



PRODUCT: **BLANCHED ALMONDS SLICED 1,0-1,2 mm**

VARIETY: **CALIFORNIA** (Standard, 25/27, 27/30,...) According to contract

ORIGIN: **U.S.A / AUSTRALIA**

INTENDED USE **Use as an ingredient in food industries**

SPECIFICATION N°

C-RF 07

Page 1 de 3

Date: 06/10/2022

Edition: 10

PHYSICAL SPECIFICATIONS

	VALUE	DIMENSION	TOLERANCE
THICKNESS < 1,0 mm	15,00	%	maximum
1,0 - 1,2 mm	70-100	%	minimum
> 1,2 mm	15,00	%	maximum

CHEMICAL SPECIFICATIONS

	VALUE	DIMENSION	TOLERANCE
AFLATOXIN B1	< 8,00	p.p.b	maximum
AFLATOXIN B1+B2+G1+G2	< 10,00	p.p.b	maximum
WATER ACTIVITY	<0,65		maximum
MOISTURE	6,00	%	maximum
FREE FATTY ACIDS	1,00	%	maximum
PEROXIDE VALUE	< 4,00	meq O ₂ / kg	maximum
HYDROCYANIC ACID	< 35,00	mg / kg	maximum

MICROBIOLOGICAL SPECIFICATIONS

	VALUE	DIMENSION	TOLERANCE	METHOD
AEROBIC PLATE COUNT	100.000,00	cfu / g	maximum	PETRIFILM-AOAC
MOULD AND YEAST	1.000,00	cfu / g	maximum	ISO21527-1/2:2008
COLIFORMES	100,00	cfu / g	maximum	PETRIFILM-AOAC
ENTEROBACTERS	100,00	cfu / g	maximum	PETRIFILM-AOAC
E-COLI	10	cfu / g	maximum	PETRIFILM-AOAC
SALMONELLA	Not detected	cfu/ 25 g	maximum	NF-ISO16140/AOAC
LISTERIA MONOCYTOGENES	Not detected	cfu/ 25 g	maximum	ISO 11290-1

ORGANOLEPTIC SPECIFICATIONS

APPEARANCE	COLOURED GOLD-YELLOW TO BEIGE, NOT GREY OR DISCOLOURED, ACCORDING TO STANDARD.
SMELL/ TASTE	FLAVOUR WITHOUT STALE, RANCID, BITTER, MOULDY OR FOREIGN FLAVOURS AND ODOURS.
CONSISTENCY	DRY AND FREE FLOWING.



PRODUCT: **BLANCHED ALMONDS SLICED 1,0-1,2 mm**

VARIETY: **CALIFORNIA** (Standard, 25/27, 27/30,...) According to contract

ORIGIN: **U.S.A / AUSTRALIA**

INTENDED USE **Use as an ingredient in food industries**

SPECIFICATION N°

C-RF 07

Page 2 de 3

Date: 06/10/2022

Edition: 10

ALLERGEN INFORMATION

Food causing an adverse reaction that is mediated by an immunological response. Defined allergens are:

ALLERGEN	NOT PRESENT	PRESENT	CROSS CONTAMINATION
Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and products thereof	X		
Crustaceans and products thereof	X		
Eggs and products thereof	X		
Fish and products thereof	X		
Peanuts and products thereof	X		
Soybeans and products thereof	X		
Milk and products thereof (including lactose)	X		
Almond (<i>Amygdalus communis</i> L.)		X	
Nuts i.e. Hazelnut, (<i>Corylus avellana</i>), Walnut (<i>Juglans regia</i>), Cashew (<i>Anacardium occidentale</i>), Pecan nut (<i>Carya illinoensis</i> (Wangenh.) K., Koch), Brazil nut (<i>Bertholletia excelsa</i>), Pistachio nut (<i>Pistacia vera</i>), Macadamia nut and Queensland nut (<i>Macadamia ternifolia</i>) and products thereof	X		
Celery and products thereof	X		
Lupin and products thereof	X		
Molluscs and products thereof	X		
Mustard and products thereof	X		
Sesame seeds and products thereof	X		
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO ₂ .	X		

GMO DECLARATION

This product do not contain or have been produced with genetically modified organisms, and:

1. They do not contain maize or soya genetically modified either any other genetically modified organism (GMO) or their derivatives.
2. They do not contain or have been manufactured from any ingredient coming from genetically modified maize, soya, any other genetically modified organism (GMO) or their derivatives
3. They are free from cross contamination or any other kind of contamination by GMO and do not exceed the limits established in Regulation 1829/03.
4. Undertakes not to carry out any change in the product supplied without having informed in writing and in advance to the customer
5. With reference to Regulation 1829/2003 and 1830/2003 concerning the labeling and traceability of genetically modified organisms (GMO) and of food and feed produced from GM organisms, we hereby declare that this product is neither produced from, nor consists of genetically modified organisms.

NUTRITIONAL VALUE

COMPONENT	Content in g per 100g of raw material
Energy (kcal/kJ)	590 kcal
	2466,2 kJ
Proteins	21,40
Fat, total	52,50
Saturated fats	3,95
Monounsaturated fats	33,40
Polyunsaturated fats	15,15
Fibre	9,90
Carbohydrates	18,70
Assimilable carbohydrate	8,80
Sugars	4,63
Salt (Natural sodium)	0,05
MINERAL (mg/100g)	
Sodium	19,00
Potassium	659,00
Calcium	236,00
Phosphorus	481,00
Magnesium	268,00
Iron	3,28
VITAMINS (mg/100g)	
Vitamin E	23,80
Vitamin B5 (pantothenic acid)	0,31
Vitamin B6	0,12
Niacin	3,50

Source: www.usda.gov (United States Department of Agriculture)

	PRODUCT: BLANCHED ALMONDS SLICED 1,0-1,2 mm	SPECIFICATION N° C-RF 07 Page 3 de 3 Date: 06/10/2022 Edition: 10
	VARIETY: CALIFORNIA (Standard, 25/27, 27/30,...) According to contract	
	ORIGIN: U.S.A / AUSTRALIA	
	INTENDED USE: Use as an ingredient in food industries	

PACKING

	KGS	LBS
CARTONS WITH BLUE POLYETILENE BAG INSIDE	10,00 12,50	22,05 27,56
BAG LDPE	0,125 - 1	-

EXPECTED SHELF LIFE

12 MONTHS

THE EXPECTED SHELF LIFE IS GARANTEED ONLY IF IT IS KEPT IN THE RECOMMENDED CONDITIONS.


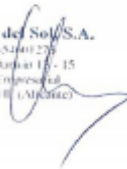

STORAGE CONDITIONS

STORE UNDER COOL CONDITIONS (5-12°C) IN ODOR FREE AREA AND AT < 70% RELATIVE HUMIDITY

GENERAL SPECIFICATIONS

- *SUITABLE FOR GENERAL POPULATION EXCEPT: PEOPLE ALLERGIC TO NUTS AND CHILDREN UNDER 3 YEARS OLD, DUE TO THE RISK OF CHOKING
- * THE PRODUCT MUST COMPLY WITH THE FOOD LAWS IN THE EU COUNTRIES.
- * THE PRODUCT HAS TO BE PRODUCED FROM TRADITIONAL VARIETIES (NO GMO).
- * IONIZATION: ABSENCE (NOT USED)
- * ALL PROCESSING MUST BE DONE ACCORDING TO GOOD MANUFACTURING PRACTICE.
- * ALL PROCESSING, STORAGE AND TRANSPORTATION MUST BE DONE ACCORDING TO EC HYGIENE REGULATIONS THAT ARE IN FORCE AT TIME OF PRODUCTION, INCLUDING HACCP PROCEDURES.
- * THE LOTS MUST BE UNIFORM IN SHAPE, COLOUR, SIZE AND VARIETY.
- * THE PRODUCT WILL BE PACKED IN TIGHTLY CLOSED PACKAGING; TYPE AND WEIGHT IS ACCORDING TO CONTRACT.
- * THE PRODUCT WILL BE PACKED IN NEW, CLEAN PACKAGING MATERIAL, SUITABLE FOR FOOD PRODUCTS.
- * AMBIENT TEMPERATURE DURING TRANSPORT.
- * EACH PACKAGING UNIT WILL BE CLEARLY MARKED WITH THE NAME OF THE PRODUCT, ORIGIN, SIZE AND LOT NUMBER AND BBD.
- * THE ONLY PRODUCT HANDLED IN ALMENDRAS DEL SOL, S.A. ARE ALMONDS, BEING THE FINAL COMPOSITION 100% ALMONDS, SO THERE IS NO POSSIBILITY OF CROSS CONTAMINATION WITH OTHER ALLERGENS.

Please note that this specification will be considered accepted after two weeks if no signed copy of the specification is received.

EDITED BY	ACCEPTED BY
COMPANY: ALMENDRAS DEL SOL, S.A FUNCTION: QUALITY ASSURANCE NAME / SIGNATURE: JOSÉ RAMÓN PASTOR CANDELA 	COMPANY: FUNCTION: NAME / SIGNATURE:
APPROVED BY	
FUNCTION: SALES MANAGER NAME / SIGNATURE: CÉSAR SOLER  	DATE: