

Document : Product specification
Title : Almonds Blanched Whole
Document code : PS-210.00
Version : 2
Version date : 04-04-2022
Approved by : Quality Assurance

1. Product name

Almonds blanched whole – product code = AMA BWH

2. Product description

Sweet almond without skin whole. The product has a clean fresh odour and typical taste of blanched almonds.

3. Variety characteristics

Size = count range of whole almond kernels / ounce (28,35g)

Product	Size	Limit
Almonds Large	18-20	95% in this size.
Almonds Large	20-22	95% in this size.
Almonds Medium	23-25	95% in this size.
Almonds Medium	25-27	95% in this size.

Product	Size	Limit
Almonds Small	27-30	95% in this size.
Almonds Small	30-32	95% in this size.
Almonds Small	36-40	95% in this size.
Unsize		

4. Physical product characteristics

Shape : Oval
 Colour : Cream
 Taste / odour : Characteristic for almond
 Texture : Firm, not brittle

5. Tolerance of dissimilarities

Deviation	Max. tolerance
Dissimilar Different varieties of almonds in one load. Used for whole almond applications or for further processing, such as blanching and roasting.	5 %
Doubles Two kernels developing in one shell. One side of a double kernel is flat or concave.	15 %
Chip & Scratch Loss of kernel skin as a result of mechanical processing. Greater than 1/8" (3.2mm) in diameter, it is defined as injury; if affecting, in aggregate, greater than 1/4" (6.4mm) in diameter, it is defined as defect.	20 %
Split & Broken Seven-eighths or less of complete whole kernels that will not pass through a round-opening screen measuring 8/64" (3.2mm) in diameter.	5 %
Discoloured Yellow/ orange coloured almonds or brown spots.	1 %
Adherence skin Pieces of brown skin left on blanched almond.	Max. 25 skin particles > 3mm per 500g
Particles & Dust Fragments of almond kernels or other material that will pass through a round-opening screen measuring 8/64" (3.2mm) in diameter.	0,1 %
Serious defects incl. insect damage Any defect that makes a kernel or piece of kernel unsuitable (includes decay, rancidity, insect injury and damage by mould).	2 %
Foreign matter Pieces of shell, hulls or other foreign matter that will not pass through a round-opening screen measuring 8/64" (3.2mm) in diameter.	0,1 %
Other defects Any defect that materially detracts from the appearance of the individual kernel or the edible or shipping quality of the almonds. The defects include gum, shrivel, discoloured and brown spot.	3 %

6. Packaging information

Package	Kg	Material	Recycling
Cartons	12,5	Carton + HDPE bag	No
	22,7		
Big Bag	1000	PP	No
Octabin	1000	Carton + LDPE bag	Yes, bin

7. Notification

The detailed product information is described in the product questionnaire PS-200.00 Almonds blanched general.

Document : Product questionnaire
Title : Almonds Blanched General
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1. Product ingredients

100% Almonds (Prunus dulcis var. dulcis)

2. Origin

USA, Australia

3. Nutritional value / 100g

Energy kcal	590	Fat (g)	52,5
Energy kJ	2470	Total saturated (g)	3,9
Protein (g)	21,4	Mono unsaturated (g)	33,4
Carbohydrates (g)	18,7	Poly unsaturated (g)	12,4
Sugars, total (g)	4,6	Total trans (g)	0,02
Fibre (g)	9,9	Sodium (mg)	19
Remarks	Source: USDA National Nutrient Database for Standard Reference; 12062 Nuts, Almonds blanched, release 1 April 2018 Almonds are a natural product so the nutritional value can slightly fluctuate.		

4. Allergen information

Alergens:-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.						
Component	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	NO	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	NO	YES
SOYA BEANS or derivatives	NO	NO	NO	NO	NO	YES
MILK (LACTOSE) or its derivatives	NO	NO	NO	NO	NO	YES
NUTS , tree nuts:	ALMONDS	YES	YES	ALMONDS	YES	YES
CELERY, including celeriac and its derivatives	NO	NO	NO	NO	NO	YES
MUSTARD, referring to all parts of the plant and derivatives thereof	NO	NO	NO	NO	NO	YES
SESAME SEEDS or derivatives	NO	NO	NO	NO	NO	YES
SULPHITES >10ppm – Sulphite quantity to be given in ppm	NO	NO	NO	NO	NO	YES
LUPIN seeds or derivatives	NO	NO	NO	NO	NO	NO

5. Storage conditions

Preferred temperature	15°C
Humidity	55 - 65 %

6. Metal detection

Fe	1,3 mm
Non-Fe	1,5 mm
StS	1,8 mm
Magnet	9000 Gauss

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7. Microbiological marks

Parameter	Maximum levels	Test frequency
Total plate count	100.000 cfu/g	Tested on a monthly bases on a random finished product and available on request.
Enterobacteriaceae	1.000 cfu/g	
E.coli	100 cfu/g	
Yeast and Moulds	1.000 cfu/g	
Bacillus cereus	1.000 cfu/g	
Staphylococcus aureus	1.000 cfu/g	
Salmonella	n.a. / 25g	
Listeria monocytogenes*	10 cfu/g	Tested periodically on a random finished product at the end shelf life.
Remarks	Microbiological parameters are periodically tested on final products from. by an external accredited laboratory. Because of the low moisture and Aw value the risk of growth of micro-organisms is low and is the frequency of 1 product group per month sufficient. Testing frequencies are based on risk assessment and legal requirements. Test results are available on request.	
	* Listeria is tested at the end of shelf life.	

8. Chemical marks

Parameter	Maximum levels	Test frequency
Aflatoxin B1	8 ppb	Tested on every incoming lot (by supplier).
Total aflatoxin (B1+B2+G1+G2)	10 ppb	Tested on all finished products.
Remark	Source: EU Regulation (EC) 1881/2006, annex 2.6.1	
Pesticide	Controlled according Regulation (EC) 396/2005 Pesticides MRLs in/on food and feed of plant and animal origin and Regulation from the USDA for Californian Almonds.	Tested periodically on a random raw material.
Heavy metals: <i>Cadmium: Controlled according Regulation (EC) 2021/1323.</i>	Cadmium (Cd): 0,20 mg/kg	Tested periodically on a random raw material.
<i>For tree nuts there is no legal norm for Lead and Arsenic, the fruit norms are used instead as a guideline because of similar growth processes</i>	Lead (Pb): 0,10 mg/kg Arsenic (As): 0,01 mg/kg	
Acrylamide	100 mg/kg	Yearly verification, it is no potential risk with tree nuts.
Peroxide value	2,0 meq/kg	If necessary this will be tested.
Free Fatty Acid (as % oleic Acid)	1,50%	
Moisture blanched product	6,0%	Tested on all finished products.
Moisture roasted product	4,0%	Tested on all finished products.
Remark	Chemical parameters are periodically tested on final products from . by an external accredited laboratory.	

9. Specific use instructions

Fit for direct human consumption. This product is commonly used as an ingredient in the bakery.

10. Shelf life

Blanched product: Production date +1 year, according storage conditions mentioned above. Specific best before date is printed on the label.

Roasted product: Production date +6 months, according storage conditions mentioned above. Specific best before date is printed on the label.

11. GMO

Product is GMO-free and delivered according EU Regulation 1829/2003 and 1830/2003.

12. Irradiation

Product has not been irradiated.

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13. Label information

Information on the label	Product name	Product + process + variation and size
	Lot number	V-number that is built from the contract date (year + month + unique number). The number after '/' is the corresponding to the contract batches.
	Nett weight	Weight in kg
	Production date	Month + year
	Best before date	Month + year
	Storage conditions	Temperature and humidity

14. Certification and product claims

Claim	Suitable	Certified	Remarks
FSSC 22000	Yes	Yes	Supply chain control and tracking and tracing from each batch including.
Kosher	Yes	Yes	
Halal	Yes	No	The product is 100% plant based, no additives are used.
Vegetarian	Yes	No	The product is 100% plant based, no additives are used.
Vegan	Yes	No	The product is 100% plant based, no additives are used.
Fairtrade	Yes	No	A fair price is paid for the raw materials.

15. Remarks

All technical information is according USDA-gradings. Almonds are a natural product, therefore crop yields can be variable in amount and quality.

All customers quality control checks have to be completed on the entire load, prior to production and use. The quality of the goods shall be deemed to be acceptable to the buyer or receiver of the goods if the product or any part thereof supplied under the contract are processed, altered or tampered with in any way.

16. Notification

The information about the different product processing's is described in the product specifications PS-210.00 and further.

17. Contact details

Address		
Information according orders	Backoffice	
Information according quality matters	Quality Department	_____
Information according contracts	Trade	_____
	General	_____

18. Disclaimer

The above information is intended as general product information and is established to the best possible accuracy. However, we cannot accept on the facts of the above dates liability with respect to accuracy and precision.

No rights can be derived from this specification.

The purchaser of this product is responsible to verify whether the application and declaration of this product comply with existing local laws.