

CRISOL SPECIFICATIONS

PRODUCTS	
Almond: VALENCIA ALMOND GUARA ALMOND LARGUETA/VICTORIA ALMOND W&B NATURAL ALMOND MARCONA ALMOND ROASTED ALMOND INSHELL ALMOND BITTER ALMOND SLICED NATURAL ALMOND BLANCHED VALENCIA ALMOND BLANCHED MARCONA ALMOND BLANCHED SPLITS ALMOND W&B AND BROKEN BLANCHED ALMOND SLICED BLANCHED ALMOND SLIVERED BLANCHED ALMOND DICED BLANCHED ALMOND BLANCHED GROUND MEAL ALMOND FAT REDUCED BLANCHED GROUND MEAL ALMOND	Hazelnut: HAZELNUTS BROKEN HAZELNUT ROASTED HAZELNUT INSHELL HAZELNUT Walnut: HALVES WALNUT QUARTER WALNUT BROKEN WALNUT INSHELL WALNUT Pistachio: PISTACHIO KERNEL BROKEN PISTACHIO INSHELL PISTACHIO Pea nut: PINE NUT

OTHER PRODUCTS: Contact with sales department.

SIZES :

Individual whole kernels size may vary from year to year as a result of variations in weather, growing conditions and production yields; therefore, availability of specific sizes may be limited in some years. For sizes different to standards, contact with Sales Department.

Almonds:

There is a tolerance of $\pm 4\%$ in natural sized products.
 Standard sizes (mm): unsized, 11/14, 12/14, s/14.
 For blanched almonds, sizes are referenced to natural size.

Hazelnuts:

There is a tolerance of $\pm 5\%$ in sized products.
 Standard sizes (mm): 9-11, 11-12, s12.

Walnuts:

There is a tolerance of $\pm 10\%$ in sized products.

CUSTOMER REQUIREMENTS:

Third party chemical and microbiological testing is made available upon customer request. For other packagings formats contact with sales departments.

RELIGIOUS CERTIFICATIONS:

Kosher
 Halal; Product suitable for muslim population.

VALENCIA ALMOND TECHNICAL SPECIFICATION:

[summary](#)

PRODUCT: Spanish whole natural almond.



Conventional



Organic

DESCRIPTION: Fruit of comun almond (Prunus Amygdalus). GMO FREE . NOT IRRADIADATED. WITHOUT ADDED INGREDIENTS.

Origin: SPAIN.

ALLERGIES AND INTOLERANCES: Allergy to nuts.

ORGANOLEPTICAL: It presents a typical colour of product: pronounced variable intensity of brown colour and shape, according to variety and process. Flavour according to variety, without strange flavours. Typical odor according to variety, without strange odors.

SPECIFICATIONS:

Quality requeriments (maxims values):								
	FOREIGN MATERIAL ⁽¹⁾	BROKEN & SPLITS	CHIP & SCRATCH	DOUBLES	PARTICLES & DUSTS ⁽³⁾	ROTTEN	OTHER DEFECTS	BITTER
Unselected	0,1%	15%	15%	10%	0,5%	1%	2%	1%
Selected	0,05%	3%	7%	10%	0,5%	0,8%	1%	1%
Extra	0,01%	2%	5%	10%	0,5%	0,6%	1%	1%
Confectionary	10pt ⁽²⁾	2%	5%	10%	0,5%	0,4%	1%	1%

(1) The tolerance is zero for crystals and metals(2) Pieces per ton (3) Less than 3,2mm

Chemical requeriments:	
	MAXIMUM LIMIT
MOISTURE	To 15/08-28/02: 6,75%
	01/03-14/08 and last crop: 6,5%
PEROXID VALUE	4 meq
FREE FATTY ACIDS	1%
AFLATOXIN B1*	<8 ppb
TOTAL AFLATOXINS*	<10 ppb

*R (CE) 165/2010

Microbiological requeriments:	
	MAXIMUM LIMIT
Aerobic plate count	<50000 ufc/g
Yeast and Mould	<5000 ufc/g
Coliforms	<100ufc/g
E. coli	Absence/1 gr
Listeria monocytogenes	Absence/25 gr
Salmonella	Absence/25 gr

Heat treatment ⁽⁴⁾	
PASTEURIZATION	Validated proces in reduction of 5logs in Salmonella

(4) Treatment on request

Packaging:	
FORMAT OF PACKAGING	Raffia or carton Big bag of 1000 kg in normal conditions
	Vac sac of 1000 kg under Vacuum or Vacuum + CO2
	Box with blue bag (10 kg, 12,5 kg, 20 kg, 25 lb)
	Box with metalized film (10 kg, 12,5 kg, 25 lb) under Vacuum or Vacuum + CO2
	Raffia sac of 25 kg

STORAGE CONDITIONS: Keep in a optimum temperature between 2 and 7 Celsius degrees with in relative moisture between 55% and 65% and protect from light. Different storage conditions could affect to shelf life product.

SHELF LIFE: Two years after harvest. Eighteen months after manufacturing in good storing conditions.

EXPECTED USE: Use as ingredient in food industry.

GUARA ALMONDS TECHNICAL SPECIFICATION :

[Summary](#)



Conventional



Organic

PRODUCT: Spanish whole natural almonds Guara variety.

DESCRIPTION: Fruit of comun almond (Prunus Amygdalus). GMO FREE . NOT IRRADIADATED. WITHOUT ADDED INGREDIENTS.

Origin: SPAIN.

ALLERGIES AND INTOLERANCES: Allergy to nuts.

ORGANOLEPTICAL: It presents a typical colour of product: variable brown intensity , according to variety and process. Flavour according with variety, without strange flavours. Typical odor according with variety, without strange odors.

SPECIFICATIONS:

Quality requeriments (maxims values):									
	FOREIGN MATERIAL(1)	BROKEN & SPLITS	CHIP & SCRATCH	DOUBLES	DISSIMILARS	PARTICLES & DUST (3)	ROTTEN	OTHER DEFECTS	BITTER
<i>Selected</i>	0,05%	3%	7%	15%	10%	0,5%	0,8%	1%	1%
<i>Extra</i>	0,01%	2%	5%	15%	10%	0,5%	0,6%	1%	1%
<i>Confectionary</i>	10pt (2)	2%	5%	15%	10%	0,5%	0,4%	1%	1%

(1) The tolerance is zero for crystals and metals(2) Pieces per ton (3) Less than 3,2mm

Chemical requeriments:	
	MAXIMUM LIMIT
MOISTURE	To 15/08-28/02: 6,75%
	01/03-14/08 and last crop: 6,5%
PEROXID VALUE	4 meq
FREE FATTY ACIDS	1%
AFLATOXIN B1*	<8 ppb
TOTAL AFLATOXINS*	<10 ppb

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Microbiological requeriments:	
	MAXIMUM LIMIT
<i>Aerobic plate count</i>	<50000 ufc/g
<i>Yeast and Mould</i>	<5000 ufc/g
<i>Coliforms</i>	<100ufc/g
<i>E. coli</i>	Absence/1 gr
<i>Listeria monocytogenes</i>	Absence/25 gr
<i>Salmonella</i>	Absence/25 gr

Heat treatment (4)	
PASTEURIZATION	Validated proces in reduction of 5logs in Salmonella

(4) Treatment on request

Packaging:	
FORMAT OF PACKAGING	Raffia or carton Big bag of 1000 kg in normal conditions
	Vac sac of 1000 kg under Vacuum or Vacuum + CO2
	Box with blue bag (10 kg, 12,5 kg, 20 kg, 25 lb)
	Box with metalized film (10 kg, 12,5 kg, 25 lb) under Vacuum or Vacuum + CO2
	Raffia sac of 25 kg

STORAGE CONDITIONS: Keep in a optimum temperature between 2 and 7 Celsius degrees with in relative moisture between 55% and 65% and protect from light. Different storage conditions could affect to shelf life product.

SHELF LIFE: Two years after harvest. Eighteen months after manufacturing in good storing conditions.

LARGUETA/VICTORIA ALMOND TECHNICAL SPECIFICATION



Conventional



Organic (**VICTORIA**)

PRODUCT:

- Largueta: whole natural Spanish Largueta variety
- Victoria: whole natural Spanish almond with length and width uniformity.

DESCRIPTION: Fruit of comun almond (*Prunus Amygdalus*). GMO FREE . NOT IRRADIATED. WITHOUT ADDED INGREDIENTS.

Origin: SPAIN.

ALLERGIES AND INTOLERANCES: Allergy to nuts.

ORGANOLEPTICAL: -Largueta: It presents a typical colour of product: variable brown intensity , according to variety and process. Flavour according to variety, without strange flavours. Typical odor according to variety, without strange odors.
 - Victoria: It presents a typical colour of product: pronounced variable intensity of brown colour and shape, according to variety and process. Flavour according to variety, without strange flavours. Typical odor according to variety, without strange odors.

SPECIFICATIONS

Quality requeriments (maxims values)									
	FOREIGN MATERIAL ⁽¹⁾	BROKEN & SPLITS	CHIP & SCRATCH	DOUBLES	DISSIMILARS	PARTICLES & DUST ⁽²⁾	ROTTEN	OTHER DEFECTS	BITTER
Selected	0,05%	3%	5%	6%	10%	0,5%	1%	0,8%	1%
Selected <11 mm	0,05%	5%	7%	6%	10%	0,5%	1%	0,8%	1%
Degree	10 pt ⁽³⁾	2%	5%	2%	10%	0,5%	0,4%	0,8%	1%

(1) The tolerance is zero for crystals and metals (2) Less than 3,2mm (3) Pieces per ton

Chemical requeriments:	
	MAXIMUM LIMIT
MOISTURE	To 15/08-28/02: 6,75%
	01/03-14/08 and last crop: 6,5%
PEROXID VALUE	4 meq
FREE FATTY ACIDS	1%
AFLATOXIN B1*	<8 ppb
TOTAL AFLATOXINS*	<10 ppb

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Microbiological requeriments:	
	MAXIMUM LIMIT
<i>Aerobic plate count</i>	<50000 ufc/g
<i>Yeast and Mould</i>	<5000 ufc/g
<i>Coliforms</i>	<100ufc/g
<i>E. coli</i>	Absence/1 gr
<i>Listeria monocytogenes</i>	Absence/25 gr
<i>Salmonella</i>	Absence/25 gr

Heat treatment ⁽⁴⁾	
PASTEURIZATION	Validated proces in reduction of 5logs in Salmonella

(4) Treatment on request

Packaging:	
FORMAT OF PACKAGING	Raffia or carton Big bag of 1000 kg in normal conditions
	Vac sac of 1000 kg under Vacuum or Vacuum + CO2
	Box with blue bag (10 kg, 12,5 kg, 20 kg, 25 lb)
	Box with metalized film (10 kg, 12,5 kg, 25 lb) under Vacuum or Vacuum + CO2
	Raffia sac of 25 kg

USUAL SIZES (mm) : 11/12; 12/13; 13/14; S/14

STORAGE CONDITIONS: Keep in a optimum temperature between 2 and 7 Celsius degrees with in relative moisture between 55% and 65% and protect from light. Different storage conditions could affect to shelf life product.

SHELF LIFE: Two years after harvest. Eighteen months after manufacturing in good storing conditions.

EXPECTED USE: Use as ingredient in food industry.

W&B AND BROKEN NATURAL ALMOND TECHNICAL SPECIFICATION:

[summary](#)

PRODUCT: Whole & broken or broken Spanish natural almond.



Conventional



Organic

DESCRIPTION: Fruit of comun almond (*Prunus Amygdalus*). GMO FREE . NOT IRRADIATED. WITHOUT ADDED INGREDIENTS.

Origin: SPAIN.

ALLERGIES AND INTOLERANCES: Allergy to nuts.

ORGANOLEPTICAL: It presents a typical colour of product: variable brown intensity , according to variety and process. Flavour according to variety, without strange flavours. Typical odor according to variety, without strange odors.

SPECIFICATIONS:

Quality requeriments (maxims values):						
	FOREIGN MATERIAL ⁽¹⁾	BROKEN & SPLITS ⁽⁴⁾	PARTICLES & DUSTS ⁽³⁾	ROTTEN	OTHER DEFECTS	BITTER
<i>Unselected</i>	0,1%	30%	0,5%	2%	2%	1%
<i>Selected</i>	0,05%	30%	0,5%	1%	2%	1%
<i>Extra</i>	0,01%	30%	0,5%	1%	1%	1%
<i>Confectionary</i>	10pt ⁽²⁾	30%	0,5%	1%	1%	1%

(1) The tolerance is zero for crystals and metals(2) Pieces per ton (3) Less than 3,2mm (4) Only for W&B

Chemical requeriments:	
	MAXIMUM LIMIT
MOISTURE	To 15/08-28/02: 6,75%
	01/03-14/08 and last crop: 6,5%
PEROXID VALUE	5 meq
FREE FATTY ACIDS	1,5%
AFLATOXIN B1*	<8 ppb
TOTAL AFLATOXINS*	<10 ppb

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Microbiological requeriments:	
	MAXIMUM LIMIT
<i>Aerobic plate count</i>	<50000 ufc/g
<i>Yeast and Mould</i>	<5000 ufc/g
<i>Coliforms</i>	<100ufc/g
<i>E. coli</i>	Absence/1 gr
<i>Listeria monocytogenes</i>	Absence/25 gr
<i>Salmonella</i>	Absence/25 gr

Heat treatment ⁽⁴⁾	
PASTEURIZATION	Validated proces in reduction of 5logs in Salmonella

(4) Treatment on request

Packaging:	
FORMAT OF PACKAGING	Raffia or carton Big bag of 1000 kg in normal conditions
	Vac sac of 1000 kg under Vacuum or Vacuum + CO2
	Box with blue bag (10 kg, 12,5 kg, 20 kg, 25 lb)
	Box with metalized film (10 kg, 12,5 kg, 25 lb) under Vacuum or Vacuum + CO2
	Raffia sac of 25 kg

STORAGE CONDITIONS: Keep in a optimum temperature between 2 and 7 Celsius degrees with in relative moisture between 55% and 65% and protect from light. Different storage conditions could affect to shelf life product.

SHELF LIFE: Two years after harvest. Eighteen months after manufacturing in good storing conditions.

EXPECTED USE: Use as ingredient in food industry.

MARCONA ALMOND TECHNICAL SPECIFICATION:

[summary](#)

PRODUCT: Spanish whole natural almond Marcona variety.



Conventional



Organic

DESCRIPTION: Fruit of comun almond (Prunus Amygdalus). GMO FREE . NOT IRRADIADATED. WITHOUT ADDED INGREDIENTS.

Origin: SPAIN.

ALLERGIES AND INTOLERANCES: Allergy to nuts.

ORGANOLEPTICAL: It presents a typical colour of product: variable brown intensity , according to variety and process. Flavour according to variety, without strange flavours. Typical odor according to variety, without strange odors.

SPECIFICATIONS:

Quality requeriments (maxims values):								
	FOREIGN MATERIAL ⁽¹⁾	BROKEN & SPLITS	CHIP & SCRATCH	DOUBLES	DISSIMILARS	PARTICLES & DUSTS ⁽³⁾	ROTTEN AND OTHER DEFECTS	BITTER
Unselected	0,1%	15%	15%	10%	10%	0,5%	1%	1%
Selected	0,05%	3%	5%	10%	10%	0,5%	0,8%	1%
Extra	0,01%	2%	5%	10%	10%	0,5%	0,6%	1%
Confectionary	10pt ⁽²⁾	2%	5%	10%	10%	0,5%	0,4%	1%

(1) The tolerance is zero for crystals and metals (2) Pieces per ton (3) Less than 3,2mm

Chemical requeriments:	
	MAXIMUM LIMIT
MOISTURE	To 15/08-28/02: 6,75%
	01/03-14/08 and last crop: 6,5%
PEROXID VALUE	4 meq
FREE FATTY ACIDS	1%
AFLATOXIN B1*	<8 ppb
TOTAL AFLATOXINS*	<10 ppb

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Microbiological requeriments:	
	MAXIMUM LIMIT
Aerobic plate count	<50000 ufc/g
Yeast and Mould	<5000 ufc/g
Coliforms	<100 ufc/g
E. coli	Absence/1 gr
Listeria monocytogenes	Absence/25 gr
Salmonella	Absence/25 gr

Heat treatment ⁽⁴⁾	
PASTEURIZATION	Validated proces in reduction of 5logs in Salmonella

(4) Treatment on request

Packaging:	
FORMAT OF PACKAGING	Raffia or carton Big bag of 1000 kg in normal conditions
	Vac sac of 1000 kg under Vacuum or Vacuum + CO2
	Box with blue bag (10 kg, 12,5 kg, 20 kg, 25 lb)
	Box with metalized film (10 kg, 12,5 kg, 25 lb) under Vacuum or Vacuum + CO2
	Raffia sac of 25 kg

USUAL SIZES: 12/14; 14/16; S/16

STORAGE CONDITIONS: Keep in a optimum temperature between 2 and 7 Celsius degrees with in relative moisture between 55% and 65% and protect from light. Different storage conditions could affect to shelf life product.

SHELF LIFE: Two years after harvest. Eighteen months after manufacturing in good storing conditions.

EXPECTED USE: Use as ingredient in food industry.

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ROASTED ALMOND TECHNICAL SPECIFICATION:

[summary](#)

PRODUCT: Spanish whole natural roasted almond.



Conventional



Organic

DESCRIPTION: Fruit of comun almond (*Prunus Amygdalus*). GMO FREE . NOT IRRADIATED. WITHOUT ADDED INGREDIENTS.

Origin: SPAIN.

ALLERGIES AND INTOLERANCES: Allergy to nuts.

ORGANOLEPTICAL: It presents a typical colour of product:pronounced variable intensity of brown colour and shape, according to variety and process. Flavour according to variety, without strange flavours. Typical odor according to variety, without strange odors.

SPECIFICATIONS:

Quality requeriments (maxims values):								
	FOREIGN MATERIAL ⁽¹⁾	BROKEN & SPLITS	CHIP & SCRATCH	DOUBLES	PARTICLES & DUSTS ⁽²⁾	ROTTEN	OTHER DEFECTS	BITTER
<i>Selected</i>	0,05%	10%	7%	10%	0,5%	0,8%	1%	1%

(1) The tolerance is zero for crystals and metals (2) Less than 3,2mm

Chemical requeriments:	
	MAXIMUM LIMIT
MOISTURE	2%
PEROXID VALUE	4 meq
FREE FATTY ACIDS	1%
AFLATOXIN B1*	<8 ppb
TOTAL AFLATOXINS*	<10 ppb

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Microbiological requeriments:	
	MAXIMUM LIMIT
<i>Aerobic plate count</i>	<50000 ufc/g
<i>Yeast and Mould</i>	<5000 ufc/g
<i>Coliforms</i>	<100ufc/g
<i>E. coli</i>	Absence/1 gr
<i>Listeria monocytogenes</i>	Absence/25 gr
<i>Salmonella</i>	Absence/25 gr

Packaging:	
FORMAT OF PACKAGING	Vac sac of 1000 kg under Vacuum or Vacuum + CO2
	Box with metalized film (10 kg, 12,5 kg, 25 lb) under Vacuum or Vacuum + CO2

STORAGE CONDITIONS: Keep in packaging under vacuum and do not expose to light. Different storage conditions can affect to shelf life of product.

SHELF LIFE: Twelve months after manufacturing (under vacuum packaging).

EXPECTED USE: Use as ingredient in food industry.

INSHELL ALMOND TECHNICAL SPECIFICATION:



Conventional



Organic (Guara&Valencia)

PRODUCT: Inshell spanish almond.

DESCRIPTION: Fruit of comun almond (Prunus Amygdalus). GMO FREE . NOT IRRADIADATED. WITHOUT ADDED INGREDIENTS.

Origin: SPAIN.

VARIETIES: Largueta, Marcona, Guara, Valencias.

ALLERGIES AND INTOLERANCES: Allergy to nuts.

ORGANOLEPTICAL: It presents a typical colour of product: variable brown intensity , according to variety and process. Flavour according to variety, without strange flavours. Typical odor according to variety, without strange odors.

SPECIFICATIONS:

Quality requirements (maxims values):							
	FOREIGN MATERIAL	DISSIMILARS	DOUBLES (1)	FIELDMEATS	PARTICLES & DUSTS (2)	ROTTEN & OTHER DEFECTS	BITTER
Standard	0,5%	10%	Depends of variety	5%	0,5%	1%	1%

(1) Marcona max. 10%, Largueta max. 6%, Guara max. 20%, Valencia max. 10% (2) Less than 3,2mm

Chemical requeriments:	
	MAXIMUM LIMIT
MOISTURE	To 15/08-28/02: 6,75%
	01/03-14/08 and last crop: 6,5%
PEROXID VALUE	4 meq
FREE FATTY ACIDS	1%
AFLATOXIN B1*	<8 ppb
TOTAL AFLATOXINS*	<10 ppb

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Microbiological requeriments:	
	MAXIMUM LIMIT
<i>Aerobic plate count</i>	<50000 ufc/g
<i>Yeast and Mould</i>	<5000 ufc/g
<i>Coliforms</i>	<100ufc/g
<i>E. coli</i>	Absence/1 gr
<i>Listeria monocytogenes</i>	Absence/25 gr
<i>Salmonella</i>	Absence/25 gr

Packaging:	
FORMAT OF PACKAGING	Raffia or carton Big bag of 600 kg in normal conditions

STORAGE CONDITIONS: Keep in a optimum temperature between 2 and 7 Celsius degrees with in relative moisture between 55% and 65% and protect from light. Different storage conditions could affect to shelf life product.

SHELF LIFE: Two years after harvest.

EXPECTED USE: Use as ingredient in food industry.

BITTER ALMONDS TECHNICAL SPECIFICATION :

[Summary](#)

PRODUCT: Natural or blanched Spanish bitter almonds.



Conventional



Organic

DESCRIPTION: Fruit of comun almond (Prunus Amygdalus). GMO FREE . NOT IRRADIADATED. WITHOUT ADDED INGREDIENTS.

Origin: SPAIN.

ALLERGIES AND INTOLERANCES: Allergy to nuts.

ORGANOLEPTICAL:

-NATURAL:It presents a typical colour of product: variable brown intensity , according to variety and process. Flavour according to variety, without strange flavours, different than bitterness. Typical odor according to variety, without strange odors.

-BLANCHED: It presents a typical ivory white colour inside and outside. Flavour according to variety, without strage flavours, different than bitterness. Typical odor according to cariety, without strange odors.

SPECIFICATIONS:

Quality requeriments (maxims values):					
	FOREIGN MATERIAL	BROKEN & SPLITS	CHIP & SCRATCH	PARTICLES & DUST (1)	DEFECTS
Natural	0,40%	15%	15%	<0,5%	2%
Blanched	0,05%	50%	na	<0,5%	2%

(2) Less than 3,2mm

Chemical requeriments:	
	LÍMITE MÁXIMO
MOISTURE	To 15/08-28/02: 6,75%
	01/03-14/08 and last crop: 6,5%
PEROXID VALUE	5 meq
FREE FATTY ACIDS	1,5%
AFLATOXIN B1*	<8 ppb
TOTAL AFLATOXINS*	<10 ppb

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Microbiological requeriments:	
	MAXIMUM LIMIT
Aerobic plate count	<50000 ufc/g
Yeast and Mould	<5000 ufc/g
Coliforms	<100ufc/g
E. coli	Absence/1 gr
Listeria monocytogenes	Absence/25 gr
Salmonella	Absence/25 gr

Packaging:	
FORMAT OF PACKAGING	Raffia or carton Big bag of 1000 kg in normal conditions
	Vac sac of 1000 kg under Vacuum or Vacuum + CO2
	Box with blue bag (10 kg, 12,5 kg,20 kg, 25 lb)
	Box with metalized film (10 kg, 12,5 kg, 25 lb) under Vacuum or Vacuum + CO2
	Raffia sac of 25 kg

STORAGE CONDITIONS: Keep in a optimum temperature between 2 and 7 Celsius degrees with in relative moisture between 55% and 65% and protect from light. Different storage conditions could affect to shelf life product.

SHELF LIFE:

NATURAL: Two years after harvest. Eighteen months after manufacturing in good storing conditions.

BLANCHED: Eighteen months after manufacturing in good storing conditions

EXPECTED USE: Use as ingredient in food industry. NOT SUITABLE FOR DIRECT CONSUMPTION.

NATURAL SLICED ALMOND TECHNICAL SPECIFICATION:

[summary](#)



Conventional



Organic

PRODUCT: Natural sliced almonds.

DESCRIPTION: Fruit of comun almond (*Prunus Amygdalus*). GMO FREE . NOT IRRADIATED. WITHOUT ADDED INGREDIENTS.

Origin: SPAIN.

ALLERGIES AND INTOLERANCES: Allergy to nuts.

ORGANOLEPTICAL: It presents a typical colour of product, colour and shape, according to variety and process. Flavour according to variety, without strange flavours. Typical odor according to variety, without strange odors.

Quality requeriments (maxims values):						
	THICKNESS	FOREIGN MATERIAL ⁽¹⁾	PARTICLES AND DUST ⁽²⁾	ROTTEN	OTHER DEFECTS	BITTER
<i>Thin Slices</i>	0,4-0,6 ± 0,1 mm	0,05%	10%	1%	3%	1%
<i>Standard Slices</i>	0,7-0,9 ± 0,1 mm	0,05%	10%	1%	3%	1%
<i>Thick Slices</i>	1-1,2±0,1 mm	0,05%	10%	1%	3%	1%

(1) The tolerance is zero for crystals and metals(2) Less than 3,2 mm

Chemical requeriments:	
	MAXIMUM LIMIT
MOISTURE	To 15/08-28/02: 6,75%
	01/03-14/08 and last crop: 6,5%
PEROXID VALUE	4 meq
FREE FATTY ACIDS	1%
AFLATOXIN B1*	<8 ppb
TOTAL AFLATOXINS*	<10 ppb

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Microbiological requeriments:	
	MAXIMUM LIMIT
<i>Aerobic plate count</i>	<50000 ufc/g
<i>Yeast and Mould</i>	<5000 ufc/g
<i>Coliforms</i>	<100ufc/g
<i>E. coli</i>	Absence/1 gr
<i>Listeria monocytogenes</i>	Absence/25 gr
<i>Salmonella</i>	Absence/25 gr

Packaging:	
FORMAT OF PACKAGING	Box with blue bag (10 kg, 25 lb)
	Box with metalized film (10 kg) under Vacuum or Vacuum + CO2

STORAGE CONDITIONS: Keep in a optimum temperature between 2 and 7 Celsius degrees with in relative moisture between 55% and 65% and protect from light. Different storage conditions could affect to shelf life product.

SHELF LIFE: Eighteen months after manufacturing in good storing conditions.

EXPECTED USE: Use as ingredient in food industry.

BLANCHED VALENCIA ALMONDS TECHNICAL SPECIFICATION:

[Summary](#)



Conventional



Organic

PRODUCT: Blanched spanish valencia almond.

DESCRIPTION: Fruit of comun almond (Prunus Amygdalus). GMO FREE . NOT IRRADIADATED. WITHOUT ADDED INGREDIENTS.

Origin: SPAIN /USA

ALLERGIES AND INTOLERANCES: Allergy to nuts.

ORGANOLEPTICAL: It presents a typical ivory white colour inside and outside. Flavour according to variety, without strange flavours. Typical odor according to variety, without strange odors.

SPECIFICATIONS:

Quality requeriments (maxims values):								
	FOREIGN MATERIAL (1)	BROKEN AND SPLITS	DOUBLES	PARTICLES AND DUST (3)	ADHERING SKIN (4)	ROTTEN	OTHER DEFECTS	BITTER
Unselected	0,1%	30%	10%	0,5%	0,5% (5); 1% (6)	1%	3%	1%
Selected	0,05%	6%	10%	0,5%	0,5% (5); 1% (6)	0,8%	3%	1%
Confectionary	10pt (2)	5%	10%	0,5%	0,5% (5); 1% (6)	0,4%	3%	1%

(1) The tolerance is zero for crystals and metals(2) Pieces per ton (3) Less than 3,2 mm (4) Less than 1 mm (5) origen Spain (6) origen USA

Chemical requeriments:	
	MAXIMUM LIMIT
MOISTURE	6,5%
PEROXID VALUE	5 meq
FREE FATTY ACIDS	1,5%
AFLATOXIN B1*	<8 ppb
TOTAL AFLATOXINS*	<10 ppb

*R (CE) 165/2010

Microbiological requeriments:	
	MAXIMUM LIMIT
Aerobic plate count	<50000 ufc/g
Yeast and Mould	<5000 ufc/g
Coliforms	<100ufc/g
E. coli	Absence/1 gr
Listeria monocytogenes	Absence/25 gr
Salmonella	Absence/25 gr

Heat treatment (4)	
PASTEURIZATION	Validated proces in reduction of 5logs in Salmonella

(4) Treatment on request

Packaging:	
FORMAT OF PACKAGING	Raffia or carton Big bag of 1000 kg in normal conditions
	Vac sac of 1000 kg under Vacuum or Vacuum + CO2
	Box with blue bag (10 kg, 12,5 kg,20 kg, 25 lb)
	Box with metalized film (10 kg, 12,5 kg, 25 lb) under Vacuum or Vacuum + CO2
	Raffia sac of 25 kg

STORAGE CONDITIONS: Keep in a optimum temperature between 2 and 7 Celsius degrees with in relative moisture between 55% and 65% and protect from light. Different storage conditions could affect to shelf life product.

SHELF LIFE: Eighteen months after manufacturing in good storing conditions.

EXPECTED USE: Use as ingredient in food industry.

BLANCHED MARCONA ALMOND TECHNICAL SPECIFICATION:

[summary](#)

PRODUCT: Spanish blanched almond Marcona variety.



Conventional



Organic

DESCRIPTION: Fruit of comun almond (*Prunus Amygdalus*). GMO FREE . NOT IRRADIATED. WITHOUT ADDED INGREDIENTS.

Origin: SPAIN.

ALLERGIES AND INTOLERANCES: Allergy to nuts.

ORGANOLEPTICAL: It presents a typical ivory white colour inside and outside. Flavour according to variety, without strange flavours. Typical odor according to variety, without strange odors.

SPECIFICATIONS:

Quality requeriments (maxims values):									
	FOREIGN MATERIAL ⁽¹⁾	BROKEN & SPLITS	DOUBLES	DISSIMILARS	PARTICLES & DUSTS ⁽³⁾	ADHERING SKIN ⁽⁴⁾	ROTTEN	OTHER DEFECTS	BITTER
<i>Unselected</i>	0,1%	30%	10%	10%	0,5%	0,5%	1%	3%	1%
<i>Selected</i>	0,05%	6%	10%	10%	0,5%	0,5%	0,8%	3%	1%
<i>Confectionary</i>	10pt ⁽²⁾	5%	10%	10%	0,5%	0,5%	0,4%	3%	1%

(1) The tolerance is zero for crystals and metals(2) Pieces per ton (3) Less than 3,2mm (4) Less than 1 mm

Chemical requeriments:	
	MAXIMUM LIMIT
MOISTURE	6,5%
PEROXID VALUE	5 meq
FREE FATTY ACIDS	1,5%
AFLATOXIN B1*	<8 ppb
TOTAL AFLATOXINS*	<10 ppb

*R (CE) 165/2010

Microbiological requeriments:	
	MAXIMUM LIMIT
<i>Aerobic plate count</i>	<50000 ufc/g
<i>Yeast and Mould</i>	<5000 ufc/g
<i>Coliforms</i>	<100ufc/g
<i>E. coli</i>	Absence/1 gr
<i>Listeria monocytogenes</i>	Absence/25 gr
<i>Salmonella</i>	Absence/25 gr

Heat treatment ⁽⁴⁾	
PASTEURIZATION	Validated proces in reduction of 5logs in Salmonella

(4) Treatment on request

Packaging:	
FORMAT OF PACKAGING	Raffia or carton Big bag of 1000 kg in normal conditions
	Vac sac of 1000 kg under Vacuum or Vacuum + CO2
	Box with blue bag (10 kg, 12,5 kg, 20 kg, 25 lb)
	Box with metalized film (10 kg, 12,5 kg, 25 lb) under Vacuum or Vacuum + CO2
	Raffia sac of 25 kg

USUAL SIZES: 12/14; 14/16; S/16. Sizes are referenced to natural size with a $\pm 4\%$ of tolerance

STORAGE CONDITIONS: Keep in a optimum temperature between 2 and 7 Celsius degrees with in relative moisture between 55% and 65% and protect from light. Different storage conditions could affect to shelf life product.

SHELF LIFE: Eighteen months after manufacturing in good storing conditions.

EXPECTED USE: Use as ingredient in food industry.

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SPLITS OF MARCONA/VALENCIA BLANCHED ALMOND TECHNICAL SPECIFICATION:

[summary](#)



Conventional



Organic (**Valencia**)

PRODUCT: Splits of Spanish blanched almond Valencia or Marcona variety .

DESCRIPTION: Fruit of comun almond (Prunus Amygdalus). GMO FREE . NOT IRRADIATED. WITHOUT ADDED INGREDIENTS.

Origin: SPAIN.

ALLERGIES AND INTOLERANCES: Allergy to nuts.

ORGANOLEPTICAL: It presents a typical ivory white colour inside and outside. Flavour according to variety, without strange flavours. Typical odor according to variety, without strange odors.

Quality requeriments (maxims values):							
	FOREIGN MATERIAL ⁽¹⁾	BROKEN	PARTICLES & DUSTS ⁽²⁾	REMIANS OF SKIN ⁽³⁾	ROTTEN	OTHER DEFFECTS	BITTER
<i>Selected</i>	0,05%	10%	0,5%	0,5%	0,8%	3%	1%

(1) The tolerance is zero for crystals and metals (2)Less than 3,2 mm (3) Less than 1 mm

Chemical requeriments:	
	MAXIMUM LIMIT
MOISTURE	6,5%
PEROXID VALUE	5 meq
FREE FATTY ACIDS	1,5%
AFLATOXIN B1*	<8 ppb
TOTAL AFLATOXINS*	<10 ppb

*R (CE) 165/2010

Microbiological requeriments:	
	MAXIMUM LIMIT
<i>Aerobic plate count</i>	<50000 ufc/g
<i>Yeast and Mould</i>	<5000 ufc/g
<i>Coliforms</i>	<100ufc/g
<i>E. coli</i>	Absence/1 gr
<i>Listeria monocytogenes</i>	Absence/25 gr
<i>Salmonella</i>	Absence/25 gr

Heat treatment ⁽⁴⁾	
<i>PASTEURIZATION</i>	Validated proces in reduction of 5logs in Salmonella

(4) Treatment on request

Packaging:	
FORMAT OF PACKAGING	Raffia or carton Big bag of 1000 kg in normal conditions
	Vac sac of 1000 kg under Vacuum or Vacuum + CO2
	Box with blue bag (10 kg, 12,5 kg,20 kg, 25 lb)
	Box with metalized film (10 kg, 12,5 kg, 25 lb) under Vacuum or Vacuum + CO2
	Raffia sac of 25 kg

STORAGE CONDITIONS: Keep in a optimum temperature between 2 and 7 Celsius degrees with in relative moisture between 55% and 65% and protect from light. Different storage conditions could affect to shelf life product.

SHELF LIFE: Eighteen months after manufacturing in good storing conditions.

EXPECTED USE: Use as ingredient in food industry.

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W&B AND BROKEN BLANCHED ALMONDS TECHNICAL SPECIFICATION:

[Summary](#)



Conventional



Organic

PRODUCT: Whole and broken or broken blanched spanish almonds.

DESCRIPTION: Fruit of comun almond (Prunus Amygdalus). GMO FREE . NOT IRRADIADATED. WITHOUT ADDED INGREDIENTS.

Origin: SPAIN.

ALLERGIES AND INTOLERANCES: Allergy to nuts.

ORGANOLEPTICAL: It presents a typical ivory white colour inside and outside. Flavour according to variety, without strange flavours. Typical odor according to variety, without strange odors.

SPECIFICATIONS:

Quality requeriments (maxims values):							
	FOREIGN MATERIAL ⁽¹⁾	BROKEN AND SPLITS ⁽⁵⁾	PARTICLES AND DUST ⁽³⁾	ADHERING SKIN ⁽⁴⁾	ROTTEN	OTHER DEFECTS	BITTER
<i>Unselected</i>	0,1%	50%	0,5%	0,5%	2%	2%	1%
<i>Selected</i>	0,05%	50%	0,5%	0,5%	1%	2%	1%
<i>Confectionary</i>	10pt ⁽²⁾	50%	0,5%	0,5%	1%	1%	1%

(1) The tolerance is zero for crystals and metals(2) Pieces per ton (3) Less than 3,2 mm (4) Less than 1 mm (5) Only for W&B

Chemical requirement:	
	MAXIMUM LIMIT
MOISTURE	6,5%
PEROXID VALUE	5 meq
FREE FATTY ACIDS	1,5%
AFLATOXIN B1*	<8 ppb
TOTAL AFLATOXINS*	<10 ppb

*R (CE) 165/2010

Microbiological requirement:	
	MAXIMUM LIMIT
<i>Aerobic plate count</i>	<50000 ufc/g
<i>Yeast and Mould</i>	<5000 ufc/g
<i>Coliforms</i>	<100ufc/g
<i>E. coli</i>	Abscence/1 gr
<i>Listeria monocytogenes</i>	Absence/25 gr
<i>Salmonella</i>	Absence/25 gr

Heat treatment ⁽⁴⁾	
PASTEURIZATION	Validated proces in reduction of 5logs in Salmonella

(4) Treatment on request

Packaging:	
FORMAT OF PACKAGING	Raffia or carton Big bag of 1000 kg in normal conditions
	Vac sac of 1000 kg under Vacuum or Vacuum + CO2
	Box with blue bag (10 kg, 12,5 kg,20 kg, 25 lb)
	Box with metalized film (10 kg, 12,5 kg, 25 lb) under Vacuum or Vacuum + CO2
	Raffia sac of 25 kg

STORAGE CONDITIONS: Keep in a optimum temperature between 2 and 7 Celsius degrees with in relative moisture between 55% and 65% and protect from light. Different storage conditions could affect to shelf life product.

SHELF LIFE: Eighteen months after manufacturing in good storing conditions.

EXPECTED USE: Use as ingredient in food industry.

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SLICED BLANCHED ALMONDS TECHNICAL SPECIFICATION:

[Summary](#)



Conventional



Organic

PRODUCT: Sliced blanched almonds.

DESCRIPTION: Fruit of comun almond (*Prunus Amygdalus*). GMO FREE . NOT IRRADIATED. WITHOUT ADDED INGREDIENTS.

Origin: SPAIN/USA.

ALLERGIES AND INTOLERANCES: Allergy to nuts.

ORGANOLEPTICAL: It presents a typical ivory white colour. Flavour according to variety, without strange flavours. Typical odor according to variety, without strange odors.

SPECIFICATIONS:

Quality requeriments (maxims values):							
	THICKNESS	FOREIGN MATERIAL ⁽¹⁾	PARTICLES AND DUST ⁽²⁾	ADHERING SKIN ⁽³⁾	ROTTEN	OTHER DEFECTS	BITTER
<i>Thin Slices</i>	0,4-0,6 ± 0,1 mm	0,05%	10%	0,5%	1%	3%	1%
<i>Standard Slices</i>	0,7-0,9 ± 0,1 mm	0,05%	10%	0,5%	1%	3%	1%
<i>Thick Slices</i>	1-1,2±0,1 mm	0,05%	10%	0,5%	1%	3%	1%

(1) The tolerance is zero for crystals and metals(2) Less than 3,2 mm (3) Less than 1 mm

Chemical requeriments:	
	MAXIMUM LIMIT
MOISTURE	6,5%
PEROXID VALUE	5 meq
FREE FATTY ACIDS	1,5%
AFLATOXIN B1*	<8 ppb
TOTAL AFLATOXINS*	<10 ppb

*R (CE) 165/2010

Microbiological requeriments:	
	MAXIMUM LIMIT
<i>Aerobic plate count</i>	<50000 ufc/g
<i>Yeast and Mould</i>	<5000 ufc/g
<i>Coliforms</i>	<100ufc/g
<i>E. coli</i>	Absence/1 gr
<i>Listeria monocytogenes</i>	Absence/25 gr
<i>Salmonella</i>	Absence/25 gr

Packaging:	
FORMAT OF PACKAGING	Box with blue bag (10 kg, 25 lb)
	Box with metalized film (10 kg) under Vacuum or Vacuum + CO2

STORAGE CONDITIONS: Keep in a optimum temperature between 2 and 7 Celsius degrees with in relative moisture between 55% and 65% and protect from light. Different storage conditions could affect to shelf life product.

SHELF LIFE: Eighteen months after manufacturing in good storing conditions.

EXPECTED USE: Use as ingredient in food industry.

SLIVERED BLANCHED ALMONDS TECHNICAL SPECIFICATION:

[Summary](#)

Conventional Organic

PRODUCT: Slivered blanched almonds.

DESCRIPTION: Fruit of comun almond (*Prunus Amygdalus*). GMO FREE . NOT IRRADIADATED. WITHOUT ADDED INGREDIENTS.

Origin: SPAIN/USA.

ALLERGIES AND INTOLERANCES: Allergy to nuts.

ORGANOLEPTICAL: It presents a typical ivory white colour. Flavour according to variety, without strange flavours. Typical odor according to variety, without strange odors.

SPECIFICATIONS:

Quality requeriments (maxims values):							
	THICKNESS	FOREIGN MATERIAL (1)	PARTICLES AND DUST (2)	ADHERING SKIN (3)	ROTTEN	OTHER DEFECTS	BITTER
Standard	3 ± 1 mm	0,05%	5%	0,5%	1%	3%	1%

(1) The tolerance is zero for crystals and metals(2) Less than 3,2 mm (3) Less than 1 mm

Chemical requeriments:	
	MAXIMUM LIMIT
MOISTURE	6,5%
PEROXID VALUE	5 meq
FREE FATTY ACIDS	1,5%
AFLATOXIN B1*	<8 ppb
TOTAL AFLATOXINS*	<10 ppb

*R (CE) 165/2010

Microbiological requeriments:	
	MAXIMUM LIMIT
Aerobic plate count	<50000 ufc/g
Yeast and Mould	<5000 ufc/g
Coliforms	<100ufc/g
E. coli	Absence/1 gr
Listeria monocytogenes	Absence/25 gr
Salmonella	Absence/25 gr

Packaging:	
FORMAT OF PACKAGING	Box with blue bag (10 kg,25 lb)
	Box with metalized film (10 kg) under Vacuum or Vacuum + CO2

STORAGE CONDITIONS: Keep in a optimum temperature between 2 and 7 Celsius degrees with in relative moisture between 55% and 65% and protect from light. Different storage conditions could affect to shelf life product.

SHELF LIFE: Eighteen months after manufacturing in good storing conditions.

EXPECTED USE: Use as ingredient in food industry.

DICED BLANCHED ALMONDS TECHNICAL SPECIFICATION:

[Summary](#)



Conventional



Organic

PRODUCT: Diced blanched almonds.

DESCRIPTION: Fruit of comun almond (*Prunus Amygdalus*). GMO FREE . NOT IRRADIADATED. WITHOUT ADDED INGREDIENTS.

Origin: SPAIN/USA

ALLERGIES AND INTOLERANCES: Allergy to nuts.

ORGANOLEPTICAL: It presents a typical ivory white colour. Flavour according to variety and process, without strange flavours. Typical odor according to variety, without strange odors.

SPECIFICATIONS:

Quality requeriments (maxims values):									
	SIZE	OVERSIZE	UNDERSIZE	FOREIGN MATERIALS ⁽¹⁾	ADHERING SKIN	PARTICLES & DUSTS ⁽²⁾	ROTTEN	OTHER DEFECTS	BITTER
Standard size	2-4 mm	10%	10%	0,05%	0,5%	0,5%	1%	3%	1%
Medium size	3-5 mm	10%	10%	0,05%	0,5%	0,5%	1%	3%	1%
Big size	4-6 mm	10%	10%	0,05%	0,5%	0,5%	1%	3%	1%

(1) The tolerance is zero for crystals and metals (2) Less than 1 mm

Chemical requeriments:	
	MAXIMUM LIMIT
MOISTURE	6,5%
PEROXID VALUE	5 meq
FREE FATTY ACIDS	1,5%
AFLATOXIN B1*	<8 ppb
TOTAL AFLATOXINS*	<10 ppb

*R (CE) 165/2010

Microbiological requeriments:	
	MAXIMUM LIMIT
<i>Aerobic plate count</i>	<50000 ufc/g
<i>Yeast and Mould</i>	<5000 ufc/g
<i>Coliforms</i>	<100ufc/g
<i>E. coli</i>	Absence/1 gr
<i>Listeria monocytogenes</i>	Absence/25 gr
<i>Salmonella</i>	Absence/25 gr

Packaging:	
FORMAT OF PACKAGING	Box with blue bag (10 kg, 25 lb)
	Box with film (10 kg) under Vacuum or Vacuum + CO2

STORAGE CONDITIONS: Keep in a optimum temperature between 2 and 7 Celsius degrees with in relative moisture between 55% and 65% and protect from light. Different storage conditions could affect to shelf life product.

SHELF LIFE: Eighteen months after manufacturing in good storing conditions.

EXPECTED USE: Use as ingredient in food industry.

BLANCHED GROUND MEAL ALMONDS TECHNICAL SPECIFICATION:

[Summary](#)



Conventional



Organic

PRODUCT: Ground meal blanched almonds.

DESCRIPTION: Fruit of comun almond (Prunus Amygdalus). GMO FREE . NOT IRRADIADATED. WITHOUT ADDED INGREDIENTS.

Origin: SPAIN/USA

ALLERGIES AND INTOLERANCES: Allergy to nuts.

ORGANOLEPTICAL: It presents a typical ivory white colour. Flavour according to variety and process, without strange flavours. Typical odor according to variety, without strange odors.

SPECIFICATIONS:

Quality requeriments (maxims values):					
	PARTICLE SIZE	FOREIGN MATERIALS ⁽¹⁾	ADHERING SKIN	OTHER DEFECTS	BITTER
<i>Standard</i>	90% ± 3%: <2 mm 50% ± 3%: <1mm	0,05%	0,05%	2%	1%
<i>Thin</i>	85% ± 3%: <0,8 mm	0,05%	0,05%	2%	1%

(1) The tolerance is zero for crystals and metals

Chemical requeriments:	
	MAXIMUM LIMIT
MOISTURE	6,5%
PEROXID VALUE	5 meq
FREE FATTY ACIDS	1,5%
AFLATOXIN B1*	<8 ppb
TOTAL AFLATOXINS*	<10 ppb

*R (CE) 165/2010

Microbiological requeriments:	
	MAXIMUM LIMIT
<i>Aerobic plate count</i>	<50000 ufc/g
<i>Yeast and Mould</i>	<5000 ufc/g
<i>Coliforms</i>	<100ufc/g
<i>E. coli</i>	Absence/1 gr
<i>Listeria monocytogenes</i>	Absence/25 gr
<i>Salmonella</i>	Absence/25 gr

Packaging:	
FORMAT OF PACKAGING	Box with blue bag (10 kg, 25 lb)
	Box with film (10 kg) under Vacuum or Vacuum + CO2

STORAGE CONDITIONS: Keep in a optimum temperature between 2 and 7 Celsius degrees with in relative moisture between 55% and 65% and protect from light. Different storage conditions could affect to shelf life product.

SHELF LIFE: Eighteen months after manufacturing in good storing conditions.

EXPECTED USE: Use as ingredient in food industry.

FAT REDUCED BLANCHED GROUND MEAL ALMONDS TECHNICAL SPECIFICATION:

[Summary](#)



Conventional



Organic

PRODUCT: Fat reduced ground meal blanched almonds.

DESCRIPTION: Fruit of comun almond (*Prunus Amygdalus*). GMO FREE . NOT IRRADIADATED. WITHOUT ADDED INGREDIENTS.

Origin: SPAIN/USA

ALLERGIES AND INTOLERANCES: Allergy to nuts.

ORGANOLEPTICAL: It presents a typical ivory white colour. Flavour and odor according to variety and process, without strange flavours.

SPECIFICATIONS:

Chemical requeriments:	
	MAXIMUM LIMIT
MOISTURE	1,0%
AFLATOXIN B1*	<8 ppb
TOTAL AFLATOXINS*	<10 ppb

*R (CE) 165/2010

Chemical requeriments:	
<i>Protein</i>	45-55%
<i>Dietary fiber</i>	10-16%
<i>Total fat</i>	8-18%
<i>Palmitic acid</i>	4-9%
<i>Palmitoleico acid</i>	<0,6%
<i>Margaric acid</i>	<0,2%
<i>Stearic acid</i>	<3%
<i>Oleic acid</i>	62-86%
<i>Linoleic acid</i>	20-30%

Packaging:	
FORMAT OF PACKAGING	Brown paperbag with plastic linner (25kg)

STORAGE CONDITIONS: Keep in a optimum temperature between 2 and 7 Celsius degrees with in relative moisture between 55% and 65% and protect from light. Different storage conditions could affect to shelf life product.

SHELF LIFE: Eighteen months after manufacturing in good storing conditions.

EXPECTED USE: Use as ingredient in food industry.

HAZELNUTS TECHNICAL SPECIFICATION :

[Summary](#)



Conventional



Organic

PRODUCT: Spanish whole hazelnuts.

DESCRIPTION: Fruit of hazelnut tree (*Corylus avellana* L). GMO FREE . NOT IRRADIATED. WITHOUT ADDED INGREDIENTS.

VARIETIES: Negreta / Regular

Origin: SPAIN.

ALLERGIES AND INTOLERANCES: Allergy to nuts.

ORGANOLEPTICAL: It presents a typical colour of product, with variable brown intensity, according variety and process. Flavour according with product, without strange flavours. Typical odor according with product, without strange odors.

SPECIFICATIONS:

Quality requeriments(maxims values):						
	FOREIGN MATERIAL ⁽¹⁾	BROKEN	CHIP & SCRATCH	PARTICLES & DUSTS ⁽²⁾	ROTTEN	OTHER DEFECTS
<i>Selected</i>	0,05%	2,5%	2,5%	0,5%	1%	2%

(1) The tolerance is zero for crystals and metals(2) Less than 3,2mm

Chemical requeriments:	
	MAXIMUM LIMIT
MOISTURE	6%
PEROXID VALUE	4 meq
FREE FATTY ACIDS	1%
AFLATOXIN B1*	<5 ppb
TOTAL AFLATOXINS*	<10 ppb

*R (CE) 165/2010

Microbiological requeriments:	
	MAXIMUM LIMIT
<i>Aerobic plate count</i>	<50000 ufc/g
<i>Yeast and Mould</i>	<5000 ufc/g
<i>Coliforms</i>	<100ufc/g
<i>E. coli</i>	Absence/1 gr
<i>Listeria monocytogenes</i>	Absence/25 gr
<i>Salmonella</i>	Absence/25 gr

Heat treatment ⁽⁴⁾	
<i>Steam treatment</i>	Heat treatment for microbiological reduction ⁽⁵⁾

(4) Treatment on request (5) Process in validation

Packaging:	
FORMAT OF PACKAGING	Raffia or carton Big bag of 1000 kg in normal conditions
	Vac sac of 1000 kg under Vacuum or Vacuum + CO2
	Box with blue bag (10 kg, 12,5 kg,20 kg, 25 lb)
	Box with metalized film (10 kg, 12,5 kg, 25 lb) under Vacuum or Vacuum + CO2
	Raffia sac of 25 kg

STORAGE CONDITIONS: Keep in a optimum temperature between 2 and 7 Celsius degrees with in relative moisture between 55% and 65% and protect from light. Different storage conditions could affect to shelf life product.

SHELF LIFE: Eighteen months after harvest. Twelve months after manufacturing in good storing conditions.

EXPECTED USE: Use as ingredient in food industry.

BROKEN HAZELNUTS TECHNICAL SPECIFICATION :

[Summary](#)



Conventional



Organic

PRODUCT: Spanish broken hazelnuts.

DESCRIPTION: Fruit of hazelnut tree(*Corylus avellana* L). GMO FREE . NOT IRRADIADATED. WITHOUT ADDED INGREDIENTS.

Origin: SPAIN.

ALLERGIES AND INTOLERANCES: Allergy to nuts.

ORGANOLEPTICAL: It presents a typical colour of product: variable brown intensity, according to variety and process. Flavour according to variety, without strange flavours. Typical odor according to variety, without strange odors.

SPECIFICATIONS:

Quality requeriments (maxims values):				
	FOREIGN MATERIAL ⁽¹⁾	PARTICLES & DUSTS ⁽²⁾	ROTTEN	OTHER DEFECTS
Selected	0,1%	0,5%	1%	2%

(1) The tolerance is zero for crystals and metals(2) Less than 3,2mm

Chemical requeriments:	
	MAXIMUM LIMIT
MOISTURE	6%
PEROXID VALUE	5 meq
FREE FATTY ACIDS	1,5%
AFLATOXIN B1*	<5 ppb
TOTAL AFLATOXINS*	<10 ppb

*R (CE) 165/2010

Microbiological requeriments:	
	MAXIMUM LIMIT
<i>Aerobic plate count</i>	<50000 ufc/g
<i>Yeast and Mould</i>	<5000 ufc/g
<i>Coliforms</i>	<100ufc/g
<i>E. coli</i>	Absence/1 gr
<i>Listeria monocytogenes</i>	Absence/25 gr
<i>Salmonella</i>	Absence/25 gr

Packaging:	
FORMAT OF PACKAGING	Raffia or carton Big bag of 1000 kg in normal conditions
	Vac sac of 1000 kg under Vacuum or Vacuum + CO2
	Box with blue bag (10 kg, 12,5 kg,20 kg, 25 lb)
	Box with metalized film (10 kg, 12,5 kg, 25 lb) under Vacuum or Vacuum + CO2
	Raffia sac of 25 kg

STORAGE CONDITIONS: Keep in a optimum temperature between 2 and 7 Celsius degrees with in relative moisture between 55% and 65% and protect from light. Different storage conditions could affect to shelf life product.

SHELF LIFE: Twelve months after manufacturing in good storing conditions.

EXPECTED USE: Use as ingredient in food industry.

ROASTED HAZELNUTS TECHNICAL SPECIFICATION :

[Summary](#)



Conventional



Organic

PRODUCT: Spanish hazelnuts inshell.

DESCRIPTION: Fruit of hazelnut tree(*Corylus avellana* L). GMO FREE . NOT IRRADIATED. WITHOUT ADDED INGREDIENTS.

Origin: SPAIN.

ALLERGIES AND INTOLERANCES: Allergy to nuts.

ORGANOLEPTICAL: It presents a typical colour of product: variable brown intensity, according to variety and process. Flavour according to variety, without strange flavours. Typical odor according to variety, without strange odors.

SPECIFICATIONS:

Quality requeriments (maxims values):					
	FOREIGN MATERIAL ⁽¹⁾	BROKEN	PARTICLES & DUSTS ⁽²⁾	ROTTEN	OTHER DEFECTS
<i>Selected</i>	0,05%	5%	0,5%	1%	2%

(1) The tolerance is zero for crystals and metals(2) Less than 3,2mm

Chemical requeriments:	
	MAXIMUM LIMIT
MOISTURE	2%
PEROXID VALUE	4 meq
FREE FATTY ACIDS	1%
AFLATOXIN B1*	<5 ppb
TOTAL AFLATOXINS*	<10 ppb

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Microbiological requeriments:	
	MAXIMUM LIMIT
<i>Aerobic plate count</i>	<50000 ufc/g
<i>Yeast and Mould</i>	<5000 ufc/g
<i>Coliforms</i>	<100ufc/g
<i>E. coli</i>	Absence/1 gr
<i>Listeria monocytogenes</i>	Absence/25 gr
<i>Salmonella</i>	Absence/25 gr

Packaging:	
FORMAT OF PACKAGING	Vac sac of 1000 kg under Vacuum or Vacuum + CO2.
	Box with metalized film (10 kg) under Vacuum or Vacuum + CO2

STORAGE CONDITIONS: Keep in packaging under vacuum and do not expose to light. Different storage conditions can affect to shelf life of product.

SHELF LIFE: Eight months after manufacturing (under vacuum packaging)

EXPECTED USE: Use as ingredient in food industry.

INSHELL HAZELNUTS TECHNICAL SPECIFICATION :

[Summary](#)

Conventional

Organic

PRODUCT: Spanish inshell hazelnuts.

DESCRIPTION: Fruit of hazelnut tree(*Corylus avellana* L). GMO FREE . NOT IRRADIADATED. WITHOUT ADDED INGREDIENTS.

VARIETIES: Negreta / Regular

Origin: SPAIN.

ALLERGIES AND INTOLERANCES: Allergy to nuts.

ORGANOLEPTICAL: It presents a typical colour of product: variable brown intensity, according to variety and process. Flavour according to variety, without strange flavours. Typical odor according to variety, without strange odors.

Quality requeriments (maxims values):						
	FOREIGN MATERIAL	DISSIMILARS	FIELDMEATS	PARTICLES & DUSTS ⁽¹⁾	ROTTEN	OTHER DEFECTS
<i>Selected</i>	0,5%	10%	5%	0,5%	1%	2%

(1) Less than 3,2mm

Chemical requeriments:	
	MAXIMUM LIMIT
MOISTURE	6%
PEROXID VALUE	4 meq
FREE FATTY ACIDS	1%
AFLATOXIN B1*	<5 ppb
TOTAL AFLATOXINS*	<10 ppb

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Microbiological requeriments:	
	MAXIMUM LIMIT
<i>Aerobic plate count</i>	<50000 ufc/g
<i>Yeast and Mould</i>	<5000 ufc/g
<i>Coliforms</i>	<100ufc/g
<i>E. coli</i>	Absence/1 gr
<i>Listeria monocytogenes</i>	Absence/25 gr
<i>Salmonella</i>	Absence/25 gr

Packaging:	
FORMAT OF PACKAGING	Raffia or carton Big bag of 600 kg in normal conditions

STORAGE CONDITIONS: Keep in a optimum temperature between 2 and 7 Celsius degrees with in relative moisture between 55% and 65% and protect from light. Different storage conditions could affect to shelf life product.

SHELF LIFE: Eighteen months after harvest.

EXPECTED USE: Use as ingredient in food industry.

HALVES WALNUTS TECHNICAL SPECIFICATION :

[Summary](#)

PRODUCT: Halves of walnuts.



Conventional



Organic

DESCRIPTION: Fruit of walnut tree(*Junglus regia*). GMO FREE . NOT IRRADIADATED. WITHOUT ADDED INGREDIENTS.

Origin: SPAIN/ Others

ALLERGIES AND INTOLERANCES: Allergy to nuts.

ORGANOLEPTICAL: It presents a typical colour of product: variable brown intensity, according to variety and process. Flavour according to variety, without strange flavours. Typical odor according to variety, without strange odors.

SPECIFICATIONS:

Quality requeriments (maxims values):					
	HALVES	QUARTER	BROKEN	SHELL AND FOREIGN MATERIAL ⁽¹⁾	OTHER DEFECTS
Standard	80%	20%	5%	0,1%	5%

(1) The tolerance is zero for crystals and metals

Chemical requeriments:	
	MAXIMUM LIMIT
MOISTURE	5%

Microbiological requeriments:	
	MAXIMUM LIMIT
<i>Aerobic plate count</i>	<50000 ufc/g
<i>Yeast and Mould</i>	<5000 ufc/g
<i>Coliforms</i>	<100ufc/g
<i>E. coli</i>	Absence/1 gr
<i>Listeria monocytogenes</i>	Absence/25 gr
<i>Salmonella</i>	Absence/25 gr

Packaging:	
FORMAT OF PACKAGING	Box with bag (10 kg)
	Box with bag (10 kg) under Vacuum

STORAGE CONDITIONS: Keep in a optimum temperature between 2 and 7 Celsius degrees with in relative moisture between 55% and 65% and protect from light. Different storage conditions could affect to shelf life product.

SHELF LIFE: Twelve months after manufacturing in good storing conditions.

EXPECTED USE: Use as ingredient in food industry.

QUARTER WALNUTS TECHNICAL SPECIFICATION :

[Summary](#)

Conventional

Organic

PRODUCT: Quarter of walnuts.

DESCRIPTION: Fruit of walnut tree(*Junglus regia*). GMO FREE . NOT IRRADIATED. WITHOUT ADDED INGREDIENTS.

Origin: SPAIN/ Others

ALLERGIES AND INTOLERANCES: Allergy to nuts.

ORGANOLEPTICAL: It presents a typical colour of product: variable brown intensity, according to variety and process. Flavour according to variety, without strange flavours. Typical odor according to variety, without strange odors.

SPECIFICATIONS:

Quality requeriments (maxims values):					
	HALVES	QUARTER	BROKEN	SHELL AND FOREIGN MATERIAL ⁽¹⁾	OTHER DEFECTS
<i>Standard</i>	20%	80%	15%	0,1%	5%

(1) The tolerance is zero for crystals and metals

Chemical requeriments:	
	MAXIMUM LIMIT
MOISTURE	5%

Microbiological requeriments:	
	MAXIMUM LIMIT
<i>Aerobic plate count</i>	<50000 ufc/g
<i>Yeast and Mould</i>	<5000 ufc/g
<i>Coliforms</i>	<100ufc/g
<i>E. coli</i>	Absence/1 gr
<i>Listeria monocytogenes</i>	Absence/25 gr
<i>Salmonella</i>	Absence/25 gr

Packaging:	
FORMAT OF PACKAGING	Box with bag (10 kg)
	Box with bag (10 kg) under Vacuum

STORAGE CONDITIONS: Keep in a optimum temperature between 2 and 7 Celsius degrees with in relative moisture between 55% and 65% and protect from light. Different storage conditions could affect to shelf life product.

SHELF LIFE: Twelve months after manufacturing in good storing conditions.

EXPECTED USE: Use as ingredient in food industry.

PIECE WALNUTS TECHNICAL SPECIFICATION :

[Summary](#)



Conventional



Organic

PRODUCT: Piece of walnuts

DESCRIPTION: Fruit of walnut tree(*Junglus regia*). GMO FREE . NOT IRRADIATED. WITHOUT ADDED INGREDIENTS.

Origin: SPAIN/ Others

ALLERGIES AND INTOLERANCES: Allergy to nuts.

ORGANOLEPTICAL: It presents a typical colour of product: variable brown intensity, according to variety and process. Flavour according to variety, without strange flavours. Typical odor according to variety, without strange odors.

SPECIFICATIONS:

Quality requeriments (maxims values):		
	SHELL AND FOREIGN MATERIAL ⁽¹⁾	OTHER DEFECTS
Standard	0,1%	5%

(1) The tolerance is zero for crystals and metals

Chemical requeriments:	
	MAXIMUM LIMIT
MOISTURE	5%

Microbiological requeriments:	
	MAXIMUM LIMIT
<i>Aerobic plate count</i>	<50000 ufc/g
<i>Yeast and Mould</i>	<5000 ufc/g
<i>Coliforms</i>	<100ufc/g
<i>E. coli</i>	Absence/1 gr
<i>Listeria monocytogenes</i>	Absence/25 gr
<i>Salmonella</i>	Absence/25 gr

Packaging:	
FORMAT OF PACKAGING	Box with bag (10 kg)
	Box with bag (10 kg) under Vacuum

STORAGE CONDITIONS: Keep in a optimum temperature between 2 and 7 Celsius degrees with in relative moisture between 55% and 65% and protect from light. Different storage conditions could affect to shelf life product.

SHELF LIFE: Twelve months after manufacturing in good storing conditions.

EXPECTED USE: Use as ingredient in food industry.

INSHELL WALNUTS TECHNICAL SPECIFICATION :

[Summary](#)



Conventional



Organic

PRODUCT: Inshell walnut

DESCRIPTION: Fruit of walnut tree(*Junglus regia*). GMO FREE . NOT IRRADIADATED. WITHOUT ADDED INGREDIENTS.

Origin: SPAIN/ Others

ALLERGIES AND INTOLERANCES: Allergy to nuts.

ORGANOLEPTICAL: It presents a typical colour of product: variable brown intensity, according to variety and process. Flavour according to variety, without strange flavours. Typical odor according to variety, without strange odors.

SPECIFICATIONS:

Quality requeriments (maxims values):			
	SHELL AND FOREIGN MATERIAL	SHELL DEFECTS	KERNEL DEFECTS
Standard	0,1%	10%	10%

Chemical requeriments:	
	MAXIMUM LIMIT
MOISTURE	5%

Microbiological requeriments:	
	MAXIMUM LIMIT
<i>Aerobic plate count</i>	<50000 ufc/g
<i>Yeast and Mould</i>	<5000 ufc/g
<i>Coliforms</i>	<100ufc/g
<i>E. coli</i>	Absence/1 gr
<i>Listeria monocytogenes</i>	Absence/25 gr
<i>Salmonella</i>	Absence/25 gr

Packaging:	
FORMAT OF PACKAGING	Big bag of 300 kg
	Raffia sac of 10 kg

USUAL SIZES (mm): <28, 28/30, 30/32, 32/34, >34.

STORAGE CONDITIONS: Keep in a optimum temperature between 2 and 7 Celsius degrees with in relative moisture between 55% and 65% and protect from light. Different storage conditions could affect to shelf life product.

SHELF LIFE: Twelve months after manufacturing in good storing conditions.

EXPECTED USE: Use as ingredient in food industry.

SHELLED PISTACHIO TECHNICAL SPECIFICATION :

[Summary](#)



Conventional



Organic

PRODUCT: Pistachio kernels.

DESCRIPTION: Fruit of pistachier (*Pistacia vera*). GMO FREE . NOT IRRADIATED. WITHOUT ADDED INGREDIENTS.

Origin: SPAIN/USA

ALLERGIES AND INTOLERANCES: Allergy to nuts.

ORGANOLEPTICAL: It presents a typical colour and shape of product. A typical flavour, without strange flavours. Typical odor, without strange odors.

SPECIFICATIONS:

Quality requeriments (maxims values):			
	FOREIGN MATERIAL ⁽¹⁾	SPLITS, BROKEN AND HALVES	KERNEL DEFFECTS
<i>Selected</i>	0,05%	5%	2%

(1) The tolerance is zero for crystals and metals

Chemical requeriments:	
	MAXIMUM LIMIT
MOISTURE	6,5%
PEROXID VALUE	3 meq
FREE FATTY ACIDS	1%
AFLATOXIN B1*	<8 ppb
TOTAL AFLATOXINS*	<10 ppb

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Microbiological requeriments:	
	MAXIMUM LIMIT
<i>Aerobic plate count</i>	<50000 ufc/g
<i>Yeast and Mould</i>	<5000 ufc/g
<i>Coliforms</i>	<100ufc/g
<i>E. coli</i>	Absence/1 gr
<i>Listeria monocytogenes</i>	Absence/25 gr
<i>Salmonella</i>	Absence/25 gr

Packaging:	
FORMAT OF PACKAGING	Box with plastic bag (10 kg)
	Box under Vacuum (10 kg)

STORAGE CONDITIONS: Keep in a optimum temperature between 2 and 7 Celsius degrees with in relative moisture between 55% and 65% and protect from light. Different storage conditions could affect to shelf life product.

SHELF LIFE: Twelve months after manufacturing in good storing conditions.

EXPECTED USE: Use as ingredient in food industry.

W&B AND BROKEN PISTACHIO TECHNICAL SPECIFICATION :

[Summary](#)



Conventional



Organic

PRODUCT: Broken or whole and broken of pistachio without shell.

DESCRIPTION: Fruit of pistachier (*Pistacia vera*). GMO FREE . NOT IRRADIATED. WITHOUT ADDED INGREDIENTS.

Origin: SPAIN/USA

ALLERGIES AND INTOLERANCES: Allergy to nuts.

ORGANOLEPTICAL: It presents a typical colour and shape of product. A typical flavour, without strange flavours. Typical odor, without strange odors.

SPECIFICATIONS:

Quality requirements (maxims values):			
	FOREIGN MATERIAL ⁽¹⁾	KERNEL DEFECTS	BROKEN KERNELS
Broken	0,05%	2%	N/A
W&B	0,05%	2%	30%

(1) The tolerance is zero for crystals and metals

Chemical requirements:	
	MAXIMUM LIMIT
MOISTURE	6,5%
PEROXID VALUE	3 meq
FREE FATTY ACIDS	1%
AFLATOXIN B1*	<8 ppb
TOTAL AFLATOXINS*	<10 ppb

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Microbiological requirements:	
	MAXIMUM LIMIT
<i>Aerobic plate count</i>	<50000 ufc/g
<i>Yeast and Mould</i>	<5000 ufc/g
<i>Coliforms</i>	<100ufc/g
<i>E. coli</i>	Absence/1 gr
<i>Listeria monocytogenes</i>	Absence/25 gr
<i>Salmonella</i>	Absence/25 gr

Packaging:	
FORMAT OF PACKAGING	Box with plastic bag (10 kg)
	Box under Vacuum (10 kg)

STORAGE CONDITIONS: Keep in a optimum temperature between 2 and 7 Celsius degrees with in relative moisture between 55% and 65% and protect from light. Different storage conditions could affect to shelf life product.

SHELF LIFE: Twelve months after manufacturing in good storing conditions.

EXPECTED USE: Use as ingredient in food industry.

INSHELL PISTACHIO TECHNICAL SPECIFICATION :

[Summary](#)



PRODUCT: Inshell Pistachio

DESCRIPTION: Fruit of pistachier (*Pistacia vera*). GMO FREE . NOT IRRADIADATED. WITHOUT ADDED INGREDIENTS.

Origin: SPAIN/USA

ALLERGIES AND INTOLERANCES: Allergy to nuts.

ORGANOLEPTICAL: It presents a typical colour and shape of product. A typical flavour, without strange flavours. Typical odor, without strange odors.

SPECIFICATIONS:

Quality requeriments (maxims values):					
	FOREIGN MATERIAL ⁽¹⁾	CLOSED	ADHERING SKIN	SPOTTED	OTHER DEFECTS
Selected	0,10%	3%	1%	3%	1%
Standard	0,1%	4%	1%	3%	2%

(1) The tolerance is zero for crystals and metals

Chemical requeriments:	
	MAXIMUM LIMIT
MOISTURE	6,5%
PEROXID VALUE	3 meq
FREE FATTY ACIDS	1%
AFLATOXIN B1*	<8 ppb
TOTAL AFLATOXINS*	<10 ppb

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Microbiological requeriments:	
	MAXIMUM LIMIT
<i>Aerobic plate count</i>	<50000 ufc/g
<i>Yeast and Mould</i>	<5000 ufc/g
<i>Coliforms</i>	<100ufc/g
<i>E. coli</i>	Absence/1 gr
<i>Listeria monocytogenes</i>	Absence/25 gr
<i>Salmonella</i>	Absence/25 gr

Packaging:	
FORMAT OF PACKAGING	Box with plastic bag (10 kg)
	Box under Vacuum (10 kg)
	Big bag (300 kg)

STORAGE CONDITIONS: Keep in a optimum temperature between 2 and 7 Celsius degrees with in relative moisture between 55% and 65% and protect from light. Different storage conditions could affect to shelf life product.

SHELF LIFE: Twelve months after manufacturing in good storing conditions.

EXPECTED USE: Use as ingredient in food industry.

PINE NUTS TECHNICAL SPECIFICATION :

[Summary](#)

Conventional

Organic

PRODUCT: Kernel of pine nut.

DESCRIPTION: Fruit of pine tree (*Pinus Pinea*). GMO FREE . NOT IRRADIATED. WITHOUT ADDED INGREDIENTS.

Origin: SPAIN/PORTUGAL

ALLERGIES AND INTOLERANCES: Allergy to nuts.

ORGANOLEPTICAL: It presents a typical colour and shape of product. A typical flavour, without strange flavours. Typical odor, without strange odors.

SPECIFICATIONS:

Quality requeriments(maxims values):				
	FOREIGN MATERIAL ⁽¹⁾	DEFECTS OF KERNELS	BROKEN KERNELS	SHELL
Standard	0,05%	3%	1%	3%

(1) The tolerance is zero for crystals and metals

Chemical requeriments:	
	MAXIMUM LIMIT
MOISTURE	6%

Microbiological requeriments:	
	MAXIMUM LIMIT
<i>Aerobic plate count</i>	<100000 ufc/g
<i>Yeast and Mould</i>	<5000 ufc/g
<i>Coliforms</i>	<1000ufc/g
<i>E. coli</i>	Absence/1 gr
<i>Listeria monocytogenes</i>	Absence/25 gr
<i>Salmonella</i>	Absence/25 gr

Packaging:	
FORMAT OF PACKAGING	Raffia sac with bag (25 kg)
	Box under Vacuum (10 kg)

STORAGE CONDITIONS: Keep in a optimum temperature between 2 and 7 Celsius degrees with in relative moisture between 55% and 65% and protect from light. Different storage conditions could affect to shelf life product.

SHELF LIFE: Twelve months after manufacturing in good storing conditions.

EXPECTED USE: Use as ingredient in food industry.