



# SPECIFICATION ORGANIC NATURAL ALMONDS FLOUR

**ORIGIN:** EU

### **INGREDIENTS:**

Organic whole shelled almonds from the production areas originally indicated, sorted by optical, manual and metal detector are processed in flour .

**SIZE**: 0-2 mm.

# **CONSUMPTION**

As raw or auxiliary ingredient in baking and cooking or direct use in food industry.

# ORGANOLEPTIC CHARACTERISTICS

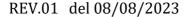
Colour, taste and smell typical of the product

### CHEMICAL-PHYSICAL CHARACTERISTICS

- Humidity max 6.0 6.5 %
- Foreign bodies max 0.2%
- Bitter max 2%
- Aflatoxins B1 < 8 ppb
- Aflatoxins B1 + B2 + G1 + G2 < 10 pp

# MICROBIOLOGICAL CHARACTERISTICS

•	Total plate count at 30°	< 10	00.000 ufc/g
•	Escherichia coli	<	100 ufc/g
•	Salmonella	Abs	ence in 25 g
•	Coliforms	<	1000 ufc/g
•	Moulds and yeasts	< 1	10.000 ufc/g
•	Listeria	Abs	ence in 25 g





# **NUTRITIONAL VALUES**

VALUE/100 gr			
Energy (kJ)	2428		
Energy (kcal)	587		
Proteins (g)	21		
Fat (g)	49		
SaturatedFat (g)	3.7		
Carbohydrates (g)	9.5		
Sugar (g)	3,9		
Fibre (g)	12		
Salt (g)	0		

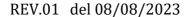
### **CONFORMITY**

The product is manufactured in accordance with current European regulations on food hygiene and safety EC Regulation 852/2004 and subsequent amendments, EC Regulation 1881/2006.

The product does not contain any ingredients derived from GMOs, compliant with EC Reg. no. 1829/2003 - 1830/2003 The product supplied has not been treated with ionising radiation in accordance with the provisions of Directive EC Directive 1999/2, EC Directive 1999/3 and Legislative Decree 94/01 et seq.

<u>ALLERGENS</u>
The product is not subject to cross-contamination with other allergen-supplying foods (see 'Allergen declaration') MAY CONTAIN TRACES OF OTHER NUTS

<u>Alergens:-</u> When purchased in bulk siz When purchased in quantities		_			<ul> <li>Rectangu</li> </ul>	lar Snip
Component	Manufacturer		Nuts in Bulk ( Applies when bought in small quantities that need re-packaging )			
	In Product	Processed in	Handled on	In Product	Processed	Handled
		Same Equipment	Site		in Same Equipment	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:	Yes almonds	YES	YES	Yes	YES	YES
CELERY, including celeriac and its derivatives	NO	NO	NO	NO	YES	YES
MUSTARD, referring to all parts of the plant and derivatives	NO	NO	NO	NO	YES	YES
thereof						
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





#### **PACKAGING**

The packaging used for our products complies with all relevant legislative provisions of the European Community: D.M. 21/03/73; Presidential Decree no. 777/1982; Reg. (EC) no. 1935/2004; Reg. (EC) no. 2023/2006; Reg. (EU) no. 10/2011; Reg. no. 1895/2005 EC and subsequent updates and amendments

### **PACKAGING MATERIAL**

Kg/ Pallet per PRODUCT TYPE MATERIAL	MATERIAL USED		
25 KG BAGS	PP		
25 KG BAGS	MULTILAYER PAPER		
10 KG LOOSE BAG	PE IN HD		
VACUUM BAGS	PA		
Kg. 0,100 - 0,250 - 0,500 -1 - 2,5 - 5 - 10	PE (Side in contact with foodstuff)		

#### **PALLETING**

The product is put on clean pallets; kept compact and stable through film sealing

#### **PALLETISING TABLE**

kg/ Pallet	10 KG cartons	25 kg bags on EURO PALLET	25 kg bags on PALLET 100*120
SLICED	650 KG	-	-
SLIVERED	650 KG	-	-
DICED	650 KG	-	-
FLOUR	650 KG	-	-
SHELLED ALMONDS	650 KG	750 KG	1000 KG
BLANCHED ALMONDS	650 KG	750 KG	1000 KG

#### TRACEABILITY AND LABELLING

According to Reg. (EU) No 1169/2011. Labelling includes: producer's name, product type, origin, ingredients, batch number, net weight, expiry date, nutritional values, allergens

## STORAGE CONDITIONS

Store in a cool, dry and well-ventilated place, do not expose to direct sunlight and keep away from heat sources. Temperature 12-17  $C^{\circ}$ ;

#### SHELF LIFE

The product has a shelf life of at least 12 months when stored unopened in its packaging and under the specified storage conditions.

#### METHOD OF TRANSPORT

The means of transport must be hygienically suitable for the transport of foodstuffs, clean, dry and at room temperature in accordance with EC Reg. no. 852/2004 and EC Reg. no. 1169/2011.

VALIDITY I YEAR FROM THE DATE OF REVISION OF THE DOCUMENT; THIS DOCUMENT WILL BE REPLACED BY US IN THE EVENT OF CHANGES IN REQUIREMENTS AND LEGISLATIVE UPDATES.