



## Specification Almonds kernels, blanched

<b>Article:</b>	Prunus dulcis – Stone fruit
Article description	Almonds, general origin, kernels, blanched
Origin	Italy, Spain, USA
Productsubdivisions	The almonds are assorted according to the size (number of kernels per ounce = oz) and the quality (basis purity and damage) of the kernels.
<b>Sensoric Requirements:</b>	
Appearance / Look	Off white, shiny
Odour / Smell	Characteristic, without strange smell
Consistency	Firm to the bite, firm
Taste	Normal, nutty, not rancid
<b>Physical microbiological Requirements:</b>	
Living vermin	none
Mould	none
Impurities / foreign objects	max. 1 %
<b>Chemical Requirements:</b>	
Moisture	max. 6 %
Phostoxin	max. 0,05 mg / kg
Peroxide	max. 2 mVAL / kg
<b>Microbiological Requirements:</b>	
Total plate count	max. 100.000 cfu/g
Coliforms bacteria	max. 1.000 cfu/g
E. Coli	max. 10 cfu/g
Salmonellae	negativ / 125g
Yeast and Moulds	max. 10.000 cfu/g
Aflatoxin B1	max. 8 ppb
Aflatoxin B1 + B2 + G1 + G2	max. 10 ppb
<b>Nutrition Facts per 100g:</b>	
Energy	583 kcal. / 2.411 kJ
Fat	54 g
of which saturated	4 g
mono unsaturated	32 g
poly unsaturated	12 g
Carbohydrates	5,3 g
sugars	4,2 g

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Fibre	13,5 g
Protein	18,6 g
Sodium	2 mg
Calcium	252 mg
Magnesium	170 mg
Potassium	835 mg
<b>Storage conditions</b>	Cool and dry
Temperature	cool, 6 – 15 °Celsius, best 8 °Celsius
Air moisture	abt. 65 %
General	Almonds are a sensitive natural product. The almonds should be stored in clean and dry premises. It is absolutely essential to check the stored good constantly.
<b>Shelf life</b>	In original packing from delivery max. 12 months at good storing conditions.
<b>Packaging</b>	Cartons of 50 lbs (22,68 kg) net or 10 kg net.
	The packaging conforms to regulation (EC) No. 1935/2004 and regulation on plastic materials (EU) No. 10/2011.
<b>Foodlaw Requirements</b>	According to the EU-law and German food law in the corresponding valid versions.
<b>Allergen declaration</b>	The raw material contains according to current legislation for food information regulation (EU) No. 1169/2011, Annex II ingredients with allergenic substances: Nuts – Almonds.
<b>Additives and preservatives</b>	none
<b>GMO-status</b>	Free of GMO. The raw material, ingredients, additives or flavourings of it are not genetically modified substances. No labelling required according to regulations (EC) No. 1829/2003 and No. 1830/2003.
<b>Irradiation-status</b>	Not treated with ionising rays.
<b>Version</b>	2.1 - 01/2017

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