

	PRODUCT TECHNICAL DATA	
	NATURAL ALMONDS	CODE FT_E01.01
		VERSION 08
		DATE: 01/06/2023 

PRODUCT DESCRIPTION			
PRODUCT	NATURAL ORGANIC ALMONDS	ORIGIN	EU
VARIETY	GUARA TYPE: GUARA, VAIRO.		
SIZES	12/14; 5/14.		
QUALITY	EXTRA		
PRODUCT DESCRIPTION	NATURAL ALMONDS. 100% PURE ALMOND FRUIT, WITHOUT PRESERVATIVES AND ADDITIVES. INTERMEDIATE PRODUCT: NOT INTENDED FOR DIRECT CONSUMPTION		
ORGANIC NUTS HANDLING, PROCESSING AND PACKAGING CERTIFICATE.			
CONTROL AUTHORITY CODE NUMBER:	ES-ECO-034-CM		
REGISTRATION Nº MACLEAN ALMENDRAS HELLÍN, S.L.	PE-418/2020		

PHYSICAL DETAILS	
PARAMETER	VALUE (TOLERANCE)
FOREIGN MATERIAL	0,05%
PARTICLES & DUST	0,05%
SPLIT & BROKEN	2,00%
DOUBLES	5,00%
CHIP & SCRATCH	4,00%
DAMAGED BY PEST	0,25%
OTHER DEFECTS	0,50%

CHEMICAL DETAILS	
PARAMETER	VALUE (TOLERANCE)
ACIDITY (OLEIC ACID)	1,00%
MOISTURE	<6,5%
PEROXID INDEX (meq./kg.)	<5

MICROBIOLOGICAL DETAILS	
PARAMETER	VALUE (TOLERANCE)
AFLATOXINS B1	≤12ppb
TOTAL AFLATOXINS	≤15ppb
TOTAL FLORA	100.000 ufc/g
ENTEROBACTER	<10.000 ufc/g
TOTAL COLIFORM	100 ufc/g
ESCHERICHIA COLI (UFC/G.)	ABSENCE
SALMONELLA	ABSENCE/25 g
YEAST - MOULD (UFC/G.)	10.000 ufc/g

ORGANOLEPTIC DETAILS	
PARAMETER	DESCRIPTION
APPEARANCE	WELL DEVELOPED KERNEL WITH CHARACTERISTIC UNIFORM SHAPE.
FLAVOUR / ODOUR	TYPICAL FRESH ALMOND FLAVOUR WITHOUT STALE, RANCID BITTER OR FOREIGN FLAVOURS AND ODOURS.
COLOR	EXTERNAL: BROWN- INTERNAL: IVORY WHITE.
TEXTURE	FIRM AND COMPACT.
BITTEN	ABSENCE GENERALLY.

PRODUCT NUTRITIONAL INFORMATION	
ENERGETIC VALUES (100 GR. PRODUCT)	
CALORIES	583Kcal/2439 Kj
PROTEINS	25 g ±20%
CARBOHYDRATES	6,2 g ±2 g
FATTY ACIDS	49,3 g ±20%
SATURATED FATS	4,6 g ±20%
SUGARS	5,3 g ±2 g
SALT(NATURALLY PRESENT SODIUM)	0,01 g ±0,4 g

OTHER DETAILS	
TYPE	DESCRIPTION
PACKING MATERIALS	BIG BAGS 1.000,00 KG
	BAG 25,00 KG
	BOX 10,00 KG
EXPECTED USE	THE DESTINATION OF OUR PRODUCT IS 100% AS RAW MATERIAL FOR OTHER PROCESSED PRODUCTS.
DESTINY	IT IS NOT INTENDED FOR PERSONS ALLERGIC TO NUTS.
OPTIMAL STORAGE CONDITIONS	STORE IN A COLD, DRY, HYGIENIC AND WELL VENTILATED.
	TEMPERATURE IDEAL BETWEEN 6-12 °C AND A RELATIVE HUMIDITY < 65 %.
	DON'T EXPOSE PRODUCT TO DIRECT SUNLIGHT.
	DON'T STACK MORE THAN 3 PALLETS HEIGHT.
	AVOID IMPROPER STORAGE CONDITIONS AT ELEVATED/OSCILLATING TEMPERATURES.
LABEL	MINIMUM CONTENT: HEALTH REGISTRATION, ORIGIN, COMPANY NAME AND ADDRESS, PRODUCT NAME, NET WEIGHT, VARIETY, SIZES, LOT NUMBER, CONSUME BEST BEFORE, STORAGE CONDITIONS.
SHELF LIFE	12 MONTHS.
PESTICIDES	AGREE WITH THE CURRENTLY EUROPEAN LEGISLATION ABOUT AUTHORISED PESTICIDES AND MAXIMUM LEVEL OF RESIDUES. EU REGULATION Nº 396/2005.
IONIZATION	NOT USED.
GMO	FREE.

ALLERGENS			
INGREDIENT: the allergen is part of the composition of the product.			
TRACE: the allergen may appear in the product as a result of cross-contamination.			
ABSENCE: when the product does not contain and cannot contain the allergen.			
ALLERGEN	INGREDIENT	TRACE	ABSENCE
GLUTEN			✘
CRUSTACEANS			✘
EGGS			✘
FISH			✘
PEANUTS			✘
SOY			✘
DAIRY			✘
NUTS	✘		
CELERY			✘
MUSTARD			✘
SESAME			✘
SULPHITES			✘
LUPINS			✘
MOLLUSKS			✘

APLICABLE EUROPEAN LEGISLATION
COMMISSION REGULATION (EU) 2023/915 of April 25, 2023 on the maximum limits of certain contaminants in food and repealing Regulation (EC) no. 1881/2006
REG. 396/2005, according to Maximum residue pesticide limits in food and in animal/vegetable, and their revisions.
REG. 834/2007, Production and labeling of organic products, developed by Commission Regulations 889/2008, 1235/2008 and their revisions.