

QUALITY PRODUCT SPECIFICATION



BLANCHED CALIFORNIA ALMONDS WHOLE&BROKEN					
PRODUCT DESCRIPTION:					
RAW BLANCHED CALIFORNIA ALMONDS (PRUNUS DULCIS), 100% PURE ALMOND FRUIT, WITHOUT PRESERVATIVES AND ADDITIVES					
VARIETIES:					
DIFFERENT USA ORIGIN VARIETIES: NON PAREIL, CARMEL, BUTTE, PADRE, MISSION, & OTHERS					
CATEGORIES:					
INTERNAL QUALITY GRADE: BWB CATEGORY I					
SIZES: (UNITS/ OUNCE)					
SEVERAL WHOLE/BROKEN RATIOS AVAILABLE. TYPICAL RATIO 70/30 W/B. FINAL RATIO W/B OF PRODUCT WILL BE AS STATED IN 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	FIBER	9,9 g
- SATURATED FAT	3,95 g	- SUGARS	4,63 g		

*SOURCE: USDA

FINISHED PRODUCT CHARACTERISTICS

PHYSICAL		MICROBIOLOGICAL		CHEMICAL		ORGANOLEPTIC	
Parameter	Tolerance	Parameter	Tolerance	Parameter	Tolerance		
Dissimilar	5,00%	Salmonella	Absent/25g	Moisture	6,00%	External Color:	Ivory white
Doubles	N/A	E. coli	<10 ufc/g	Acidity (% Oleic Acid)	0,70%	Internal Color:	Ivory white
Foreign Materials	0,20%	Total Coliforms	1000 ufc/g	Peroxid Index (meqO2/Kg)	4	Texture:	Firm and compact
Particles & Dust	0,10%	Total Flora	50.000 ufc/g	Aflatoxins B1	<8 ppb	Taste and Odour:	Fresh and typical of california almonds
Other Defects	7,00%	Enterobacter	100 ufc/g	Total Aflatoxins	<10 ppb		
Serious Defects	5,00%	Yeasts & Moulds	5000 ufc/g			Aspect:	Uniform blanched almonds
Adhering skin	2,00%						
Splits & Broken	From 20,00% to 80,00%						

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
 RELATIVE HUMIDITY <60%

Allergens

**When purchased in large quantities which comes in full supplier box, then manufacturer allergen policies apply.
 When ordered in quantities re-packaged by us, Nuts in Bulk allergen policies apply.**

Allergens	Manufacturer		Nuts in Bulk (Applies when bought in small quantities that need re-packaging)	
	Product contains: (as ingredient)	Cross- contamination possible:	Product contains: (as ingredient)	Cross- contamination possible:
Milk and products (cow), lactose	NO	NO	NO	YES
Egg	NO	NO	NO	NO
Soy	NO	NO	NO	NO
Gluten (wheat, rye, barley, oat, spelt, kamut)	NO	NO	NO	YES
Fish	NO	NO	NO	NO
Shellfish and crustaceans	NO	NO	NO	NO
Nuts (walnut, pecan, almond, cashew, hazelnut, macadamia, brazil nut, pistachio, chestnut)	Almond	NO	Almond	YES
Peanuts and products thereof	NO	NO	NO	YES
Sesame	NO	NO	NO	YES
Sulphite (E220 to E228) if >10 ppm	NO	NO	NO	YES
Celery	NO	NO	NO	NO
Lupine	NO	NO	NO	NO
Mustard	NO	NO	NO	YES
Molluscs	NO	NO	NO	NO