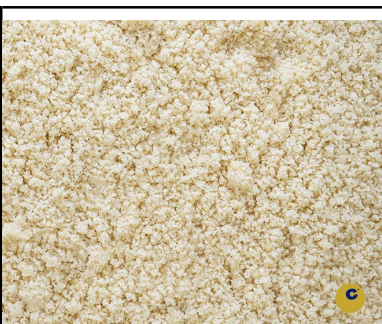


QUALITY PRODUCT SPECIFICATION

	BLANCHED CALIFORNIA ALMOND STANDARD GROUND MEAL				
	PRODUCT DESCRIPTION:				
	RAW BLANCHED ALMOND GROUND MEAL (PRUNUS DULCIS), 100% PURE ALMOND FRUIT, WITHOUT PRESERVATIVES AND ADDITIVES				
	VARIETIES:				
	DIFFERENT USA VARIETIES: CARMEL, MONTEREY, BUTTE, PADRE AMONG OTHERS				
	CATEGORIES:				
	INTERNAL QUALITY GRADE: BLANCHED STANDARD GROUND MEAL CATEGORY I				
	SIZES:				
	STANDARD GRANULOMETRY				
	NUTRITIONAL COMPOSITION (Nutrients in 100g)*				
ENERGY	590 Kcal / 2466 KJ	PROTEINS	21,40 g	SALT (NATURAL SODIUM)	47,5 mg
TOTAL FAT	52,52 g	CARBOHYDRATES	18,67 g		
- SATURATED FAT	3,95 g	- SUGAR	4,63 g	FIBER	9,9 g
*SOURCE: USDA					

*SOURCE: USDA

		FINISHED PRODUCT CHARACTERISTICS								SOURCE: USDA
PHYSICAL			MICROBIOLOGICAL		CHEMICAL		ORGANOLEPTIC			
Parameters	Tolerances		Parameter	Tolerance	Parameter	Tolerance				
Granulometry	> 2 mm	< 20%	Salmonella	Absent/25g	Moisture	6,00%	External Color:	Ivory white		
			E. coli	< 10 ufc/g	Acidity (% Oleic Acid)	0,70%	Texture:	Granulated, typical of ground meal		
	< 2 mm	> 80%	Total Coliforms	1000 ufc/g	Peroxid Index (meqO2/Kg)	4			Taste and Odour:	Fresh and typical of california almonds
			Total Flora	50.000 ufc/g	Aflatoxins B1	<8 ppb				
			Enterobacter	100 ufc/g	Total Aflatoxins	<10 ppb				
Residues of adhering skin		50 pieces / 100 g	Yeasts & Moulds	5000 ufc/g			Aspect:	Uniform blanched almonds ground meal		
Foreign matter		0,10%								

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.
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	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:	ALMONDS	ALMONDS	ALMONDS	ALMONDS	ALMONDS	YES
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