


QUALITY PRODUCT SPECIFICATION

	BLANCHED CALIFORNIA ALMOND STANDARD GROUND MEAL ECONOMY				
	PRODUCT DESCRIPTION:				
	RAW BLANCHED ALMOND GROUND MEAL (PRUNUS DULCIS), 100% PURE ALMOND FRUIT, WITHOUT PRESERVATIVES AND ADDITIVES				
	VARIETIES:				
	DIFFERENT USA VARIETIES: CARMEL, MONTEREY, BUTTE, PADRE AMONG OTHERS				
	CATEGORIES:				
	INTERNAL QUALITY GRADE: ECONOMY				
	SIZES:				
	STANDARD GRANULOMETRY				
	NUTRITIONAL COMPOSITION (Nutrients in 100g)*				
ENERGY	590 Kcal / 2470 KJ	PROTEINS	21,40 g	SALT	0,048g
TOTAL FAT	52,52 g	CARBOHYDRATES	8,77 g		
- SATURATED FAT	3,95 g	- SUGAR	4,63 g	FIBER	9,9 g

*SOURCE: USDA

FINISHED PRODUCT CHARACTERISTICS

PHYSICAL		MICROBIOLOGICAL		CHEMICAL		ORGANOLEPTIC		
Parameters	Tolerances	Parameter	Tolerance	Parameter	Tolerance			
Granulometry	> 2 mm	< 20%	Salmonella	Absent/25g	Moisture	6,00%	External Color:	Ivory white
	< 2 mm	> 80%	E. coli	< 10 ufc/g	Acidity (% Oleic Acid)	1,50%	Texture:	Granulated, typical of ground meal
			Total Coliforms	2,000 ufc/g	Peroxid Index (meqO2/Kg)	5		
			Total Flora	100.000 ufc/g	Aflatoxins B1	<8 ppb	Taste and Odour:	Fresh and typical of california almonds
Enterobacter	1000 ufc/g	Total Aflatoxins	<10 ppb					
Discolorations (skin spots, orange or other)	120 pices/ 100 cm2	Yeasts & Moulds	10.000 ufc/g			Aspect:	Uniform blanched almonds ground meal	
Foreign matter	0,10%							

GENERAL STATEMENTS

ALL SUPPLIED PRODUCTS MUST ACCOMPLISH EU LEGISLATION RELATED TO FOOD.
 PRODUCTS SUPPLIED BY CALCONUT SL ARE GMO FREE
 EVERY PROCESS, STORING AND TRANSPORT MUST ADEQUATE TO EVERY IN FORCE LEGISLATION REGARDING HYGIENE, INCLUDING HACPP PROCEDURES
 GOOD MANUFACTURING PRACTICES ARE APPLIED WHILE PROCESSING
 ANY MATERIAL IN CONTACT WITH FOOD MUST ACCOMPLISH IN FORCE LEGISLATION FOR PACKAGING MATERIAL IN CONTACT WITH FOOD

SHELF LIFE

12 MONTHS: ORIGINAL UNOPENED BOXES AND BAGS, UNDER RECOMMENDED STORAGE CONDITIONS
 15 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.

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.

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	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