


QUALITY PRODUCT SPECIFICATION

BLANCHED CALIFORNIA ALMONDS SLICES					
	PRODUCT DESCRIPTION: RAW BLANCHED ALMONDS SLICES (PRUNUS DULCIS), 100% PURE ALMOND FRUIT, WITHOUT PRESERVATIVES AND ADDITIVES				
	VARIETIES: DIFFERENT USA VARIETIES: CALIFORNIA TYPES, BUTTE, PADRE AMONG OTHERS				
	CATEGORIES: INTERNAL QUALITY GRADE: SLICES CATEGORY I				
	SIZES: DIFFERENT THICKNESS AVAILABLE: 0.4 - 0.6 mm // 0.7 - 0.9 mm // 1.0 - 1.2 mm // 1.2 - 1.4 mm. FINAL THICKNESS WILL BE AS STATED ON SALES CONTRACT				
	NUTRITIONAL COMPOSITION (Nutrients in 100g)*				
ENERGY	590 Kcal / 2470 KJ	PROTEINS	21,40 g	SALT (NATURAL SODIUM)	0,048 g
TOTAL FAT	52,52 g	CARBOHYDRATES	8,77 g		
- SATURATED FAT	3,95 g	- SUGARS	4,63 g	FIBER	9,90 g

*SOURCE: USDA

FINISH PRODUCT CHARACTERISTICS

PHYSICAL		MICROBIOLOGICAL		CHEMICAL		ORGANOLEPTIC	
Parameter	Tolerance	Parameter	Tolerance	Parameter	Tolerance		
Particles < 2 mm	3,00%	Salmonella	Absent/25g	Moisture	6,00%	External Color:	Ivory white
Adherign skin	2,00%	E. coli	<10 ufc/g	Acidity (% Oleic Acid)	0,70%	Internal Color:	Ivory white
		Total Coliforms	1000 ufc/g	Peroxid Index (meqO2/Kg)	4	Texture:	Firm and compact
Serious defects	5,00%	Total Flora	50.000 ufc/g	Aflatoxins B1	<8 ppb	Taste and Odour:	Fresh and typical of california almonds
Foreign matter	0,10%	Enterobacter	100 ufc/g	Total Aflatoxins	<10 ppb		
**Broken Slices on carton + blue liner packing	30% in weight	Yeasts & Moulds	5000 ufc/g			Aspect:	Uniform blanched sliced almonds
**Broken Slices on carton + MAP packing	40% in weight	**Broken slices are pieces which that can pass through 7 mm round sieve.					
Out of thickness range	30% in pieces						

EU regulation of application

IN AGREEMENT WITH EU REGULATION 915/2023 ABOUT CONTAMINANTS IN FOODS.
IN AGREEMENT WITH EU REGULATION 396/2005 ABOUT PESTICIDES RESIDUES ON FOOD
IN AGREEMENT WITH EU REGULATION 2073/2005 ABOUT MICROBIOLOGICAL HYGIENE ON FOOD
IN AGREEMENT WITH EU REGULATION 1830/2003 ABOUT GMO TRACEABILITY, WE DECLARE THIS PRODUCT IS GMO FREE

Shelf Life

12 MONTHS: ORIGINAL UNOPENED BOXES AND BAGS, UNDER RECOMMENDED STORAGE CONDITIONS
12 MONTHS: BAGS IN A PROTECTIVE ATMOSPHERE, UNDER RECOMMENDED STORAGE CONDITIONS

Storage and Transport Conditions

KEEP AND TRANSPORT IN A FRESH AND A DRY PLACE.
HUMIDITY <60%

Allergens

OUR FACILITIES STORE OTHER NUTS. STORAGE IS DONE WITH PHYSICAL SEPARATION OF THE ALLERGENS AND WITH NO MANIPULATED, NO OPENED PACKAGING.
OUR FACILITIES HAVE A PLAN OF SCHEDULED PRODUCTION, INCLUDING A WET CLEANING STEP WHEN SWITCHING BETWEEN ALLERGENS
WE DECLARE THAT OUR PRODUCTS HAVE NO CONTAMINATION WITH OTHER ALLERGENS CATEGORIES. OUR PRODUCTS HAVE MINIMAL POSSIBILITY OF CROSS CONTAMINATION WITH OTHER NUTS OR FRUITS DIFFERENT THAT THE ONE FORMULATED AS MAIN INGREDIENT. PEANUT CONTAMINATION IS NOT POSSIBLE, UNLESS THE CONTRARY IS DECLARED SPECIFICALLY.

Component	Allergens: When purchased in bulk size original packaging, manufacturer allergen policy will apply. When purchased in quantities that need re-packaging, our allergen policies will apply.					
	Manufacturer			Nuts in Bulk (Applies when bought in small quantities that need re-packaging)		
	In Product	Processed in Same Equipment	Handled on Site	In Product	Processed in Same Equipment	Handled on Site
Cereals containing GLUTEN and products thereof	NO	NO	NO	NO	YES	YES
EGGS or its derivatives	NO	NO	NO	NO	NO	NO
FISH or its derivatives	NO	NO	NO	NO	NO	NO
CRUSTACEANS / SHELLFISH	NO	NO	NO	NO	NO	NO
MOLLUSCS	NO	NO	NO	NO	NO	NO
PEANUTS or derivatives	NO	NO	NO	NO	YES	YES
SOYA BEANS or derivatives	NO	NO	NO	NO	YES	YES
MILK (LACTOSE) or its derivatives	NO	NO	NO	NO	YES	YES
NUTS, tree nuts:	NO	NO	NO	NO	YES	YES
CELERY, including celeriac and its derivatives	NO	NO	NO	NO	YES	YES
MUSTARD, referring to all parts of the plant and derivatives thereof	NO	NO	NO	NO	YES	YES
SESAME SEEDS or derivatives	NO	NO	NO	NO	YES	YES
SULPHITES >10ppm – Sulphite quantity to be given in ppm	NO	NO	NO	NO	YES	YES
LUPIN seeds or derivatives	NO	NO	NO	NO	NO	NO