

BLANCHED SELECTED CALIFORNIAN ALMONDS

1. DESCRIPTION:

Blanched selected Californian almonds.

2. SENSORIAL CHARACTERISTICS:

APPEARANCE: Uniform.

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

3. ANALYTICAL CHARACTERISTICS:

3.1. PHYSICAL CHARACTERISTICS:

	Recommended
MOISTURE (%) (Occasionally accepted.....)	Max. 5.5 Max. 6
BROKEN (%)	Max. 5
HALVES (%)	Max. 1
DISCOLOURED (%)	Max. 2
INSECT DAMAGE (%)	Max. 15
DOUBLES (%)	Max. 3
MACHINE DAMAGE (%)	Max. 5
SKINNED (%)	Max. 15
OUT OF CALIBRE (%) (if appropriate) (***) (When 5% maximum are lower calibres than specified)	Max. 15
OTHER VARIETIES (%)	Max. 5
FOREIGN MATERIAL (Pieces/Tn)	Max. 1
TOO DRY, NOT TOTALLY DEVELOPED (%)	Max. 1

(***) The calibre is expressed in "g/o": the 100% of almonds have to be into specified rank.

3.2. CHEMICAL CHARACTERISTICS:

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

3.3. MICROBIOLOGICAL CHARACTERISTICS:

	Recommended	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

4. PACKAGING:

- Cartons of 10kg net weight with blue PE-liner
- 63 units per pallet, height is 1.86, weight is approximate 686kg for a euro pallet

4.2. STANDARD REQUESTS FOR LABELS:

- PRODUCT DESCRIPTION
- LOT NUMBER
- NET WEIGHT
- EXPIRY DATE

4.3. PALLETIZATION

- EURO PALLETS (800 x 1.200 mm) or AMERICAN PALLETS (1.000 x 1.200 mm)
- PALLET MATERIAL: wood

4.4. 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.

5. TRANSPORT

The loads will be checked. It will be clean, dry, not damaged pallets and free from strange smells.

6. OTHER CHARACTERISTICS:

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

products carry out with all standards for human consumption.

7. NUTRITIONAL CHARACTERISTICS:

Constituents in 100 gr. almonds:

Energy value (Kcal./Kj.)	600 - 2508
Proteins (g)	24.1
Total fat (g)	54.10
Of which Saturated Fat (g)	4.22
Cholesterol (g)	0.00
Carbohydrates (g)	10.00
Of which sugars (g)	6.90
Fibre (g)	10.70
Ashes (g)	3.00
Na (mg)	< 10
SO ₂ (mg)	Non detected

Vitamin and Mineral content in 100 gr.:

Total Caroten (mg)	0.12
B1 Vitamin (mg)	0.24
B2 Vitamin (mg)	0.67
B6 Vitamin (mg)	0.1
E Vitamin (mg)	20
Folic acid (mg)	0.05
Calcium (mg)	254
Iron (mg)	4.2
Phosphorus (mg)	454
Magnesium (mg)	258
Potassium (mg)	860

8. ALBA LIST : INTOLERANCE DATA

Milk proteins	01	0	Cocoa	18	0	Cinnamon	35	0
Lactose	02	0	Yeast	19	0	Vanilline	36	0
Egg products	03	0	Legumious plants	20	0	Coriander	37	0
Soya proteins	04	0	Hazelnuts, almonds	21	1	Celery	38	0
Soya oil	05	0	Other nuts *	22	0	Mustard	39	0
Gluten	06	0	Peanut	23	0	Umbelliferae	40	0
Wheat	07	0	Glutamate	24	0	Allura red AC E129	41	0
Rye	08	0	Sulphite (E220-E228) > 10 ppm	25	0	Patentblue V E131	42	0
Sacharose	09	0	BHA / BHE (E 320-E321)	26	0	Indigotine E132	43	0
Cattle beef	10	0	Benzoic acid (E 210-E 213)	27	0	Annato-lycopeen E160b d	44	0
Porc beef	11	0	Parabene (E 214-E219)	28	0	Adragantgum E413	45	0
Chicken beef	12	0	Tartrazine (E 102)	29	0	Arabic gum E414	46	0
Fish	13	0	Orange yellow S (E 110)	30	0	Sesam	47	0
Crustacean shell fish	14	0	Azorubin (E 122)	31	0	lipine	48	0
Gelatine	15	0	Amarant (E 123)	32	0	Mollusc	49	0
Fructose	16	0	Cochenille red A (E 124)	33	0			
Maize	17	0	Sorbic acid (E 200 - E 203)	34	0			

**1 = Present or 0 = Absent or
? = If there is insufficient information available or if the article contains just traces of the pertinent substance.**

Other nuts* = walnuts, pecan nuts, cashew nuts, pistachio nuts, Brazil nuts, macadamia nuts

9. GMO DECLARATION :

We certify that this product is not included within the application of the scope of EC 1829/2003, regarding genetically modified foods and animal feed, nor of EC 1830/2003, regarding traceability and labelling of GMO and traceability of products derived from genetically modified foods.