

## Brown Californian almonds 23/25 NPX quality

### DESCRIPTION.

Almond are shelled and carefully sorted. They are free from foreign odors, flavors and colors. Good manufacturing practices will be observed throughout the entire production and storage period.

(Myco)toxins:

Data	Value	Extention
Aflatoxin B1:	< 5	ppb
Aflatoxin B1+B2+G1+G2:	< 10	ppb
Ochratoxin A:	N/A	ppb
Patulin	N/A	ppb
Zearalenon:	N/A	ppb
Fumonisin:	N/A	ppb
Ergot:	N/A	ppb
T2 and HT2 toxin:	N/A	ppb
Don-content:	N/A	ppb

### Chemical information

Specific chemical characteristics:

Data	Value	Extention
Moisture:	3,5 - 6	%
Peroxide value:	5	Meq O2/kg
Sulphur dioxide:	N/A	ppm
Prussic acid:	N/A	ppb
Free fatty acids:	1,5	%
3MCPD-value:	absent	ppb
Sudan / Para red:	absent	-

### GMO DECLARATION :

The undersigned, declares and certifies that this product is GMO free, and is thus 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.

### DECLARATION OF NON-IONISATION & NON-IRRADIATION:

The undersigned, declares and certifies that this product has not been radiated or is not treated in any way by Ionising rays.

**Nutritional values:**

Data		Value	Extention
Fat		~ 50	g / 100 g
	of which		
	mono-unsaturated	~ 32	g / 100 g
	poly-unsaturated	~ 12	g / 100 g
	saturated	3,8	g / 100 g
	trans fatty acids	0	g / 100 g
	cholesterol	0	g / 100 g
Protein		~ 21	g / 100 g
Carbohydrates		19,74	g / 100 g
	of which		
	sugar	4,8	g / 100 g
	added sugar	0	g / 100 g
	starch	0	g / 100 g
Sodium		1 mg	g / 100 g
Dietary fibre		11,8	g / 100 g
	Energy	2418	KJ / 100 g
		578	Kcal / 100 g

**Microbiological data**

Data	Value	Extention
Total plate count	< 50.000	cfu / g
Yeast & moulds	< 5.000	cfu / g
Enterobacteriaceae	< 500	cfu / g
E.Coli	< 10	cfu / g
Bacillus cereus	100	cfu / g
Staphylococcus aureus	negative	cfu / g
Campylobacter jejuni	N/A	cfu / g
Clostridium botulinum & perfringens	N/A	cfu / g
Listeria	absent in	25 g
Salmonella	absent in	25 g

## Allergenic information

	Present	Yes	No
1	Cow's milk protein		X
2	Lactose		X
3	Hen's egg		X
4	Soy's protein		X
5	Soy's oil		X
6	Gluten		X
7	Wheat		X
8	Ry's		X
9	Beef		X
10	Pork		X
11	Chicken		X
12	Fish		X
13	Crustaceans and scallops		X
14	Maize		X
15	Cacao		X
16	Legumes		X
17	Nuts	X	
18	Nuts oil	X	
19	Peanuts		X
20	Peanuts oil		X
21	Sesame		X
22	Semases oil		X
23	Glutamine (E820 - E825)		X
24	Sulphite (E220 - E227)		X
25	Koriander		X
26	Celery		X
27	Carrot		X
28	Lupineflour		X
29	Mustard		X

## Logistic data

### Storage

Minimum shelf life after production:	noted on packaging - typically 24 months
Storage temperature:	< 10 C / 50 F
Relative humidity:	< 65 %
Transport conditions:	avoid heat and contact with strong odors

### Labelling:

Labelling of the package	description of commodity, packing date
Production code	lot number
Transport conditions	temperature and storage condition

### Packaging:

Kind of packaging (box/bag)	fiber cartons/bins
Contents (kg)	22,68 kg / 10 kg / 999,97 kg
Colli per pallet	32 - 64
Material of the package	cardboard fiber
	The applied packaging materials are conforming to EU Legislation (EG) No 1935/2004 and (EC) No 10/2011

**USDA GRADES**

USDA Grade (Effective 12/1/07)	Whole Kernels	Minimum Diameter (in in.)	Discolor	Double	Chip & Scratch	Foreign Material	Particles & Dust	Soil & Broken	Other Defects	Broken Defects	Unusable
US Fancy	—	—	5%	3%	5%	.05%	.1%	1%	2%	1%	—
US Extra No. 1	—	—	5%	5%	5%	.05%	.1%	1%	4%	1.5%	—
US No. 1 (Supreme)*	—	—	5%	15%	10%	.05%	.1%	1%	5%	1.5%	—
US Select Sheller Run	—	—	5%	15%	20%	.1%	.1%	5%	3%	2%	—
US Standard Sheller Run	—	—	5%	25%	35%	.2%	.1%	15%	3%	2%	—
US No. 1 Whole & Broken	30%	20/64 UCS†	5%	35%	x	.2%	.1%	x	5%	3%	5%
US No. 1 Pieces	x	8/64	x	x	x	.2%	1%	x	5%	3%	5%

\* US No. 1 is commonly referred to by industry as supreme. However, supreme is not a USDA grade.  
 † UCS = Unless Otherwise Specified

<b>x</b>	No limit established.
	Also included in "Other Defects."
	Includes max. 2% under 20/64 inch.
	Includes max. 5% under 20/64 inch, % also included in "Chip & Scratch."

1 US ton = .907 metric ton
1 metric ton = 2,204.6 pounds
1 pound = 453.6 grams
10 oz. = 283.5 grams

Sample Sizes (pounds)			
Lot Size	10,000	10,000-44,000	>44,000
Grams Drawn	2,000	4,000	6,000
Grams Analyzed	1,000	2,000	3,000

Almond varieties

Varieties/Sizes		32/34	30/32	27/30	25/27	23/25	20/22	18/20
<b>NONPAREIL</b>	<p><b>CLASSIFICATION</b> Narrowed</p> <p><b>SHELL</b> Soft Shell, Light Color, High Suture Opening</p> <p><b>NUT</b> Medium, Flat Shape, Smooth Surface</p>							
<b>CARMEL</b>	<p><b>CLASSIFICATION</b> California Type</p> <p><b>SHELL</b> Soft Shell, Good Shell Integrity, Fair Suture Opening</p> <p><b>NUT</b> Medium, Narrow Shape, Slightly Wrinkled Surface</p>							
<b>BUTTE</b>	<p><b>CLASSIFICATION</b> California Type, Mission Type</p> <p><b>SHELL</b> Semi-Hard Shell, Light Color, Smooth Surface, Low Suture Opening</p> <p><b>NUT</b> Small, Short Plump Shape, Wrinkled Surface</p>							
<b>PADRE</b>	<p><b>CLASSIFICATION</b> California Type, Mission Type</p> <p><b>SHELL</b> Hard Shell, Good Shell Integrity, No Suture Opening</p> <p><b>NUT</b> Small, Short Wide Shape, Wrinkled Surface</p>							
<b>MISSION</b>	<p><b>CLASSIFICATION</b> Mission Type</p> <p><b>SHELL</b> Hard Shell, Good Shell Integrity, No Suture Opening</p> <p><b>NUT</b> Small, Short Wide Shape, Dark Brown, Deeply Wrinkled Surface</p>							
<b>MONTEREY</b>	<p><b>CLASSIFICATION</b> California Type</p> <p><b>SHELL</b> Hard Shell, Smooth Surface, Low Suture Opening</p> <p><b>NUT</b> Large, Long Narrow Shape, Deeply Wrinkled Surface</p>							
<b>SONORA</b>	<p><b>CLASSIFICATION</b> California Type</p> <p><b>SHELL</b> Soft Shell, Dark Brown Color, Rough Surface, High Suture Opening</p> <p><b>NUT</b> Large, Long Narrow Shape, Light Color, Smooth Surface</p>							
<b>FRITZ</b>	<p><b>CLASSIFICATION</b> California Type, Mission Type</p> <p><b>SHELL</b> Semi-Hard Shell, Good Shell Integrity, Low Suture Opening</p> <p><b>NUT</b> Small, Medium Plump Shape, Fair Wrinkled Surface</p>							
<b>PRICE</b>	<p><b>CLASSIFICATION</b> California Type</p> <p><b>SHELL</b> Soft Shell, Dark Brown Color, Rough Surface, High Suture Opening</p> <p><b>NUT</b> Small, Short Narrow Shape, Fair Wrinkled Surface</p>							
<b>PEERLESS</b>	<p><b>CLASSIFICATION</b> California Type, In-shell</p> <p><b>SHELL</b> Hard Shell, Good Shell Integrity, Smooth Surface, No Suture Opening</p> <p><b>NUT</b> Medium, Wide Shape, Fair Wrinkled Surface</p>							

Size and shape may vary by year