



PRODUCTSPECIFICATION

ALMIT916

Specification details

Version number	5
Issue date	22-12-2022
Last update	8-5-2025

General information

Supplier		Nuts in Bulk
Correspondence e-mail regarding the specification		quality@nutsinbulk.ie
Internal codes	S1462	
Article number(s)	ALMIT916	
Product name	Almond flour, organic	
Product description	Blanched Variety Prunus Amygdalus	
Size	NA	
Country or countries of origin	Italy	
GN-code (Intrastat)	1106309080	

Certificates of our supplier

	BRC Agents and Brokers (Control Union) Organic certificate (NL-BIO-01 registration number 025491) Organic certificate (GB-ORG-02 registration number UKP1352)
Organic	Yes ☒ No ☐
Kosher	Yes ☒ No ☐
Halal	Yes ☐ No ☒
Other:	Yes ☐ No ☒

Organoleptic characteristics

Colour	White to beige, creamy
Odor	Characteristic of almond
Taste	Characteristic of almond
Structure	Powder

Shelf life, storage conditions and conditions of use

Shelf life	12	Months	From production date in original packaging
Recommended storage conditions	Cool and dry (recommended 15°C and 60% RH%)		
Conditions of use / intended use	Needs to be further processed		

Foreign Body Control

Foreign material (metal, glass, plastic) must be absent	☒
Other foreign material	≤ 0,5%
Applied controls	Metal detected, sieved
Remarks	NA

Recommended declaration of ingredients

Ingredients: almond flour organic 100%

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Ingredient information

Ingredient:	Additional information	Country of origin	%
Almond flour	Organic, blanched	Italy	100

Packaging

Packaging condition	Normal atmosphere				
Weight	10 kg				
Primary packaging	Packaging	Type of material	Kind of plastic	Weight	Color
	Bag	Plastic	PE/PP/HDPE	NA	Blue
Secondary packaging	Box	Carton	NA	NA	White
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	2488	kJ
Energy	602	kcal
Fat	51,0	g
<i>of which saturates</i>	3,8	g
Carbohydrate excl. fiber	8,2	g
<i>of which sugars</i>	5,3	g
Fiber	12,0	g
Protein	21,5	g
Salt (based on Sodium)	0,02	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 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

Allergen Claims and remarks

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Physical/Chemical/Microbiological information

Moisture content (%)	≤ 6,5	Moulds (cfu/g)	≤ 10.000	Salmonella spp.(in 25 g)	Absent
Free Fatty Acids (%)	≤ 1,5	Yeasts (cfu/g)	≤ 10.000	E. coli (cfu/g)	≤ 10
Peroxide (meqO ₂ /kg)	≤ 3	Skin particles (%)	≤ 0,1		
The product complies with the requirements set out in the European Regulation (EC) No. 1881/2006 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] 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

The information provided in this specification is intended for the sole use of the addressee. Use of it for third parties is not allowed. Would you received this specification in error, we request you to return it without using the information in it. Publication, copying or the distribution to third parties is not allowed. Unless otherwise indicated the information provided is strictly confidential and as receiver of it we request you to respect and guarantee this. All intellectual property right and other rights with respect to this specification solely remain with [REDACTED] our supplier.

Specification approval of our supplier

	Date	Represented by	Signature
Quality department of [REDACTED]	08-05-2025	Diana van Leeuwen	