

QUALITY PRODUCT SPECIFICATION



NATURAL ROASTED CALIFORNIA ALMONDS BUTTE&PADRE US SELECT SELLER RUN					
PRODUCT DESCRIPTION:					
NATURAL CALIFORNIA ALMONDS (PRUNUS DULCIS), 100% PURE ALMOND FRUIT, WITHOUT PRESERVATIVES AND ADDITIVES					
VARIETIES:					
USA ORIGIN VARIETY: BUTTE & PADRE MIX (SHORT & PLUMP VARIETIES). PRODUCT IS RESTRICTED TO BUTTE AND PADRE VARIETIES (NO SPECIFIC RATIO). NO MIXTURE WITH OTHER RELATED VARIETIES, UNLESS OTHERWISE INDICATED ON SALES CONTRACT.					
CATEGORIES:					
USDA: US SELECT SELLER RUN Warning: May contain shells or shell pieces					
SIZES: (UNITS/ OUNCE)					
SEVERAL SIZES AVAILABLE IN PIECES/OUNCE. MOST COMMONS SIZES AVAILABLE ARE 27/30, 30/32, 32/34,34/36, 36/40. FINAL SIZE WILL BE AS STATED IN SALES CONTRACT.					
NUTRITIONAL COMPOSITION (Nutrients in 100g)*					
ENERGY	579 Kcal/ 2422.54 KJ	PROTEINS	21,15 g	SALT (NATURAL SODIUM)	2,5 mg
TOTAL FAT	49,93 g	CARBOHYDRATES	21,55 g	FIBER	12,5 g
- SATURATED FAT	3,80 g	- SUGARS	4,35 g		

*SOURCE: USDA

FINISHED PRODUCT CHARACTERISTICS

PHYSICAL US SELECT SELLER RUN		MICROBIOLOGICAL		CHEMICAL		ORGANOLEPTIC	
Parameter	Tolerance	Parameter	Tolerance	Parameter	Tolerance		
Dissimilar	5,00%	Salmonella	Absent/25g	Moisture	3,00 %	External Color:	Brown coloured
Doubles	15,00%	E. coli	< 10 ufc/g	Acidity (% Oleic Acid)	0,70%	Internal Color:	Ivory white
Chip & Scratch	20,00%	Total Coliforms	1000 ufc/g	Peroxid Index (meqO2/Kg)	4	Texture:	Firm and compact
Foreign Materials (including shells)	0,10%	Total Flora	20.000 ufc/g	Aflatoxins B1	<8 ppb	Taste and Odour:	Fresh and typical of california almonds
Particles & Dust	0,10%	Enterobacter	100 ufc/g	Total Aflatoxins	<10 ppb		
Split & Broken	5,00%	Yeasts & Moulds	2000 ufc/g			Aspect:	Uniform shelled almonds
Other Defects	3,00%						
Serious Defects	2,00%						
Under Size	----						

EU regulation of application

N AGREEMENT WITH EU REGULATION 915/2010 **ABOUT CONTAMINANTS IN FOODS**
IN AGREEMENT WITH EU REGULATION 396/2005 **ABOUT PESTICIDES 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

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

Storage and Transport Conditions

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

Allergens

Allergens:- When purchased in bulk size original packaging, manufacturer allergen policy will apply.
When purchased in quantities that need re-packaging, our allergen policieis 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	YES	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	YES	YES
SOYA BEANS or derivatives	NO	NO	NO	NO	YES	YES
MILK (LACTOSE) or its derivatives	NO	NO	NO	NO	YES	YES
NUTS , tree nuts:	ALMONDS	ALMONDS	YES	ALMONDS	YES	YES
CELERY, including celeriac and its derivatives	NO	NO	NO	NO	YES	YES
MUSTARD, referring to all parts of the plant and derivatives thereof	NO	NO	NO	NO	YES	YES
SESAME SEEDS or derivatives	NO	NO	NO	NO	YES	YES
SULPHITES >10ppm – Sulphite quantity to be given in ppm	NO	NO	NO	NO	YES	YES
LUPIN seeds or derivatives	NO	NO	NO	NO	NO	NO