

	PRODUCT TECHNICAL DATA		
	ROASTED ALMONDS	CODE	FT_ET05.01
		VERSION	01
		DATE: 27/09/2023	
			

PRODUCT DESCRIPTION			
PRODUCT	ORGANIC ROASTED ALMONDS	ORIGIN	EU
VARIETY	SPANISH ORGANIC ALMONDS		
SIZES	12/14; 5/14		
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	10,00%
PARTICLES & DUST	0,10%
CHIP & SCRATCH	5,00%
SERIOUS DEFECTS	1,00%
MOULDY	0,40%
OUT OF SIZE	5,00%

CHEMICAL DETAILS	
PARAMETER	VALUE (TOLERANCE)
MOISTURE	3,00%
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	ABSENCE/ 1 g
LISTERIA MONOCYTOGENES	ABSENCE/ 25 g
SALMONELLA	ABSENCE/25 g
YEAST AND MOULD (UFC/G.)	< 5.000 ufc/g

ORGANOLEPTIC DETAILS	
PARAMETER	DESCRIPTION
APPEARANCE	WELL DEVELOPED KERNEL WITH CHARACTERISTIC UNIFORM SHAPE.
FLAVOUR / ODOOUR	NEUTRAL, SLIGHTLY TOASTED.
COLOR	CINNAMON COLOURED SKIN.
TEXTURE	SLIGHTLY WRINKLED.
BITTEN	ABSENCE GENERALLY.

PRODUCT NUTRITIONAL INFORMATION	
ENERGETIC VALUES (100 GR. PRODUCT)	
CALORIES	590 Kcal/2460 Kj
PROTEINS	18,7 g ±20%
CARBOHYDRATES	6,6 g ±2 g
FATTY ACIDS	52,9 g ±20%
SATURATED FATS	4,1 g ±20%
SUGARS	3,3 g ±2 g
SALT(NATURALLY PRESENT SODIUM)	0,03 g ±0,4 g

OTHER DETAILS	
TYPE	DESCRIPTION
PACKING MATERIALS	POLYPROPYLENE RAFFIA BAGS FOR 10 AND 25 KG
	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 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
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			✘

APPLICABLE 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.