

QUALITY PRODUCT SPECIFICATION



BLANCHED CALIFORNIA ALMONDS STANDARD GROUND MEAL					
PRODUCT DESCRIPTION:					
BLANCHED ALMOND GROUND MEAL (PRUNUS AMYGDALUS), 100% PURE ALMOND FRUIT, WITHOUT PRESERVATIVES AND ADDITIVES					
VARIETIES:					
DIFFERENT USA VARIETIES: CARMEL, MONTEREY, BUTTE, PADRE AMONG OTHERS					
CATEGORIES:					
CAT. I					
SIZES:					
STANDARD GROUND MEAL					
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	
Parameters		Tolerances	Parameter	Tolerance	Parameter	Tolerance		
Granulometry	> 2 mm	< 15%	Salmonella	Absent/25g	Moisture	6,00%	External Color:	Ivory white
			E. coli	< 10 ufc/g	Acidity (% Oleic Acid)	0,70%	Internal Color:	White
	< 2 mm	> 85%	Total Coliforms	1000 ufc/g	Peroxid Index (meqO2/Kg)	4	Texture:	Firm and compact
			Total Flora	50.000 ufc/g	Aflatoxins B1	<8 ppb	Taste and Odour:	Fresh and tipycal of california almonds
			Enterobacter	100 ufc/g	Total Aflatoxins	<10 ppb		
Residues of adhering skin		2,0%	Yeasts & Moulds	5000 ufc/g			Aspect:	Uniform blanched ground meal almonds
Foreign matter and shell fragments		0,4%						

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. STOREAGE 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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