



Product Specification

Organic blanched Almonds, sliced (TI0033)

Product description:

Product name	Organic blanched Almonds, sliced
Botanical name	Prunus Amigdalus
Variety	Several
Country of origin	Spain
Country of processing	Spain
Process description	Almonds are selected, cleaned, blanched, sliced and packed.

Ingredient declaration:

Almonds

Ingredients composition:

Ingredient	Function	% (w/w)	Origin (s)
Almonds	Ingredient	100	Spain

Organoleptic parameters:

Consistency / Texture	Firm
Colour	Cream white
Flavour / Odour	Typical for blanched almonds; no off taste

Physical parameters:

Size	Width	11 - 20	mm
	Thickness	0,4 – 1,5	mm
Foreign materials (not product related)	Glass, stones, metals, sharps $\geq 2,0$ mm	Target absent	
	Glass, stones, metals, sharps $\geq 7,0$ mm	Absent	
	Other foreign materials $< 7,0$ mm	$\leq 0,1$	% (w/w)
	Other foreign materials $\geq 7,0$ mm	Absent	
Specific quality requirements	Size under (width)	≤ 7	% (w/w)
	Size over (width)	≤ 1	% (w/w)
Alive infestation	Nil		

Chemical parameters:

Moisture	≤ 6	%	
Aflatoxin B1	≤ 8	ppb ($\mu\text{g/kg}$)	ISO 16050
Aflatoxin B1, B2, G1, G2	≤ 10	ppb ($\mu\text{g/kg}$)	ISO 16050
Peroxide number	≤ 10	meq / kg fat	
Heavy metals	According to EU legislation		

Microbiological parameters:

Total plate count	≤ 100.000	cfu/g	ISO 4833
Yeast	≤ 10.000	cfu/g	ISO 21527-1 or 2
Mould	≤ 10.000	cfu/g	ISO 21527-1 or 2
E. coli	< 10	cfu/g	ISO 16649-1 or 2
Salmonella spp.	Absent	25 gram	ISO 6579-1

Nutritional parameters:

per 100 gram based on literature USDA (may vary with the season)

Energy	2,470	kJ
	590	kcal
Fat	52,5	g
Saturated	4,0	g
Carbohydrate	8,8	g
Sugars	4,6	g
Fibre	9,9	g
Protein	21,4	g
Salt	0,05	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

* Product is manufactured without genetic modification directly or indirectly.

Storage conditions:

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

Packaging:

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

Intended use:

Ready to eat

Allergen information

Allergens:- When purchased in bulk size original packaging, manufacturer allergen policy will apply. When purchased in quantities that need re-packaging, our allergen policy 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

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