



Last review: May-25

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Version: 2

Published and approved by: QUALITY MANAGER



QUALITY PRODUCT SPECIFICATION

DESCRIPTION

PRODUCT:	ALMOND SHELLLED USA BLANCHED MEAL
VARIETIES:	DIFFERENT USA ALMOND VARIETIES: CARMEL, MONTEREY, BUTTE, PADRE AMONG OTHERS
CATEGORIES:	INTERNAL QUALITY GRADE: PREMIUM
SIZES:	PREMIUM STD
INGREDIENTS:	100% PURE ALMOND FRUIT, WITHOUT PRESERVATIVES AND ADDITIVES

NUTRITIONAL COMPOSITION

PER 100g					
ENERGY (kJ/kcal)	590/2470	CARBOHYDRATES (g)	8,77	PROTEINS (g)	21,40
TOTAL FAT (g)	52,52	SUGARS (g)	4,63	SALT (natural sodium) (g)	0,048
SATURATED FAT (g)	3,95	FIBER (g)	9,90		

PHYSICAL CHARACTERISTICS

FOREIGN MATERIAL (%)	0,10	ADHERING SKIN (Nº pieces / 100cm²)	75,00	PARTICLES > 2 mm (%)	20,00
PARTICLES < 2 mm (%)	80,00				

MICROBIOLOGICAL CHARACTERISTICS

SALMONELLA	Absent/25 g	E. COLI (cfu/g)	≤ <10	YEASTS AND MOULDS (cfu/g)	≤ 5000
ENTEROBACTER (cfu/g)	≤ 100	TOTAL COLIFORMS (cfu/g)	≤ 1000	TOTAL FLORA (cfu/g)	≤ 50000

CHEMICAL CHARACTERISTICS

HUMIDITY (%)	6,00	AFLATOXIN B1 (ppb)	<8	AFLATOXIN TOTAL (ppb)	<10
ACIDITY (% OLEIC ACID)	0,70	PEROXID IND (mEqO2/kg)	4,00		

ORGANOLEPTIC CHARACTERISTICS

ASPECT	Uniform blanched almonds ground meal
TASTE & ODOUR	Fresh and typical of california almond
EXTERNAL COLOUR	Ivory white
INTERNAL COLOUR	Ivory white
TEXTURE	Granulated, typical of ground meal

EU REGULATION OF APPLICATION

IN AGREEMENT WITH EU REGULATION 915/2023 ABOUT CONTAMINANTS IN FOODS.

IN AGREEMENT WITH EU REGULATION 396/2005 ABOUT PESTICIDES 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

STORAGE AND TRANSPORT CONDITIONS

KEEP AND TRANSPORT IN A FRESH AND A DRY PLACE. FRESH AND A DRY PLACE. RELATIVE HUMIDITY <60%

ALLERGENS

IT CONTAINS ALMONDS. WE DECLARE THAT OUR PRODUCTS HAVE NO POSSIBILITY OF ALLERGENS CROSS CONTAMINATION.

MANUFACTURED BY

NAME:	CALCONUT, SL
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SANITARY REGISTRATION NUMBER:	40.23952/A



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.

Rectangular Size

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