

## PRODUCT SPECIFICATION

### RED SPLIT LENTILS

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## PRODUCT SPECIFICATION

### RED SPLIT LENTILS

ALLERGEN INFORMATION				
COMPONENT/ ALLERGENS DESCRIPTION	McNicol Facility			DESCRIPTION
	Present in Product	Present in same Line	Same Plant	TYPES EXIST IN THE FACILITY <i>examples</i>
<b>Peanut or its derivatives</b> , e.g., Peanut - pieces, protein, oil, butter, flour, and mandelona nuts (an almond flavoured peanut product) etc. Peanut may also be known as <b>ground nut</b> .	No	No	Yes	All type of peanuts ( RS, RNS, Sudani, inshell, BBQ, lemon, kri kri, sugar, raw, chocolate)
<b>Tree Nuts</b> (almonds, Brazil nuts, cashews, hazelnuts(filberts), macadamia nuts, pecans, pine nuts (pinyon, pinon), pistachios and walnuts <b>or their derivatives</b> , e.g., nut butters and oils etc.	No	No	Yes	All types
<b>Sesame or its derivatives</b> , e.g., paste and oil etc.	No	No	Yes	Sesame seeds, tahini
<b>Milk or its derivatives</b> , e.g., milk caseinate, whey and yogurt powder etc.	No	No	Yes	Buttermilk powder, cheddar powder, parmesan powder , blue cheese powder
<b>Eggs or its derivatives</b> , e.g., frozen yolk, egg white powder and egg protein isolates etc.	No	No	No	-
<b>Fish or its derivatives</b> , e.g., fish protein and extracts etc.(bass, flounder, cod)	No	No	Yes	In can
<b>Shellfish</b> (including crab, crayfish, lobster, prawn and shrimp) <b>&amp; Mollusks</b> (including snails, clams, mussels, oysters, cockle and scallops) <b>or their derivative</b> , e.g., extracts etc.	No	No	No	-
<b>Soy or its derivatives</b> , e.g., lecithin, oil, tofu and protein isolates etc.	No	No	Yes	Soya bean, soya sauce for almond, hydrolyzed soya proteins for spice blends
<b>Wheat or its derivatives</b> , e.g., flour, starches and brans etc.	No	No	Yes	Wheat flour, bulgur, wheat semolina,
<b>Sulphites</b> , e.g., sulphur dioxide and sodium metabisulphites etc.	No	No	Yes	Dried fruits, dehydrated onion
<b>Mustard and Its derivatives</b>	No	No	Yes	Seeds, ground,
<b>Gluten</b> (Specify Source - Rye, Oats, Barley, Triticale)	No	No	Yes	Barley, wheat
<b>Tartrazine – Yellow 5</b>	No	No	No	-
<b>Other Artificial Food Colors / Flavors</b>	No	No	Yes	Red FDC # 3 , cheese powder, norbixin, hickory flavor, BBQ seas. Celery and black pepper oleoresin
<b>Coconut and its derivatives/ its products</b>	No	No	Yes	Coconut water, coconut shreds, pieces
<b>Mono-Sodium Glutamate (MSG)</b>	No	No	Yes	We use in spices blends
<b>Hydrolyzed Vegetable Protein HVP (Source)</b>	No	No	Yes	Soya, corn for spices blends

**Note: All line equipment's are clean and verify for its cleanliness by Q.A./Q.C. We have stringent allergen program which monitors allergen production, storage and cleaning.**



Doc No: STQS-QAS-01 D

## PRODUCT SPECIFICATION

Issuance/ Rev Date/ Rev: # 5  
January 05 2017

Approving Authority : QA

### RED SPLIT LENTILS

## Nutrition Facts

Serving Size : Per 1/2 cup ( 100 gm.)

% Daily Value \*

**Amount**

**Calories 348**

**Fat 1.4 g. 2%**

**Saturated Fat 0.2 g. 1%**

**Trans fat 0 g.**

**Cholesterol 0 mg. 0%**

**Sodium 8 mg. 0%**

**Carbohydrate 59 g. 20%**

**Fiber 17 g. 68%**

**Sugar 1.8 g.**

**Protein 25 g.**

**Vitamin A 1%**

**Vitamin C 2%**

**Calcium 5%**

**Iron 40%**

Ingredients: Red Lentils