

TECHNICAL SPECIFICATIONS

BLANCHED SLICED ALMONDS

Blanched almonds cut mechanically in slices, to the right thickness.

1. DESCRIPTION:

According to specifications of production report and scopes marked.

2. THICKNESS:

3. SENSORIAL CHARACTERISTICS:

APPEARANCE: Uniform.

SMELL/TASTE: Natural and fresh, free from strange smells. Not rancid, not mouldy, not bitter. Pure like almonds. Lightly beige colour.

4. ANALYTICAL CHARACTERISTICS:

4.1. PHYSICAL CHARACTERISTICS:

	Recommended
MOISTURE (%) (Occasionally accepted.....)	Max. 5.5 Max. 6)
Calibre < 6 mm. (%)	Max. 10
INSECT DAMAGE (%)	Max. 1
BROKEN (%) (in 20 g) (slices without more than 1/2 unit)	Max. 15

4.2. CHEMICAL CHARACTERISTICS:

	Recommended:
AFLATOXIN B1 (ppb) (<i>Sampling: according EC 178/2010</i>)	According to: EC 165/2010 and later adjustments.
AFLATOXIN B1, B2, G1, G2 (ppb)	
PEROXIDE INDEX (IP) (meq. O ₂ / Kg. fat)	< 3
FREE FATTY ACID (FFA) (g. Oleic Acid / 100 g. Fat)	< 1

4.3. MICROBIOLOGICAL CHARACTERISTICS:

	Recommended	Maximum Tolerated
Total aerobic germs (cfu/g)	Max. 10.000	Max. 20.000
Moulds (cfu/g)	Max. 250	Max. 500
Yeasts (cfu/g)	Max. 250	Max. 500
Total coliforms (cfu/g)	Max. 10	Max. 50
Total enterobacter (cfu/g)	Max. 10	Max. 50
E. Coli (cfu/g)	Absence	Absence
Salmonella sp. (cfu/25 g)	Absence	Absence

5. STORAGE/PRESERVATION RECOMMENDED CONDITIONS:

- TEMPERATURES: 4-6 ° C
- AIR FLOW (between product)
- RELATIVE HUMIDITY: 50-60 %
- AVOID DIRECT LIGHT INCIDENCE
- USEFUL LIFE: 12 months*

* Product useful life is guaranteed only if it is preserved under recommended conditions.
Cool conditions are highly recommended for product storage to minimize premature rancidity development and minimize external infestation risk.

6. TRANSPORT:

The loads will be checked. It will be clean, dry, not damaged pallets and free from strange smells.
Loading under atmospheric conditions (short transit times doesn't have significant impact on product quality)

7. OTHER CHARACTERISTICS:

- ORIGIN: According to contract. The crops will not be mixed.
- PURITY: Without additives, antioxidizing or preservatives added. The products carry out with all standards for human consumption.

8. NUTRITIONAL VALUES:

Constituents in 100 gr. almonds: Vitamin and Mineral content in 100 gr.

Energy value (Kcal./Kj.)	645 - 2697	Total Caroten (mg)	0.12
Proteins (g)	24.1	B1 Vitamin (mg)	0.24
Total fat (g)	54.10	B2 Vitamin (mg)	0.67
Of which Saturated Fat (g)	4.22	B6 Vitamin (mg)	0.1
Cholesterol (g)	0.00	E Vitamin (mg)	20
Carbohydrates (g)	10.00	Folic acid (mg)	0.05
Of which sugars (g)	6.90	Calcium (mg)	254
Fibre (g)	10.70	Iron (mg)	4.2
Ashes (g)	3.00	Phosphorus (mg)	454
Na(mg)	< 10	Magnesium (mg)	258
SO₂ (mg)	Non detected	Potassium (mg)	860

**Trans fatty acids: natural presence in almonds (0,015% almond, around 0,03g/100g fat), conform to EC 2019/649 (<2g/100g fats)*

9. OTHER ADDITIONAL INFORMATION

- * The only product handled in production plant. are almonds, being the final composition 100% almonds, so there is no possibility of cross contamination with other allergens.
- * The products supplied are not, do not contain and are not produced from Genetically Modified Organisms.
- * The products supplied carry out European Legislation about pesticides and heavy metal residues.
- * Recommendations for nuts consumption, vulnerable population:

Almond products are conform for consumption for all population with the exception of almond allergenic consumers.

Considering pediatric associations it is recommended introduce for infants nuttions allergens after 3 years old (to prevent unknown allergen reaction) and consume nuts in grinded forms until the 6 years old (to prevent choking risk).