

**MC153:** calibre 23/25 / **MC165 :** calibre 34/36

**BLANCHED SELECTED CALIFORNIAN ALMONDS**

**1. DESCRIPTION:**

Blanched selected Californian almonds.

**2. SENSORIAL CHARACTERISTICS:**

**APPEARANCE:** Uniform.

**SMELL/TASTE:** Natural and fresh, free from strange smells. Not rancid, not mouldy, not bitter. Pure like almonds. Yellow to beige colour.

**3. ANALYTICAL CHARACTERISTICS:**

**3.1. PHYSICAL CHARACTERISTICS:**

	<b>Recommended</b>
<b>MOISTURE (%)</b> (Occasionally accepted.....)	Max. 5.5 Max. 6
<b>BROKEN (%)</b>	Max. 5
<b>HALVES (%)</b>	Max. 1
<b>DISCOLOURED (%)</b>	Max. 2
<b>INSECT DAMAGE (%)</b>	Max. 15
<b>DOUBLES (%)</b>	Max. 3
<b>MACHINE DAMAGE (%)</b>	Max. 5
<b>SKINNED (%)</b>	Max. 15
<b>OUT OF CALIBRE (%) (if appropriate) (***)</b> (When 5% maximum are lower calibres than specified)	Max. 15
<b>OTHER VARIETIES (%)</b>	Max. 5
<b>FOREIGN MATERIAL (Pieces/Tn)</b>	Max. 1
<b>TOO DRY, NOT TOTALLY DEVELOPED (%)</b>	Max. 1

(\*\*\*) The calibre is expressed in "g/o": the 100% of almonds have to be into specified rank.

**3.2. CHEMICAL CHARACTERISTICS:**

	<b>Recommended</b>
<b>AFLATOXIN B1 (ppb)</b>	According to:
<b>AFLATOXIN B1, B2, G1, G2 (ppb)</b>	EC 165/2010 and later adjustments.
<b>PEROXIDE INDEX (IP) (meq. O<sub>2</sub> / Kg. fat)</b>	< 3
<b>FREE FATTY ACID (FFA) (g. Oleic Acid/ 100 g. fat)</b>	< 1

**3.3. MICROBIOLOGICAL CHARACTERISTICS:**

	<b>Recommended</b>	<b>Tolerated</b>
<b>Total aerobic germs (cfu/g)</b>	Max 10.000	Max. 20.000
<b>Moulds (cfu/g)</b>	Max 250	Max. 500
<b>Yeasts (cfu/g)</b>	Max. 250	Max. 500
<b>Total coliforms (cfu/g)</b>	Max 10	Max. 50
<b>Total enterobacter (cfu/g)</b>	Max 10	Max. 50
<b>E. Coli (cfu/g)</b>	Absence	Absence
<b>Salmonella sp. (cfu/25 g)</b>	Absence	Absence

#### **4. PACKAGING:**

- Cartons of 10kg net weight with blue PE-liner
- 63 units per pallet, height is 1.86, weight is approximate 686kg for a euro pallet

#### **4.2. STANDARD REQUESTS FOR LABELS:**

- PRODUCT DESCRIPTION
- LOT NUMBER
- NET WEIGHT
- EXPIRY DATE

#### **4.3. PALLETIZATION**

- EURO PALLETS (800 x 1.200 mm) or AMERICAN PALLETS (1.000 x 1.200 mm)
- PALLET MATERIAL: wood

#### **4.4. STORAGE/PRESERVATION RECOMMENDED CONDITIONS:**

- TEMPERATURES: 4-6 ° C
- AIR FLOW (between product)
- RELATIVE HUMIDITY: 50-60 %
- AVOID DIRECT LIGHT INCIDENCE
- USEFUL LIFE: 12 months\*

\* Product useful life is guaranteed only if it is preserved under recommended conditions.

#### **5. TRANSPORT**

The loads will be checked. It will be clean, dry, not damaged pallets and free from strange smells.

#### **6. OTHER CHARACTERISTICS:**

- ORIGIN: According to contract. The crops will not be mixed.
- PURITY: Without additives, antioxidizing or preservatives added. The products carry out with all standards for human consumption.

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#### **7. NUTRITIONAL CHARACTERISTICS:**

##### **Constituents in 100 gr. almonds:**

<b>Energy value (Kcal/Kj.)</b>	645 - 2697
<b>Proteins (g)</b>	24.1
<b>Total fat (g)</b>	54.10
Of which Saturated Fat (g)	4.22
Cholesterol (g)	0.00
<b>Carbohydrates (g)</b>	10.00
Of which sugars (g)	6.90
<b>Fibre (g)</b>	10.70
<b>Ashes (g)</b>	3.00
<b>Na (mg)</b>	< 10
<b>SO<sub>2</sub> (mg)</b>	Non detected

##### **Vitamin and Mineral content in 100 gr.:**

<b>Total Caroten (mg)</b>	0.12
<b>B1 Vitamin (mg)</b>	0.24
<b>B2 Vitamin (mg)</b>	0.67
<b>B6 Vitamin (mg)</b>	0.1
<b>E Vitamin (mg)</b>	20
<b>Folic acid (mg)</b>	0.05
<b>Calcium (mg)</b>	254
<b>Iron (mg)</b>	4.2
<b>Phosphorus (mg)</b>	454
<b>Magnesium (mg)</b>	258
<b>Potassium (mg)</b>	860

*\*Trans fatty acids: natural presence in almonds (0,015% almond, around 0,03g/100g fat), conform to EC 2019/649 (<2g/100g fats)*

### 8. ALBA LIST : INTOLERANCE DATA

Ingredients and derivatives causing hypersensitivity according to EU legislation.	Used in the product (incl. as carrier for additives, carry over additives, processing aid).			Able to cross contaminate the product?		Present in your facility	
	Yes	No	?	Yes	No	Yes	No
Cereals containing gluten and products thereof (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains)		X			X		X
Crustaceans and products thereof		X			X		X
Eggs and products thereof		X			X		X
Fish and products thereof		X			X		X
Peanuts and products thereof (inc. oil)		X			X		X
Soybeans and products thereof (inc. lecithin)		X			X		X
Milk and products thereof (inc. lactose)		X			X		X
Nuts and products thereof (incl. oil)							
- Hazelnut		X			X		X
- Walnut		X			X		X
- Almond	X						
- Cashew		X			X		X
- Pecan nut		X			X		X
- Brazil nut		X			X		X
- Pistachio nut		X			X		X
- Macadamia nut		X			X		X
Celery and products thereof		X			X		X
Mustard and products thereof		X			X		X
Sesame and products thereof (inc. oil)		X			X		X
Sulphur dioxide and sulphites at concentrations of more than 10mg/kg or 10mg/l expressed as SO <sub>2</sub>		X			X		X
Lupine and products thereof		X			X		X
Molluscs and products thereof		X			X		X

### 9. GMO DECLARATION :

We certify that this product is not included within the application of the scope of EC 1829/2003, regarding genetically modified foods and animal feed, nor of EC 1830/2003, regarding traceability and labelling of GMO and traceability of products derived from genetically modified foods.

### Validation

(Electronically) Created by:	(Electronically) Validated by:
AA Quality	Quality Department
Date: 04/08/2021	Date: 04/08/2021
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