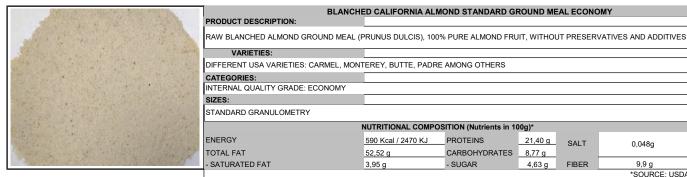
0,048g

9,9 g

\*SOURCE: USDA



## QUALITY PRODUCT SPECIFICATION



FINISHED PRODUCT CHARACTERISTICS												
PHYSICAL			MICROBIOLOGICAL		CHEMICAL		ORGANOLEPTIC					
Parameters	arameters Tolerances		Parameter	Tolerance	Parameter	Tolerance						
Granulometry	> 2 mm	< 20%	Salmonella	Absent/25g	Moisture	6,00%	External Color:	Ivory white				
			E. coli	< 10 ufc/g	Acidity (% Oleic Acid)	1,50%	Texture:	Granulated, typical of				
	< 2 mm	> 80%	Total Coliforms	2.000 ufc/g	Peroxid Index (meqO2/Kg)	5		ground meal				
			Total Flora	100.000 ufc/g	Aflatoxins B1	<8 ppb	T	Fresh and typical of				
			Enterobacter	1000 ufc/g	Total Aflatoxins	<10 ppb	Taste and Odour:	california almonds				
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 SLARE 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.

Alergens:-When purchased in bulk size original packaging, manufacturer allergen policy will apply.  When purchased in quantities that need re-packaging, our allergen policieis 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	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					