------|-------|--------------------------------|-------------------------|--|
| | UoM | Value | Calculated / Analysis (method) | Taste / Flavour | Salty nuttiness of the Marcona almonds to the woody sweetness. |
| Energy | kJ | 2303 | Calculated | | |
| | kcal | 552 | Analysis | | |
| Fat | g | 40 | Analysis | Colour | Brown - beige. |
| of which saturates | g | 5.2 | Analysis | | |
| monounsaturated | g | - | | | |
| polyunsaturated | g | - | | | |
| Carbohydrate | g | 36 | Analysis | Odour / Smell | Fried / roasted nuts. |
| of which sugars | g | 3.9 | Analysis | | |
| Protein | g | 14 | Analysis | Texture | Crisp and crunchy. |
| Fibre | g | - | | | |
| Salt | g | 0.98 | Analysis | | |
| HFSS score | | 11 | | | |

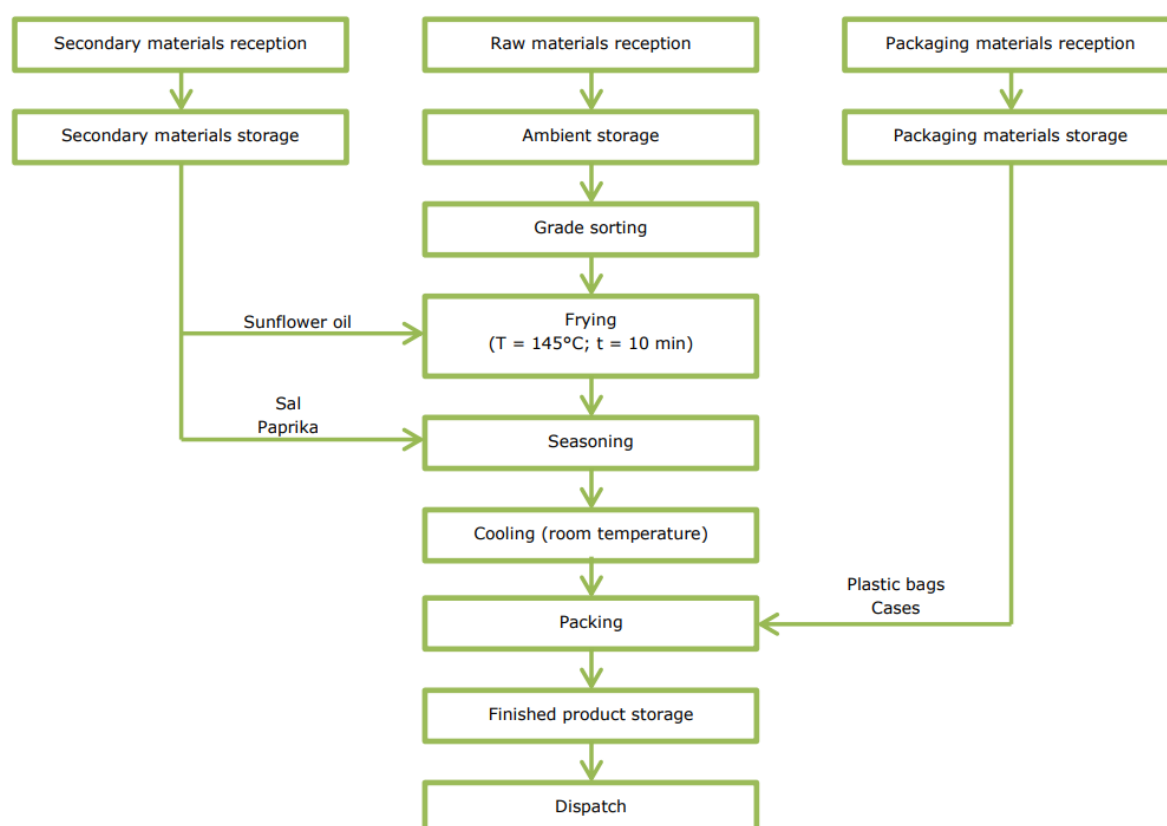
HACCP & Process flow documentation

Please attach copies of your most recent **HACCP** plans and **process flow** documentation.

Please include below all critical times and temperatures of any heating and cooling, pH and acidity **if the step is a CRITICAL CONTROL POINT**.

If the product passes through a **metal detector**, please state test pieces used and size.

| Process stage | Hazard | Control measure | Critical limit | Monitoring (Who/How/Frequency) | Action if out of specification |
|---------------|--------|-----------------|----------------|--------------------------------|--------------------------------|
| N/A | | | | | |



| | |
|--|-------------------|
| Factors that make your product safe (e.g. aW, pH, pasteurisation, sterilisation ...) | GMP, low moisture |
|--|-------------------|



Supplier authorisation

It is the responsibility of the supplier to ensure any proposed changes of formulation, manufacturing procedures or packaging are communicated to Brindisa prior to product dispatch. Any unauthorised changes to the product in any way, including packaging may result in the product being discontinued.

It is also the responsibility of the supplier to ensure that all information contained within this product specification is correct for the product being supplied.

Specification completed by:

| | |
|-----------------|----------------------------|
| Name | Josep Maria Termens |
| Position | Owner |
| Company | Aperitius Catalanass, S.L. |
| Date | 03.05.2024 |

Specification approved / revised by:

| | |
|-----------------|-----------------------|
| Name | Arantxa Monsalve |
| Position | Technical Coordinator |
| Company | Brindisa Ltd. |
| Date | 06.06.2025 |