

# >> Product specification

Product description	Shelled Californian brow	Shelled Californian brown almonds 23/25			
Country of origin	USA				
Product characteristics:					
Texture	Solid, crispy, not tough	Solid, crispy, not tough			
Colour	Brown	Brown			
Flavour	typical Almonds	typical Almonds			
Size	23-25 nuts/ounce (28,3 g	23-25 nuts/ounce (28,3 gram)			
Permissible deviations	max 35%, broken: max 2	Dissimilar varieties: max 5%, doubles: max 25%, chipped and scratched: max 35%, broken: max 2%, other defects: max 5%, foreign material: max 0.2%, particles and dust max 0,1%, serious defects max 1,5%			
Treated with radiation (irradiated)	No				
GMO:					
Products are non-GMO	Yes				
Needs traceability and labelling according to EC 1830/2003	No	No			
Needs authorization according to EC 1829/2003	No				
(Myco)toxins:					
Norm Aflatoxin B1+B2+G1+G2 (µg/kg)	10	10			
Norm Aflatoxin B1 (µg/kg)	8	8			
Norm Ochratoxin A (µg/kg)	conform EU wetgeving/	conform EU wetgeving/ conform EU legislation			
Norm sulphites (ppm)	NVT / NA				
Chemical information:					
Fat:	55.8	g / 100g			
Of which monounsaturated	34.8	g / 100g			
Polyunsaturated	14.5	g / 100g			
Saturated	3.7	g / 100g			
Trans fatty acids	0.0	g / 100g			
Cholesterol	0.0	g / 100g			
Protein	21.7	g / 100g			
Carbohydrates:	7.1	g / 100g			
Of which Sugar	3.8	g / 100g			
Added sugar	0.0	g / 100g			
Starch	3.3	g / 100g			
Sodium	5.0	mg / 100g			
Salt	12.5	mg / 100g			
Dietary fibre	7.0	g / 100g			
Energy (kJ)	2610	kJ / 100g			
Energy (kCal)	631	kCal / 100g			
Water	5.6	%			

The information in this table should be viewed as the closest approximation to reality. Foods are subject to variations in composition for various reasons. Natural variation among comparable food products may arise from differences in variety, cultivation, soil conditions, season, harvest time and storage conditions. Data is provided by suppliers, analysed, calculated or literature values.

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Microbiological data:					
Total plate count	<1.000.000	cfu / g			
Yeast & moulds	<100.000	cfu / g			
E.coli	<100	cfu / g			
Listeria	afwezig/absent	cfu / 0.01g			
Salmonella	afwezig/absent	cfu / 25 g			
Logistic information:					
Kind of package (box/bag)	Bigbgas of 997.98 kilos net	Bigbgas of 997.98 kilos net			
Material of the package	box = carton, bag = PE	box = carton, bag = PE			
Packaging content	Bigbags 997.98 kg.	Bigbags 997.98 kg.			

#### Storage and transport

The products must be preserved in a cool and dark environment which is free of odours, at a temperature between 15-18°C and a relative humidity about 65 %, unless it is reported different on the package. The products must be transported and stored under hygienic conditions, to ensure that the product cannot be contaminated by moulds, strange materials or smell.

#### List of ingredients

Ingredients	Percentage
ALMONDS	100,0000%

### Allergenic / ALBA-list

M: Recipe contains K: May contain Z: Recipe without O: Unknown

#### Legal allergens

<u>Alergens:-</u> When purchased in bulk siz When purchased in quantities t							
		- G - G	B F				
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	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	YES	YES	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:	YES	YES	YES	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	

This information is based on knowledge available at present. To the best of our knowledge, the information herein is accurate and complete. However, nothing herein contained shall be constructed to imply any warranty or guarantee. This is a non-controlled document. It will not be automatically replaced when updated.

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