


QUALITY PRODUCT SPECIFICATION

	BLANCHED CALIFORNIA ALMONDS DICES					
	PRODUCT DESCRIPTION:					
	RAW BLANCHED DICED ALMONDS (PRUNUS DULCIS), 100% PURE ALMOND FRUIT, WITHOUT PRESERVATIVES AND ADDITIVES					
	VARIETIES:					
	DIFFERENT USA VARIETIES: CARMEL, BUTTE, CARMEL AMONG OTHERS					
	CATEGORIES:					
	INTERNAL QUALITY GRADE: DICES CATEGORY I					
	SIZES:					
	SIZES AVAILABLE: 1 - 3 mm // 2 - 4 mm // 3 - 5 mm // 5 - 8mm FINAL SIZE WILL BE AS STATED					
	ON SALES CONTRACT. NUTRITIONAL COMPOSITION (Nutrients in 100g)*					
ENERGY	590 Kcal / 2466 KJ	PROTEINS	21,40 g	SALT (NATURAL SODIUM)	47,5 mg	
TOTAL FAT	52,52 g	CARBOHYDRATES	18,67 g			
- SATURATED FAT	3,95 g	- SUGARS	4,63 g	FIBER	9,9 g	

*SOURCE: USDA

FINISH PRODUCT CHARACTERISTICS

PHYSICAL		MICROBIOLOGICAL		CHEMICAL		ORGANOLEPTIC	
Parameters	Tolerances	Parameter	Tolerance	Parameter	Tolerance		
Serious defects	5,00%	Salmonella	Absent/25g	Moisture	6,00%	External Color:	Ivory white
Residues of adhering skin	2,00%	E. coli	< 10 ufc/g	Acidity (% Oleic Acid)	0,70%	Internal Color:	Ivory white
		Total Coliforms	1000 ufc/g	Peroxid Index (meqO2/Kg)	4	Texture:	Firm and compact
Foreign matter	0,10%	Total Flora	50.000 ufc/g	Aflatoxins B1	<8 ppb	Taste and Odour:	Fresh and typical of california almonds
Out of size in 2 - 4 mm range	5,00%	Enterobacter	100 ufc/g	Total Aflatoxins	<10 ppb		
Out of size in 3 - 5 mm range	10,00%	Yeasts & Moulds	5000 ufc/g			Aspect:	Uniform blanched diced almonds

EU regulation of application

IN AGREEMENT WITH EU REGULATION 165/2010 ABOUT CONTAMINANTS IN FOODS, SPECIFICALLY AFLATOXIN CONTENT IN NUTS
 IN AGREEMENT WITH EU REGULATION 396/2005 ABOUT PESTICIDES RESIDUES ON FOOD
 IN AGREEMENT WITH EU REGULATION 1881/2006 ABOUT HEAVY METALS RESIDUES ON FOOD
 IN AGREEMENT WITH EU REGULATION 2073/2005 ABOUT MICROBIOLOGICAL HYGIENE ON FOOD
 IN AGREEMENT WITH EU REGULATION 1830/2003 ABOUT GMO TRACEABILITY, WE DECLARE THIS PRODUCT IS GMO FREE

Shelf Life

12 MONTHS: ORIGINAL UNOPENED BOXES AND BAGS, UNDER RECOMMENDED STORAGE CONDITIONS
 12 MONTHS: BAGS IN A PROTECTIVE ATMOSPHERE, UNDER RECOMMENDED STORAGE CONDITIONS

Storage and Transport Conditions

KEEP AND TRANSPORT IN A FRESH AND A DRY PLACE.
 HUMIDITY <60%

Allergens

OUR FACILITIES STORE OTHER NUTS. STORAGE IS DONE WITH PHYSICAL SEPARATION OF THE ALLERGENS AND WITH NO MANIPULATED, NO OPENED PACKAGING.
 OUR FACILITIES HAVE A PLAN OF SCHEDULED PRODUCTION, INCLUDING A WET CLEANING STEP WHEN SWITCHING BETWEEN ALLERGENS
WE DECLARE THAT OUR PRODUCTS HAVE NO CONTAMINATION WITH OTHER ALLERGENS CATEGORIES. OUR PRODUCTS HAVE MINIMAL POSSIBILITY OF CROSS CONTAMINATION WITH OTHER NUTS OR FRUITS DIFFERENT THAT THE ONE FORMULATED AS MAIN INGREDIENT. PEANUT CONTAMINATION IS NOT POSSIBLE, UNLESS THE CONTRARY IS DECLARED SPECIFICALLY.

Allergens: When purchased in bulk size original packaging, manufacturer allergen policy will apply.
 When purchased in quantities that need re-packaging, our allergen policies will apply.

Component	Manufacturer			Nuts in Bulk (Applies when bought in small quantities that need re-packaging)		
	In Product	Processed in Same Equipment	Handled on Site	In Product	Processed in Same Equipment	Handled on Site
Cereals containing GLUTEN and products thereof	NO	No	No	No	No	YES
EGGS or its derivatives	No	No	No	No	No	No
FISH or its derivatives	No	No	No	No	No	No
CRUSTACEANS / SHELLFISH	No	No	No	No	No	No
MOLLUSCS	No	No	No	No	No	No
PEANUTS or derivatives	NO	No	No	NO	No	YES
SOYA BEANS or derivatives	No	NO	No	No	No	No
MILK (LACTOSE) or its derivatives	No	No	No	No	No	YES
NUTS, tree nuts:	Almond	NO	NO	Almond	NO	YES
CELERY, including celeriac and its derivatives	No	No	No	No	No	No
MUSTARD, referring to all parts of the plant and derivatives thereof	NO	NO	No	NO	No	No
SESAME SEEDS or derivatives	No	No	No	No	No	YES
SULPHITES >10ppm – Sulphite quantity to be given in ppm	NO	No	No	NO	No	YES
LUPIN seeds or derivatives	No	No	No	No	No	No