

PURCHASE SPECIFICATIONS

Organic Natural Flour Almonds

1. Raw Material

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|----------------------------|--|
| Product | Organic Natural Flour Almonds |
| Quality | Tuono - Fascionello - Pizzuta |
| Origin | Sicily, Italy |
| Agricultural origin | EU - Agricultural |
| Description | Organic Natural Almonds from organic farming according with the EU Regulation (CE) 834/2007 e 889/2008 |
| Certification | In accordance with the EU Regulation on organic agriculture |

2. Sensory properties

| | |
|--------------------|--|
| Appearance | Typical of flour |
| Color | Brownish |
| Odour | Typical almond smell, free from rancid odors or other exstraneous odors |
| Taste | Typical of almond. Without foreign taste (not bitter, no marzipan taste) |
| Consistency | Firm, grainy fine |
| Size | 2,0 mm |

3. Physical and chemical properties

| | |
|-------------------------|---------|
| Moisture | Max. 6% |
| Hydrogen cyanide | Absent |
| Purity | > 99,9% |

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| Foreign particle (vegetable origin) | Max. 0,1% |
| Foreign materials | Free from glass, stones, plastic, wood, etc. |

4. Microbiological requirements

| Parameter | Valori (espressi come cfu/g) |
|--|-------------------------------------|
| Aerobic total germ count | < 10.000 |
| Molds | < 1.000 |
| Yeast | < 1.000 |
| Coliforms counts at 37°C | < 10 |
| Enterobacteria count at 37°C | < 1.000 |
| Escherichia coli beta glucuronidase positive | < 10 |
| Coagulase positive staphylococci counts at 37°C | < 10 |
| Salmonella spp | Absent in 25 g |
| Listeria monocytogenes | Absent in 25 g |
| Aflatoxin B1 | < 8 µg/kg (UE Reg. 165/2010) |
| Total Aflatoxins (B1+ B2+G1+G2) | < 10 µg/kg (UE Reg. 165/2010) |

5. Residues, contamination, heavy metals and mycotoxins

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|--|--|
| Residues and contaminants (bromide, methyl bromide, phosphine, organochloropesticides, organophosphorus pesticed, pesticides and bearing protective agents, other pesticides) | In accordance with the EU Regulation |
| Heavy metals (cadmium, lead, mercury, etc.) | In accordance with the EU Regulation setting the maximum levels for certain contaminants in foodstuffs ad amended. |
| Micotoxins (ochratoxin, aflatoxin, deoxynivalenol, fumonisin, patulin, zearalenone, etc.) | In accordance with the EU Regulation setting the maximum levels for certain contaminants in foodstuffs ad amended. |

6. Average nutritional values per 100 g

| | |
|---|-----------------|
| Energy (kJ/Kcal) | 2490/595 |
| Fat (g) | 49 |
| of which saturated fatty acids (g) | 3,7 |
| Carbohydrates (g) | 9,5 |
| of which sugar (g) | 3,9 |

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| Fiber (g) | 12,0 |
| Protein (g) | 21,0 |
| Salt (g) | 0,0 |

7. Allergen information

Allegens:-When purchased in bulk size original packaging, manufacturer allergen policy will apply.

When purchased in quantities that need re-packaging, our allergen policies will apply.

| Component | Manufacturer | | | Nuts in Bulk (Applies when bought in small quantities that need re-packaging) | | |
|--|--------------|-----------------------------|-----------------|--|-----------------------------|-----------------|
| | In Product | Processed in Same Equipment | Handled on Site | In Product | Processed in Same Equipment | Handled on Site |
| Cereals containing GLUTEN and products thereof | NO | NO | NO | NO | YES | YES |
| EGGS or its derivatives | NO | NO | NO | NO | NO | NO |
| FISH or its derivatives | NO | NO | NO | NO | NO | NO |
| CRUSTACEANS / SHELLFISH | NO | NO | NO | NO | NO | NO |
| MOLLUSCS | NO | NO | NO | NO | NO | NO |
| PEANUTS or derivatives | NO | NO | NO | NO | YES | YES |
| SOYA BEANS or derivatives | NO | NO | NO | NO | YES | YES |
| MILK (LACTOSE) or its derivatives | NO | NO | NO | NO | YES | YES |
| NUTS , tree nuts: | YES | YES | YES | YES | YES | YES |
| CELERY, including celeriac and its derivatives | NO | NO | NO | NO | YES | YES |
| MUSTARD, referring to all parts of the plant and derivatives thereof | NO | NO | NO | NO | YES | YES |
| SESAME SEEDS or derivatives | NO | NO | NO | NO | YES | YES |
| SULPHITES >10ppm – Sulphite quantity to be given in ppm | NO | NO | NO | NO | YES | YES |
| LUPIN seeds or derivatives | NO | NO | NO | NO | NO | NO |

8. Foreign body detection

| | |
|---------------------|-----------------------------------|
| Magnetic Bar | D 25 mm; d 6 mm; L 100 mm; M 6 mm |
|---------------------|-----------------------------------|

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9. Storage and use

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| Transportation temperature | 9°C – Max 12 °C |
| Storage temperature | Keep in a cool and a dry place, at a temperature of +8°C / +12°C |
| Shelf life (“to be consumed preferably within the day/month/year”) | 12 months from the production date |

10. Delivery conditions

| | |
|--|---|
| Condition primary and repackaging | New, indamaged, without dirt, dry |
| Pallet quality | Europallet |
| Packaging | - Stretch film (side) - Cover film (top) - Cardboard pad (between) |
| Batches | Only one |
| Analyses (per batch) | - Microbiology - Aflatoxins - Pesticides - Heavy metals - Phosphonic acid - Hydrogen cyanide |

11. Packaging

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|--|--|
| Material of primary packaging | Plastic bags (250 g, 500 g, 1 kg, 2,5 kg) |
| Material of secondary packaging | 10 Kg cartons |
| Legal basis | Comply with the items VO 1935/2004 and Directive 10/2011 and 94/62 |

12. OGM Declaration

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| In accordance with European regulations 1829 and 1830 of 22 September 2003, the products marketed do not contain and / or derive from GMOs. |
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13. Legal basis

The product complies with the German and European food regulations (in particular the Food and Feed Code, LFGB) according to the current version, as well as the current EU Regulation 834/2007 on organic farming.

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The product is not subject to labelling in accordance with the eu regulation on genetically modified foods as amended and in accordance with the EU regulation on the traceability of foods and feed produced from genetically modified organisms as amended. The product was not exposed to ionizing radiation.

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