

SCHEMA TECNICA

Organic Natural Flour Almonds

27.05.2025

Certification of organic products in accordance with Regulation of our supplier (UE) 848/2018
Control body authorized by MIPAAF – IT BIO 007 V91I

1. Raw Material

Product	Organic Natural Flour Almonds
Quality	Tuono - Fascionello - Pizzuta
Origin	Sicily, Italy
Agricultural origin	EU - Agricultural
Description	Organic Natural Almonds from organic farming according with the EU Regulation (CE) 834/2007 e 889/2008
Certification	In accordance with the EU Regulation on organic agriculture

2. Sensory properties

Appearance	Typical of flour
Color	Brownish
Odour	Typical almond smell, free from rancid odors or other extraneous odors
Taste	Typical of almond. Without foreign taste (not bitter, no marzipan taste)
Consistency	Firm, grainy fine
Size	2,0 mm

3. Physical and chemical properties

Moisture	Max. 6%
Hydrogen cyanide	Absent
Purity	> 99,9%

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Foreign particle (vegetable origin)	Max. 0,1%
Foreign materials	Free from glass, stones, plastic, wood, etc.

4. Microbiological requirements

Parameter	Valori (espressi come cfu/g)
Aerobic total germ count	< 10.000
Molds	< 1.000
Yeast	< 1.000
Coliforms counts at 37°C	< 10
Enterobacteria count at 37°C	< 1.000
Escherichia coli beta glucoronidase positive	< 10
Coagulase positive staphylococci counts at 37°C	< 10
Salmonella spp	Absent in 25 g
Listeria monocytogenes	Absent in 25 g
Aflatoxin B1	< 8 µg/kg (UE Reg. 165/2010)
Total Aflatoxins (B1+ B2+G1+G2)	< 10 µg/kg (UE Reg. 165/2010)

5. Residues, contamination, heavy metals and mycotoxins

Residues and contaminants (bromide, methyl bromide, phosphine, organochloropesticides, organophosphorus pesticed, pesticides and bearing protective agents, other pesticides)	Values compliant with current legislation
Heavy metals (cadmium, lead, mercury, etc.)	Values compliant with current legislation ion setting the maximum levels for certain contaminants in foodstuffs ad amended.
Micotoxins (ochratoxin, aflatoxin, deoxynivalenol, fumonisin, patulin, zearalenone, etc.)	Values compliant with current legislation setting the maximum levels for certain contaminants in foodstuffs ad amended.

6. Average nutritional values per 100 g

Energy (kJ/Kcal)	2490/595
Fat (g)	49
of which saturated fatty acids (g)	3,7
Carbohydrates (g)	9,5
of which sugar (g)	3,9

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Fiber (g)	12,0
Protein (g)	21,0
Salt (g)	0,0

7. Allergen information of manufacturer

Allergens in raw material (EU regulation 1169/2011)				
	Ingred.	Possible in traces	Free from	Risk cross contamination
Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt, kamut or hybrid strains thereof) and products thereof	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Crustaceans and crustacean products	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Eggs and egg products	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Fish and fish products	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Peanuts and products thereof	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Shellfish and shellfish products	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Soy and products thereof	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Milk and dairy products	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Lactose	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Almond	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Nuts (almonds, hazelnuts, common walnuts, cashews, pecans, Brazil nuts, pistachios, macadamia nuts) and derivatives	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Celery and products thereof	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Mustard and mustard products	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Sesame seeds and products thereof	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Sulphur dioxide and sulphites in concentrations higher than 10 mg/kg or 10mg/l in the final product than SO₂	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Lupine and lupin products	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>

8. Foreign body detection

Magnetic Bar	D 25 mm; d 6 mm; L 100 mm; M 6 mm
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9. Storage and use

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Transportation temperature	9°C – Max 12 °C
Storage temperature	Keep in a cool and a dry place, at a temperature of +8°C / +12°C
Shelf life (“to be consumed preferably within the day/month/year”)	12 months from the production date

10. Delivery conditions

Condition primary and repackaging	New, indamaged, without dirt, dry
Pallet quality	Europallet
Packaging	- Stretch film (side) - Cover film (top) - Cardboard pad (between)
Batches	Only one
Analyses (per batch)	- Microbiology - Aflatoxins - Pesticides - Heavy metals - Phosphonic acid - Hydrogen cyanide

11. Packaging

Material of primary packaging	Plastic bags (250 g, 500 g, 1 kg, 2,5 kg)
Material of secondary packaging	10 Kg cartons
Legal basis	Comply with the Reg. (CE) 1935/2004; Reg. (UE) 10/2011; Direction 94/62/CE

12. OGM Declaration

In accordance with Reg. (CE) 1829/2003 and Reg. (CE) 1830/2003, the products marketed do not contain and / or derive from GMOs.

13. Legal basis

The product complies with the German and European food regulations (in particular the Food and Feed Code, LFGB) according to the current version, as well as the current EU Regulation 848/2018 on organic farming.

The product is not subject to labelling in accordance with the eu regulation on genetically modified foods as amended and in accordance with the EU regulation on the traceability of foods and feed

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produced from genetically modified organisms as amended. The product was not exposed to ionizing radiation.

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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