

PRODUCT SPECIFICATION

Product Name	BLANCHED ALMONDS GROUND
Product Code	5151

		 NutsinBulk Sourced from all corners of the Globe!	

Quality System of our supplier Certified and implemented	Food Safety Management Systems, BRC Global Standard for Food Safety and implemented the HACCP system according to the EU/UK standard.
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PRODUCT CHARACTERISTICS	
Origin	Spain, USA, Australia
Product denomination (legal name)	(<i>Prunus dulcis</i> , syn. <i>Prunus amygdalus</i> , <i>Amygdalus communis</i> , <i>Amygdalus dulcis</i>).
Description of the product	"Almond" is also the name of the edible and widely cultivated seed of this tree. Blanched almonds are shelled almonds that have been treated with hot water to soften the seedcoat, which is then removed to reveal the white embryo.
Description of the process	Blanched and ground.
Ingredients declaration	Almond

Organoleptic values		Method
Appearance	Powder	Organoleptic
Colour	Creamy White to Ivory yellow	Organoleptic
Flavour	Characteristic of the Almond. Absence of rancid and irrelevant flavour.	Organoleptic
Odour	Characteristic of the Almond. Absence of rancid and irrelevant odour.	Organoleptic
Texture	Light and floury, free from oiliness	Organoleptic

Analytical values	Target	Minimum	Maximum	Method
Moisture (% w/w)			6%	ISO 1442:1997
Mycotoxins :				
Aflatoxin B1			8 ppb	ASTA 24.1
Aflatoxin total			10 ppb	ASTA 24.1

Physical values	Target	Minimum	Maximum	Method
Particle Size	2 mm sieve			Sieve Size Inspection
Extraneous matter			0.05%	ASTA Cleanliness
Impurities/foreign material			Absent	Visual/Cleaning/Sifting
Metal detection (mm)	Fe	Non-Fe	SS	Metal Detector
	4.0mm	5.0mm	5.0mm	

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Microbiological values	Minimum CFU/g	Maximum CFU/g	Method
TVC		100,000	ISO 4833:2003
Coliforms		100	ISO 21528-2:2004
E. coli		10	ISO 16649-1:2000
Salmonella		Absent in 100g	ISO 6579:2002
Yeasts		1000	BS 4285-3.6:1986
Moulds		1000	BS 4285-3.6:1986

Heavy Metals (Data are based on the results of our internal monitoring system and supplier's information)

Products are supplied in accordance with the current EU/UK Contaminants Legislation.

Pesticide	Products are supplied in accordance with the current EU/UK Pesticide Legislation.
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Packaging	
Description	Blue Food Grade Poly Sac inner – cardboard outer.
Weight	10 kg, 12.5 kg or 25kg (Other pack size is available upon customer's request)

Labelling	Product Description, Batch / Mill order Number, Best before Date, Net Weight
Storage conditions	On pallets under cool, dry, hygienic conditions; not exposed to sunlight.
Shelf life	Maximum 2 years on production. Minimum 6 months from delivery date.

PRODUCT SUITABILITY		
Vegetarians	YES	Not Certified
Vegans	YES	
Kosher	YES	
Halal	YES	
Coeliacs	YES	

Nutrition information per 100g	
kcal	612
kJ	2534
Protein (g)	21.1
Carbohydrate (g)	6.9
Sugar (g)	4.2
Fat (g)	55.8
Saturates (g)	4.7
Salt (g)	0.035

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Manufacturer allergen policy

No.	Allergen	Present in Product	Present on Site	Processed on Site	Risk of cross contamination through Supply chain
1	Cereals containing gluten, i.e. wheat, rye, barley, oats, spelt, kamut and products thereof	No	No	No	No
2	Crustaceans and products thereof	No	No	No	No
3	Egg and products thereof	No	No	No	No
4	Fish and products thereof	No	No	No	No
5	Peanuts and products thereof	No	No	No	No
6	Soybeans and products thereof	No	No	No	No
7	Milk and dairy products (including lactose)	No	No	No	No
8	Nuts : Almond, Hazelnut, Walnut, Cashew, Pecan nut, Brazil nut, Pistachio nut, Macadamia nut and Queensland nut and products thereof	Yes	Yes	Yes	Present on product (Almond)
9	Celery and products thereof	No	No	No	No
10	Mustard and products thereof	No	No	No	No
11	Sesame Seeds and products thereof	No	No	No	No
12	Sulphur dioxide and sulphites at concentrations of more than 10mg/kg or 10mg/litre, expressed as SO ₂	No	No	No	No
13	Lupin	No	No	No	No
14	Molluscs	No	No	No	No
Allergens in product		Almonds			
How do you control cross contamination of allergens processed on site?		This product is handled at different site, no other allergens handle apart from Nuts.			
Detail any 'May contain' allergen warning required for this product		May contain traces of other Tree nuts .			

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GMO STATEMENT	
Referring to the EU council regulations 1829/2003 and 1830/2003, we herewith issue the following statement concerning the above mentioned product :	
Neither the product itself nor any component is produced from raw materials of which genetically modified varieties are known.	Yes
The product or a component is produced from raw materials which are identity preserved. This statement is based on statements of our suppliers.	No
The product or a component is produced from raw materials which have a GM origin.	No
This product needs declaration as GMO.	No

IRRADIATION STATEMENT
There are no known irradiated ingredients present in any of the raw material or finished products manufactured by our supplier. The company has no intention of knowingly purchasing any raw material or ingredient that has been irradiated.

REMARKS
Use in production
If the goods or any part thereof supplied under the contract are processed, altered or tampered with in any way by the buyer or receive of the goods or any other person, the quality of the goods shall be deemed to be acceptable to the buyer. All customers' quality control checks are to be completed on the entire load, prior to production and use.
Infestation
Relating particularly to Coriander Seed, Whole Chillies and Fennel Seed: We cannot guarantee that goods will not at a later date, be subjected to infestation, unless specifically vacuum treated or heat treated. Even after treatments, treated goods can be subjected to re-infestation if incorrectly stored. Untreated seeds, herbs and spices in any form, treated with approved chemical fumigants, are still susceptible to possible infestation, as insect eggs are not destroyed by current chemical fumigants.

Peanut statement
Whilst our suppliers are fully aware of consumer concerns regarding the use of peanuts and thereof products, and in many cases are peanuts free sites, they are unable to give categorical assurances that their products are Peanut Free from the following reasons: <ul style="list-style-type: none"> Many herbs and spices are grown and processed in close proximity to other nuts / peanuts at various origins Transportation can also be a possible source of adventitious cross contamination as many products are transported in containers from origin over which our suppliers are unable to exercise any controls.

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

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