

	PRODUCT TECHNICAL DATA					
	BLANCHED ALMOND FLOUR	<table border="1"> <tr> <td>CODE</td> <td>FT_ERE05.07</td> </tr> <tr> <td>VERSION</td> <td>02</td> </tr> </table>	CODE	FT_ERE05.07	VERSION	02
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	DATE: 27/09/2023					
						

PRODUCT DESCRIPTION			
PRODUCT	BLANCHED ORGANIC ALMOND FLOUR	ORIGIN	EU
VARIETY	SPANISH ORGANIC ALMONDS		
PRODUCT DESCRIPTION	100% OBTAINED BY GRINDING PURE ALMONDS, WITHOUT PRESERVATIVES AND ADDITIVES.		
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%	
PRODUCT SIZE	3,0 - 4,0 mm	5% ± 3%
	2,0 - 3,0 mm	15% ± 3%
	2,0 - 1,0 mm	75% ± 3%
	< 1,0 mm	5% ± 3%

CHEMICAL DETAILS	
PARAMETER	VALUE (TOLERANCE)
FREE FATTY ACIDS	0,70%
MOISTURE	6,50%
PEROXID INDEX (meq./kg.)	<5

MICROBIOLOGICAL DETAILS	
PARAMETER	VALUE (TOLERANCE)
AFLATOXINS B1	≤ 8 ppb
TOTAL AFLATOXINS	≤ 10 ppb
TOTAL FLORA	< 50.000 ufc/g
TOTAL COLIFORM	100 ufc/g
ESCHERICHIA COLI (UFC/G.)	100 ufc/g
SALMONELLA	ABSENCE/25 g
YEAST - MOULD (UFC/G.)	< 5.000 ufc/g

ORGANOLEPTIC DETAILS	
PARAMETER	DESCRIPTION
FLAVOUR / ODOUR	TYPICAL FRESH FLAVOUR WITHOUT STALE, RANCID BITTER OR FOREIGN FLAVOURS AND ODOURS.
COLOR	IVORY WHITE.
TEXTURE	LOOSE, HOMOGENEOUS AND UNIFORM PARTICLES.
BITTEN	ABSENCE GENERALLY.

PRODUCT NUTRITIONAL INFORMATION	
ENERGETIC VALUES (100 GR. PRODUCT)	
CALORIES	590 Kcal/2466 KJ
PROTEINS	23,6 g ±20%
CARBOHYDRATES	18,6 g ±2 g
FATTY ACIDS	52,5 g ±20%
SATURATED FATS	3,9 g ±20%
SUGARS	4,6 g ±2 g
SALT(NATURALLY PRESENT SODIUM)	0,05 g ±0,4 g

OTHER DETAILS	
TYPE	DESCRIPTION
PACKING MATERIALS	CARDBOARD BOX OF 5 OR 10 KG WITH TRANSPARENT POLYETHYLENE BAG
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 4-10 °C AND A RELATIVE HUMIDITY BETWEEN 55% AND 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
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.