


QUALITY PRODUCT SPECIFICATION



BLANCHED CALIFORNIA ALMONDS SLICES					
PRODUCT DESCRIPTION:					
RAW BLANCHED ALMONDS SLICES (PRUNUS DULCIS), 100% PURE ALMOND FRUIT, WITHOUT PRESERVATIVES AND ADDITIVES					
VARIETIES:					
DIFFERENT USA VARIETIES: CALIFORNIA TYPES, BUTTE, PADRE AMONG OTHERS					
CATEGORIES:					
INTERNAL QUALITY GRADE: SLICES CATEGORY I					
SIZES:					
DIFFERENT THICKNESS AVAILABLE: 0.4 - 0.6 mm // 0.7 - 0.9 mm // 1.0 - 1.2 mm // 1.2 - 1.4 mm. FINAL THICKNESS WILL BE AS STATED ON SALES CONTRACT					
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	- SUGARS	4,63 g		
			FIBER		9,9 g
*SOURCE: USDA					

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FINISH PRODUCT CHARACTERISTICS

PHYSICAL		MICROBIOLOGICAL		CHEMICAL		ORGANOLEPTIC	
Parameter	Tolerance	Parameter	Tolerance	Parameter	Tolerance		
Particles < 2 mm	3,00%	Salmonella	Absent/25g	Moisture	6,00%	External Color:	Ivory white
Adherign skin	2,00%	E. coli	<10 ufc/g	Acidity (% Oleic Acid)	0,70%	Internal Color:	Ivory white
		Total Coliforms	1000 ufc/g	Peroxid Index (meqO2/Kg)	4	Texture:	Firm and compact
Serious defects	1,00%	Total Flora	50.000 ufc/g	Aflatoxins B1	<8 ppb	Taste and Odour:	Fresh and typical of california almonds
Foreign matter	0,10%	Enterobacter	100 ufc/g	Total Aflatoxins	<10 ppb		
**Broken Slices on carton + blue liner packing	30% in weight	Yeasts & Moulds	5000 ufc/g			Aspect:	Uniform blanched sliced almonds
**Broken Slices on carton + MAP packing	40% in weight	**Broken slices are pieces which that can pass through 7 mm round sieve.					
Out of thickness range	30% in pieces						

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

When purchased in large quantities which comes in full supplier box, then manufacturer allergen policies apply.
When ordered in quantities re-packaged by us, Nuts in Bulk allergen policies apply.

Allergens	Manufacturer		Nuts in Bulk (Applies when bought in small quantities that need re-packaging)	
	Product contains: (as ingredient)	Cross- contamination possible:	Product contains: (as ingredient)	Cross- contamination possible:
Milk and products (cow), lactose	NO	NO	NO	YES
Egg	NO	NO	NO	NO
Soy	NO	NO	NO	NO
Gluten (wheat, rye, barley, oat, spelt, kamut)	NO	NO	NO	YES
Fish	NO	NO	NO	NO
Shellfish and crustaceans	NO	NO	NO	NO
Nuts (walnut, pecan, almond, cashew, hazelnut, macadamia, brazil nut, pistachio, chestnut)	Almond	NO	Almond	YES
Peanuts and products thereof	NO	NO	NO	YES
Sesame	NO	NO	NO	YES
Sulphite (E220 to E228) if >10 ppm	NO	NO	NO	YES
Celery	NO	NO	NO	NO
Lupine	NO	NO	NO	NO
Mustard	NO	NO	NO	YES
Molluscs	NO	NO	NO	NO