



09.05.2022

## SCHEMA TECNICA

### Organic Blanched Diced Almond

#### 1. Raw Material

<b>Product</b>	Organic Blanched Almond Diced
<b>Quality</b>	Tuono - Fascionello - Pizzuta
<b>Origin</b>	Sicily, Italy
<b>Agricultural origin</b>	EU - Agricultural
<b>Description</b>	Organic Blanched Almonds from organic farming according with the EU Regulation (CE) 834/2007 e 889/2008
<b>Certification</b>	In accordance with the EU Regulation on organic agriculture

#### 2. Sensory properties

<b>Appearance</b>	White to Ivory, blanched and ground
<b>Odour</b>	Typical almond smell, free from rancid odors or other exstraneous odors
<b>Taste</b>	Typical of almond, without foreign taste (not bitter marzipan taste)
<b>Consistency</b>	Small pieces
<b>Size</b>	2,0 – 4,0 mm or 0,8 – 1,0 mm

#### 3. Physical and chemical properties

<b>Moisture</b>	Max. 6%
<b>Hydrogen cyanide</b>	Absent
<b>Purity</b>	> 99,9%
<b>Foreign particle (vegetable origin)</b>	Max. 0,1%
<b>Foreign materials</b>	Free from glass, stones, plastic, wood, etc.

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#### 4. Microbiological requirements

Parameter	Valori (espressi come cfu/g)
<b>Aerobic total germ count</b>	< 10.000
<b>Molds</b>	< 1.000
<b>Yeast</b>	< 1.000
<b>Coliforms counts at 37°C</b>	< 10
<b>Enterobacteria count at 37°C</b>	< 1.000
<b>Escherichia coli beta glucuronidase positive</b>	< 10
<b>Coagulase positive staphylococci counts at 37°C</b>	< 10
<b>Salmonella spp</b>	Absent in 25 g
<b>Listeria monocytogenes</b>	Absent in 25 g
<b>Aflatoxin B1</b>	< 8 µg/kg (UE Reg. 165/2010)
<b>Total Aflatoxins (Sum of B1, B2, G1, G2)</b>	< 10 µg/kg (UE Reg. 165/2010)

#### 5. Residues, contamination, heavy metals and mycotoxins

<b>Residues and contaminants</b> (bromide, methyl bromide, phosphine, organochloropesticides, organophosphorus pesticed, pesticides and bearing protective agents, other pesticides)	In accordance with the EU Regulation
<b>Heavy metals</b> (cadmium, lead, mercury, etc.)	In accordance with the EU Regulation setting the maximum levels for certain contaminants in foodstuffs ad amended.
<b>Micotoxins</b> (ochratoxin, aflatoxin, deoxynivalenol, fumonisin, patulin, zearalenone, etc.)	In accordance with the EU Regulation setting the maximum levels for certain contaminants in foodstuffs ad amended.

#### 6. Average nutritional values per 100 g

<b>Energy (kJ/Kcal)</b>	<b>2490/6595</b>
<b>Fat (g)</b>	49
<b>of which saturated fatty acids (g)</b>	3,7
<b>Carbohydrates (g)</b>	9,5
<b>of which sugar (g)</b>	3,9
<b>Fiber (g)</b>	12,0

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<b>Protein (g)</b>	21,0
<b>Salt (g)</b>	0,0

## 7. Allergen information

<p>When purchased in large quantities which comes in full supplier box, then manufacturer allergen policies apply. When ordered in quantities re-packaged by us, Nuts in Bulk allergen policies apply.</p>				
Allergens	Manufacturer		Nuts in Bulk (Applies when bought in small quantities that need re-packaging)	
	Product contains: (as ingredient)	Cross- contamination possible:	Product contains: (as ingredient)	Cross- contamination possible:
Milk and products (cow), lactose	NO	NO	NO	YES
Egg	NO	NO	NO	NO
Soy	NO	NO	NO	NO
Gluten (wheat, rye, barley, oat, spelt, kamut)	NO	NO	NO	YES
Fish	NO	NO	NO	NO
Shellfish and crustaceans	NO	NO	NO	NO
Nuts (walnut, pecan, almond, cashew, hazelnut, macadamia, brazil nut, pistachio, chestnut)	<b>Almonds</b>	<b>YES</b>	<b>Almonds</b>	<b>YES</b>
Peanuts and products thereof	NO	NO	NO	YES
Sesame	NO	NO	NO	YES
Sulphite (E220 to E228) if >10 ppm	NO	NO	NO	YES
Celery	NO	NO	NO	NO
Lupine	NO	NO	NO	NO
Mustard	NO	NO	NO	YES
Molluscs	NO	NO	NO	NO

## 8. Foreign body detection

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<b>Magnetic Bar</b>	D 25 mm; d 6 mm; L 100 mm; M 6 mm
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#### 9. Storage and use

<b>Transportation temperature</b>	9°C – Max 12°C
<b>Storage temperature</b>	Keep in a cool and a dry place, at a temperature of +8°C / +12°C
<b>Shelf life (“to be consumed preferably within the day/month/year”)</b>	12 months from the production date

#### 10. Delivery conditions

<b>Condition primary and repackaging</b>	New, indamaged, without dirt, dry
<b>Pallet quality</b>	Europallet
<b>Packaging</b>	- Stretch film (side) - Cover film (top) - Cardboard pad (between)
<b>Batches</b>	Only one
<b>Analyses (per batch)</b>	- Microbiology - Aflatoxins - Pesticides - Heavy metals - Phosphonic acid - Hydrogen cyanide

#### 11. Packaging

<b>Material of primary packaging</b>	Plastic bags (250 g, 500 g, 1 kg, 2,5 kg)
<b>Material of secondary packaging</b>	10 Kg cartons
<b>Legal basis</b>	Comply with the items VO 1935/2004 and Directive 10/2011 and 94/62

#### 12. OGM Declaration

In accordance with European regulations 1829 and 1830 of 22 September 2003, the products marketed do not contain and / or derive from GMOs.
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#### 13. Legal basis

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The product complies with the German and European food regulations (in particular the Food and Feed Code, LFGB) according to the current version, as well as the current EU Regulation 834/2007 on organic farming.

The product is not subject to labelling in accordance with the eu regulation on genetically modified foods as amended and in accordance with the EU regulation on the traceability of foods and feed produced from genetically modified organisms as amended. The product was not exposed to ionizing radiation.

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