

PRODUCTSPECIFICATION

GENERAL INFORMATION

Issued date:	22-03-2022			Printed date:	26/07/2023
Completed by		Quality Assurance Manager			

Product name	Almonds, oil roasted and 1% salted - 110513
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Quality system	We are BRC certified.
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PRODUCT CHARACTERISTICS

General

Origin	USA, Spain, Chile, Australia - Processed in The Netherlands
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Product denomination (legal name)	<i>English</i>	Almonds
Description of the product		
Description of the process		

List of ingredients in descending order by magnitude of weight. <i>Also include <u>additives</u> and <u>processing aids</u>.</i>	components	% in the recipe	functionality*	country of origin
	1. Almonds	96	raw material	See above
	2. Sunfloweroil	3		
	3. Salt	1		
	4.			

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Analytical / Organoleptical values

Organoleptic	
Colour	Brown
Flavour	Characteristic for almonds, without foreign flavour
Odour	Characteristic for almonds, without foreign odour
Texture	Kernels are firm; not brittle, pliable, or leathery

Analytical		Maximum
FFA		<1.0%
Peroxide		<20 meq/kg
Pesticides		According to EU legislation
Heavy metals		According to EU legislation
mycotoxins:	• aflatoxin B1	8 ppb
	• aflatoxin tot.	10 ppb

Microbiological	Maximum	Value
Total plate count	<100.000	cfu/g
Yeast	<1.000	cfu/g
Mould	<1.000	cfu/g
Enterobacteriaceae	<100	cfu/g
Staphylococcus Aureus	<1000	cfu/g
Escherichia coli	<10	cfu/g
Salmonella	absent	/25g

Physical	Maximum
Foreign material	0.1% w/w

metal detection (mm)	Fe	Non Fe	Sts	Method used to determine value
	2.0	2.0	3.0	metal detector

Packaging	Carton box with inner LDPE foil
weight per colli	10 kg

Physical form (e.g. powder, liquid)	Nuts
shelf life after production	min. 6 months under below mentioned conditions in closed packaging
storage conditions	Cool, dry and out of direct sunlight. Temp. 15°C - 18°C RH < 60%

GMO & Novell Foods

Does the product or components hereof, contain GM micro-organisms or is it produced with GM micro-organisms (incl. processing aids and additives)	<input checked="" type="checkbox"/>	no	
	<input type="checkbox"/>	yes	specifically:

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HEALTH ISSUES

Nutritional information

Not available

Available

per 100 ml 100 g

energy 2597 kJ
620 kcal

Proteins 21.2 g

• % vegetable source

• % animal source -

Total of carbohydrates 7.9 g

• sugars 4.8 g

• starch - g

• polyols - g

Dietary fibre 11.8 g

Total content of fat 53.4 g

• % vegetable

• % animal -

• saturated fatty acids 4.2 g

• mono-unsaturated fatty acids 34.0 g

• poly-unsaturated fatty acids 12.4 g

• cholesterol - mg

• trans-fatty acids - mg

Calcium (Ca) mg

Iron (Fe) mg

Magnesium (Mg) mg

Phosphorus (P) mg

Sodium (Na) 0.4 g

potassium (K) mg

Zinc (Zn) mg

Copper (Cu) mg

Maganese (Mn) mg

Selenium (Se) mcg

Salt (2,5 x sodium) 1.0 g

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Allergen information

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	YES	YES	NO	NO	YES
SOYA BEANS or derivatives	NO	NO	NO	NO	NO	YES
MILK (LACTOSE) or its derivatives	NO	NO	NO	NO	NO	YES
NUTS , tree nuts:	YES	YES	YES	YES	YES	YES
CELERY, including celeriac and its derivatives	NO	NO	NO	NO	NO	YES
MUSTARD, referring to all parts of the plant and derivatives thereof	NO	NO	NO	NO	NO	YES
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

Remarks

Use in production

If the goods or any part thereof supplied under the contract are processed, altered or tampered with in any way by the buyer or receiver of the goods or any other person, the quality of the goods shall be deemed to be acceptable to the buyer. All customer's quality control checks are to be completed on the entire load, prior to production and use.

Enclosed

No enclosure