

PRODUCTSPECIFICATION

ALMUS751

Specification details

Version number	2
Issue date	15-07-2020
Last update	13-11-2023

General information

Supplier	Nutsinbulk
Correspondence e-mail regarding the specification	quality@nutsinbulk.ie
Internal codes	S763 S1025
Article number(s)	ALMUS751
Product name	Almond flour
Product description	Blanched almond
Size	Flour
Country or countries of origin	United States, Australia
GN-code (Intrastat)	1106309080

Certificates

Supplier certification	BRC Agents and Brokers (Control Union) Organic (NL-BIO-01) Organic (GB-ORG-02) Organic (DE-ÖKO-070)
Organic	Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>
Kosher	Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
Halal	Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>
Other:	Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>

Organoleptic characteristics

Colour	Ivory, creamy white
Odor	Typical almond, no off odor
Taste	Typical almond, no off taste
Structure	Powdery

Shelf life, storage conditions and conditions of use

Shelf life	12	Months	Valid from production date in original packaging
Recommended storage conditions	Cool, dark and dry. Recommended temperature < 15°C, RH 55-65%		
Conditions of use / intended use	Ready for human consumption		

Foreign Body Control

Foreign material (metal, glass, plastic) must be absent	<input checked="" type="checkbox"/>
Other foreign material	Small pieces of skin, pieces of shells, husk. Dust, scale, etc.: < 0,2%
Applied controls	Metal detected, sorted
Remarks	

Recommended declaration of ingredients

Ingredients: 100 % almond flour.

PRODUCTSPECIFICATION

ALMUS751

Ingredient information

Ingredient:	Additional information	Country of origin	%
Almond	Flour	USA, Australia	100

Packaging

Packaging condition	Normal atmosphere				
Weight	10 kg				
Primary packaging	Packaging	Type of material	Kind of plastic	Weight	Color
	Bag	Plastic	PE	NA	White
Secondary packaging	Box	Carton	NA	NA	NA
We hereby confirm that the product and their relative packaging comply with Regulation (EC) no 10/2011, (EC) no 1935/2004, (EC) no. 1895/2005, (EC) 282/2008, (EC) no 1907/2006, (EC) no. 2023/2006 and their relative amendments.					

Nutritional information

Nutrition declaration	Per 100 g	Measurement units
Energy	2626	kJ
Energy	636	kcal
Fat	54,0	g
<i>of which saturates</i>	4,1	g
Carbohydrate excl. fiber	5,8	g
<i>of which sugars</i>	5,8	g
Fibre	15,0	g
Protein	24,1	g
Salt (based on Sodium)	< 0,01	g

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 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	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:	ALMONDS	YES	YES	ALMONDS	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

Allergen Claims and remarks

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PRODUCTSPECIFICATION

ALMUS751

Physical/Chemical/Microbiological information

Moisture content (%)	< 6	E. coli (cfu/g)	< 10	Salmonella spp.(in 25 g)	Absent
Peroxide (meqO ₂ /kg)	< 2	Free Fatty Acid (FFA)(%)	< 1,5		
The product complies with the requirements set out in the European Regulation (EC) No. 2023/915 for certain contaminants and in Regulation (EC) no. 848/2018 [which will replace Regulation (EC) No. 834/2007 and Regulation 889/2008 from January 2022 – UK exempted] and Regulation (EC) No 396/2005 for the maximum residue levels of pesticides.					

GMO

Does not contain any ingredients, additives or flavours derived from or produced using GMOs or their derivatives, and all reasonable steps have been taken to avoid contamination from GMOs or their derivatives.
Labelling is not required according to EU regulation EC No. 1829/2003 and traceability is assured according to EU regulation EC No. 1830/2003.

Irradiation

This product is not irradiated nor are any of the ingredient or processing aids used in or for production irradiated.

Nanotechnology

This product is not obtained by usage of nanotechnology, nor are any of the ingredients and/or processing aids used for the production obtained by nanotechnology.

Legislation

This product is in compliance with the European and Dutch legislation. It is the responsibility of the customer to investigate whether or not the product complies with the regulations in the country where the product will be imported and sold.

Use in production

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 receiver of the goods or any other person, the quality of the goods shall be deemed to be accepted by buyer. All customer's quality control checks are to be completed on the entire load, prior to production and use.

Disclaimer

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Specification approval

	Date
Quality department of Nutsinbulk.	13-11-2023