


**QUALITY PRODUCT SPECIFICATION**

	<b>BLANCHED CALIFORNIA ALMONDS WHOLE&amp;BROKEN</b>					
	<b>PRODUCT DESCRIPTION:</b>					
	RAW BLANCHED CALIFORNIA ALMONDS (PRUNUS DULCIS), 100% PURE ALMOND FRUIT, WITHOUT PRESERVATIVES AND ADDITIVES					
	<b>VARIETIES:</b>					
	DIFFERENT USA ORIGIN VARIETIES: NON PAREIL, CARMEL, BUTTE, PADRE, MISSION, & OTHERS					
	<b>CATEGORIES:</b>					
	INTERNAL QUALITY GRADE: BWB CATEGORY I					
	<b>SIZES: (UNITS/ OUNCE)</b>					
	SEVERAL WHOLE/BROKEN RATIOS AVAILABLE. TYPICAL RATIO 70/30 W/B. FINAL RATIO W/B OF PRODUCT WILL BE AS STATED IN SALES CONTRACT.					
	<b>NUTRITIONAL COMPOSITION (Nutrients in 100g)*</b>					
ENERGY	590 Kcal / 2466 KJ	PROTEINS	21,40 g	SALT (NATURAL SODIUM)	47,5 mg	
TOTAL FAT	52,52 g	CARBOHYDRATES	18,67 g	FIBER	9,9 g	
- SATURATED FAT	3,95 g	- SUGARS	4,63 g			

\*SOURCE: USDA

**FINISHED PRODUCT CHARACTERISTICS**

PHYSICAL		MICROBIOLOGICAL		CHEMICAL		ORGANOLEPTIC	
Parameter	Tolerance	Parameter	Tolerance	Parameter	Tolerance		
Dissimilar	5,00%	Salmonella	Absent/25g	Moisture	6,00%	External Color:	Ivory white
Doubles	N/A	E. coli	<10 ufc/g	Acidity (% Oleic Acid)	0,70%	Internal Color:	Ivory white
Foreign Materials	0,20%	Total Coliforms	1000 ufc/g	Peroxid Index (meqO2/Kg)	4	Texture:	Firm and compact
Particles & Dust	0,10%	Total Flora	50.000 ufc/g	Aflatoxins B1	<8 ppb	Taste and Odour:	Fresh and typical of california almonds
Other Defects	7,00%	Enterobacter	100 ufc/g	Total Aflatoxins	<10 ppb		
Serious Defects	5,00%	Yeasts & Moulds	5000 ufc/g			Aspect:	Uniform blanched almonds
Adhering skin	2,00%						
Splits & Broken	From 20,00% to 80,00%						

**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  
 RELATIVE HUMIDITY <60%

**Allergens**

**Allergens:** -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	NO	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	YES	NO	NO	YES
SOYA BEANS or derivatives	NO	NO	YES	NO	NO	YES
MILK (LACTOSE) or its derivatives	NO	NO	NO	NO	NO	YES
NUTS, tree nuts:	<b>ALMONDS</b>	<b>ALMONDS</b>	<b>YES</b>	<b>ALMONDS</b>	<b>ALMONDS</b>	<b>YES</b>
CELERY, including celeriac and its derivatives	NO	NO	NO	NO	NO	NO
MUSTARD, referring to all parts of the plant and derivatives thereof	NO	NO	NO	NO	NO	YES
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
LUPIN seeds or derivatives	NO	NO	NO	NO	NO	NO