Product Specification Organic blanched Almonds, meal (TI0519)

Product description:

Product name	Organic blanched Almonds, meal
Botanical name	Prunus dulcis
Variety	-
Country of origin	Portugal
Country of processing	Portugal
Process description	Almond meal produced from blanched organic almond kernels and packed.

Mix Composition:

Product	Art. number	% (w/w)	Origin

Ingredient declaration:

Almonds		

Ingredients composition:

Ingredient	Function	% (w/w)	Origin (s)
Almond	Ingredient	100	Portugal

Organoleptic parameters:

Consistency / Texture	Meal
Colour	Yellowish white
Flavour / Odour	Typical for product, no off taste

Physical parameters:

Count:	Pieces / 28,3 g	N/A	
Size	LxwxH	Meal	
	Particles > 10,0 mm	N/A	% (w/w)
Mesh size (sieving)	Particles > 5,0 mm	N/A	% (w/w)
	Particles < 5,0 mm	N/A	% (w/w)
Foreign materials (not product related)	Glass, stones, metals, sharps ≥ 2,0 mm	Target abse	ent
	Glass, stones, metals, sharps ≥ 7,0 mm	Absent	
	Other foreign materials < 7,0 mm	≤ 0,1	% (w/w)
	Other foreign materials ≥ 7,0 mm	Absent	
	Plant (rest) material	-	% (w/w)
Impurities (product related)	Cap stems (> 3,0 mm)	N/A	
	4,0 mm < stalks < 10,0 mm	N/A	Pieces / 100 g

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	Stalks > 10,0 mm	N/A	Pieces /
	Others	-	Pieces /
	Broken / splits	N/A	% (w/w)
	Chip & scratch	N/A	% (w/w)
Specific quality requirements	Doubles	N/A	% (w/w)
	Particles & dusts	-	% (w/w)
	Serious damage	N/A	% (w/w)
	Other defects	-	% (w/w)
	Bitter almonds	N/A	% (w/w)
Alive infestation		nil	

No information available = - / Not applicable = N/A

Chemical parameters:

Moisture	≤ 7	%	ISO 665 / 712
Preservative: SO ₂	N/A	ppm (mg/kg)	
Preservative: Potassium Sorbate	N/A	ppm (mg/kg)	
Aflatoxin B1	≤ 8	ppb (μg/kg)	ISO 16050
Aflatoxin B1, B2, G1, G2	≤ 10	ppb (μg/kg)	ISO 16050
Ochratoxin A	N/A	ppb (μg/kg)	
Peroxide number	-	meq / kg fat	
Patulin	N/A	ppb (μg/kg)	
Aw value	-		
pH value	-		ISO 2917
Sugar content	-	^o Brix	
Free Fatty Acids	-	%	
Heavy metals		According to El	J legislation

Microbiological parameters:

Total plate count	≤ 100.000	cfu/g	ISO 4833
Yeast	≤ 5.000	cfu/g	ISO 21527-1 or 2
Mould	≤ 5.000	cfu/g	ISO 21527-1 or 2
Coliforms	≤ 100	cfu/g	ISO 4832
E. coli	Less than 10	cfu/g	ISO 16649-1 of 2
Salmonella spp.	Absent	25 gram	ISO 6579-1
Enterobacteriaceae	1	cfu/g	ISO 21528-2

No information available = - / Not applicable = N/A

Nutritional parameters:

per 100 gram based on: suppliers information (may vary with the season)

1 0 11 (7 7		
Energy	2.616	kJ
	633	kcal
Fat	56,3	g
Saturated	5,6	g
Mono-unsaturated	-	g
Poly-unsaturated	-	g
Carbohydrate	4,1	g
Sugars	3,3	g
Polyols	-	g
Starch	-	g
Fibre	10,1	g

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Protein	22,5	g
Salt	0,03	g
Ash	-	g

Product claims:

GMO free*	Yes	
Radiated	No	(level (Bq): -
Organic	Yes	(in accordance with EU legislation)
Kosher	No	(depends per supplier)
Suitable for vegetarians	Yes	
Suitable for vegans	Yes	
Halal	No	(depends per supplier)

^{*} Labelling / traceability requirements (according to EC 1829/2003 and 1830/2003) does not apply

Storage conditions:

Optimum storage conditions	Temp : 5 - 15°C R.H. : 55 - 65 %
Shelf life (after production)	12 months

Packaging:

. aenagnigi	
Direct contact material	Type: bag
	Material: PE
	Weight:
Indirect contact material	Type: box
	Material: cardboard
	Weight:
Weight per colli (net.)	10kg

Intended use:

Ready to eat	
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^{*} Product is manufactured without genetic modification directly or indirectly.

Allergen information

<u>Alergens:-</u>When purchased in bulk size original packaging, manufacturer allergen policy will apply. When purchased in quantities that need re-packaging, our allergen policieis will apply. Component Manufacturer **Nuts in Bulk** (Applies when bought in small quantities that need re-packaging) In Product Processed in Handled on In Product Processed Handled Site on Site Same in Same Equipment Equipment Cereals containing GLUTEN and products thereof NO NO NO NO NO YES EGGS or its derivatives NO NO NO NO NO FISH or its derivatives 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 NO YES SOYA BEANS or derivatives NO NO NO NO NO YES MILK (LACTOSE) or its derivatives NO NO NO NO NO YES NUTS, tree nuts: YES YES YES YES YES YES CELERY, including celeriac and its derivatives NO ΝO NO NO ΝO YES MUSTARD, referring to all parts of the plant and derivatives ΝO ΝO NO NO NO YES thereof SESAME SEEDS or derivatives NO NO NO NO NO YES SULPHITES >10ppm – Sulphite quantity to be given in ppm NO NO NO NO NO YES

All information in this product specification is accurate according to our best knowledge and in compliance with actual legislation.

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NO

NO

NO

NO

NO

NO

LUPIN seeds or derivatives