


QUALITY PRODUCT SPECIFICATION

BLANCHED CALIFORNIA ALMONDS SLICES					
	PRODUCT DESCRIPTION:				
	BLANCHED ALMONDS SLICES (PRUNUS AMYGDALUS), 100% PURE ALMOND FRUIT, WITHOUT PRESERVATIVES AND ADDITIVES				
	VARIETIES:				
	DIFFERENT USA VARIETIES: CALIFORNIA TYPES, BUTTE, PADRE AMONG OTHERS				
	CATEGORIES:				
	CAT. I				
	SIZES:				
SIZES AVAILABLE: < 0,5 mm (0210100) // 0,5 - 0,7 mm (0210101) // 0,7 - 0,9 mm (0210102) // 1,0 - 1,2 mm (0210103) // > 1,2 mm (0210104)					
NUTRITIONAL COMPOSITION (Nutrients in 100g)					
ENERGY	590 Kcal	PROTEINS	21,40 g	SODIUM	19 mg
TOTAL FAT	52,52 g	CARBOHYDRATES	18,67 g	FIBER	9,9 g
- SATURATED FAT	3,95 g	- SUGAR	4,63 g		

FINISH PRODUCT CHARACTERISTICS

PHYSICAL		MICROBIOLOGICAL		CHEMICAL		ORGANOLEPTIC	
Total defects allowed 10%							
Parameters	Tolerances	Parameter	Tolerance	Parameter	Tolerance		
Fine flour	3,00%	Salmonella	Absent/25g	Moisture	6,00%	External Color:	Ivory white
Rancid of damage by pest, rotting or deterioration	2,00%	E. coli	<10 ufc/g	Acidity (% Oleic Acid)	0,70%	Internal Color:	White
		Total Coliforms	1000 ufc/g	Peroxid Index (meqO2/Kg)	4	Texture:	Firm and compact
Residues of adhering skin	2,00%	Total Flora	50.000 ufc/g	Aflatoxins B1	<8 ppb	Taste and Odour:	Fresh and typical of california almonds
Foreign matter and shell fragments	0,40%	Enterobacter	100 ufc/g	Total Aflatoxins	<10 ppb		
Thickness variability	± 0,1 mm thickness	Yeasts & Moulds	5000 ufc/g			Aspect:	Uniform blanched sliced almonds
*Broken Slices	30,00%	*Broken slices are pieces which that can pass trough 7 mm round sieve					

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. IT IS RECOMMENDED AN AVERAGE TEMPERATURE BETWEEN 4-10° C AND A RELATIVE HUMIDITY <60%

Allergens

OUR FACILITIES STORE OTHER NUTS. STORAGE IS DONE WITH PHYSICAL SEPARATION OF THE ALLERTGESN AND WITH NO MANIPULATED, NO OPENED PACKAGING.
 OUR FACILITIES HAVE A PLAN OF SCHEDULED PRODUCTION, INCLUDING A WET CLEANING STEP WHEN SWITCHING BETWEEN ALLERGENS
WE DECLARE THAT OUR PRODUCTS HAVE NO CONTAMINATION WITH OTHER ALLERGENS CATEGORIES. OUR PRODUCTS HAVE MINIMAL POSSIBILITY OF CROSS CONTAMINATION WITH OTHER NUTS DIFFERENT THAT THE ONE FORMULATED AS MAIN INGREDIENT. PEANUT CONTAMINATION IS NOT POSSIBLE, UNLESS THE CONTRARY IS DECLARED SPECIFICALLY.

Manufactured Company:

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