

QUALITY PRODUCT SPECIFICATION



NATURAL ROASTED CALIFORNIA ALMONDS SUPREME

PRODUCT DESCRIPTION:					
NATURAL (SHELLED, WITH SKIN) ROASTED CALIFORNIA ALMONDS (<i>PRUNUS DULCIS</i>), 100% PURE ALMOND FRUIT, WITHOUT PRESERVATIVES AND ADDITIVES					
VARIETIES:					
DIFFERENT USA ORIGIN VARIETIES: NON PAREIL, CARMEL, BUTTE, PADRE, MISSION, & OTHERS					
CATEGORIES:					
INTERNAL QUALITY GRADE: SUPREME					
SIZES: (UNITS/ OUNCE)					
DIFFERENT SIZES AVAILABLE IN PIECES/OUNCE, SPECIFIED SIZE CORRESPONDS TO INPUT KERNEL (RAW MATERIAL) SIZE, UNLESS OTHERWISE SPECIFIES. FINAL SIZE WILL BE AS STATED ON SALES CONTRACT.					
NUTRITIONAL COMPOSITION (Nutrients in 100g)*					
ENERGY	598 kcal/ 2502 kJ	PROTEINS	20,96 g	SALT (NATURAL SODIUM)	0 g
TOTAL FAT	52,54 g	CARBOHYDRATES	10,11 g	FIBER	10,90 g
- SATURATED FAT	4,09 g	- SUGARS	4,86 g		

*SOURCE:USDA

FINISHED PRODUCT CHARACTERISTICS

PHYSICAL		MICROBIOLOGICAL		CHEMICAL		ORGANOLEPTIC	
Parameter	Tolerance	Parameter	Tolerance	Parameter	Tolerance		
Doubles	15,00%	Salmonella	Absent/25g	Moisture	3,00%	External Color:	Brown
Chip & Scratch	20,00%	E. coli	<10 ufc/g	Acidity (% Oleic Acid)	0,70%	Internal Color:	Ivory white
Foreign Materials	0,05%	Total Coliforms	100 ufc/g	Peroxid Index (meqO2/Kg)	4	Texture:	Firm and compact
Particles & Dust	0,10%	Total Flora	20.000 ufc/g	Aflatoxins B1	<8 ppb	Taste and Odour:	Fresh and tipycal of california almonds
Split & Broken	5,00%	Enterobacter	100 ufc/g	Total Aflatoxins	<10 ppb		
Other Defects	5,00%	Yeasts & Moulds	2000 ufc/g			Aspect:	Uniform almonds
Serious Defects	1,50%						

*Typical/target value

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

6 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)	NO	NO	NO	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

Manufactured Company:

Name: CALCONUT S.L
Address: Polígono Industrial Riodel, Finca M, E-2, S/N
 03110 Mutxamel (ALICANTE)
 SPAIN

Sanitary Number
Registration: 40.23952/A