

	PRODUCT TECHNICAL DATA		
	BLANCHED ALMONDS	CODE	FT_ERE05.01
		VERSION	01
		DATE: 27/09/2023	
			

PRODUCT DESCRIPTION			
PRODUCT	BLANCHED ORGANIC ALMONDS	ORIGIN	EU
VARIETY	SPANISH ORGANIC ALMONDS		
SIZES	UNSIZED; 12/14; S/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%
SPLIT & BROKEN	5,00%
DOUBLES	5,00%
PARTICLES & DUST	0,10%
CHIP & SCRATCH	4,00%
SERIOUS DEFECTS	0,50%
OTHER DEFECTS	1,00%
SKIN RESTS	2,00%

CHEMICAL DETAILS	
PARAMETER	VALUE (TOLERANCE)
ACIDITY (OLEIC ACID)	0,70%
MOISTURE	<6,5%
PEROXID INDEX (meq./kg.)	<5

MICROBIOLOGICAL DETAILS	
PARAMETER	VALUE (TOLERANCE)
AFLATOXINS B1	≤ 8 ppb
TOTAL AFLATOXINS	≤ 10 ppb
TOTAL FLORA	< 50.000 ufc/g
ENTEROBACTER	<10.000 ufc/g
TOTAL COLIFORM	100 ufc/g
ESCHERICHIA COLI (UFC/G.)	ABSENCE / 1 g
SALMONELLA	ABSENCE/25 g
YEAST - MOULD (UFC/G.)	< 5.000 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: IVORY WHITE- INTERNAL: IVORY WHITE.
TEXTURE	FIRM AND COMPACT.
BITTEN	ABSENCE GENERALLY.

PRODUCT NUTRITIONAL INFORMATION	
ENERGETIC VALUES (100 GR. PRODUCT)	
CALORIES	613 Kcal/2565 Kj
PROTEINS	23,6 g ±20%
CARBOHYDRATES	4,5 g ±2 g
FATTY ACIDS	53,7 g ±20%
SATURATED FATS	4,5 g ±20%
SUGARS	3,6 g ±2 g
SALT(NATURALLY PRESENT SODIUM)	0,02 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
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.
LABEL	AVOID IMPROPER STORAGE CONDITIONS AT ELEVATED/OSCILLATING TEMPERATURES.
	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
IONIZATION	NOT USED.
GMO	FREE.

ALLERGENS			
INGREDIENT: the allergen is part of the composition of the product.			
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.