

TECHNICAL SPECIFICATION OF PRODUCT

PRODUCT	BLANCHED SPANISH ALMONDS
DESCRIPTION	BLANCHED ALMOND 100% PURE ALMOND FRUIT WITHOUT PRESERVATIVES AND ADDITIVES
COMPOSITION	Spanish almond. Varieties: Marcona, Langueta, Valencia or Organic. Sizes: Unselected, Select Ungraded, 12/14, 14/16, s/16 * GMO FREE IONIZATION: ABSENCE (NOT USED)
ALLERGIES	Allergies to nuts

* Contact the sales department for other sizes

NUTRITIONAL COMPOSITION (Nutrients in 100g of almonds)				
Energy	626 Kcal	Proteins	21,2 g	Ca 200 mg*
Fat	57,1 g	Carbohydrates	4,37 g	*25 %RDA(daily recommended amount)

FINISH PRODUCT CHARACTERISTICS						
PHYSICAL		MICROBIOLOGICAL		CHEMICAL		ORGANOLEPTIC
	limit		Limit		Limit	
Rancid or damaged by pests, rotting or deterioration	0,40%	Salmonella	Absence/25g	Moisture	6,5%	External Color: Ivory white
Gum, brown spot, blemishes and discoloration	3%	E. coli	Absence/g,	Acidity (Oleic Acid)	0,70%	Internal Color: White
Bitter	0,5%	Total Coliforms	100 cfu/g	Peroxid index (meqO2/Kg)	1%	Texture: Firm and compact
Split, broken and Halves Unselected Select and calibrated	25-30% 5%	Total flora	100.000 cfu/g	Aflatoxins B1	<8 ppb	Taste and odour: Fresh and typical of blanched almonds
Heat Damage	6%	Enterobacter	100 cfu/g	Totals Aflatoxins	<10 ppb	
Foreign matter including shell fragments and dust	0,15%	Yeasts	500 cfu/g	Cianhidric Acid (bitter)	<5 ppm	
Doubles, twins or other varieties.	15%	Moulds	500 cfu/g			
Kernels with residues of adhering skin	0,5%					
Undersized (Only calibrated)	8%					

Process Description: Industry 479

RAW MATERIAL RECEPTION, RAW MATERIAL STORAGE, CLEANING, WASHING, SCALDING, SKIN REMOVING, DRYING, ELECTRONIC SELECTION, COOL, MANUAL SELECTION, BROKEN AND HALVES SEPARATION OF KERNEL ALMONDS, METAL DETECTION, PACKING, FINISH PRODUCT STORAGE AND TRANSPORT.

Metal detector Machine sensibility

NON FERROUS MATERIALS (Cooper, brass, aluminium and lead): 2 mm

FERROUS MATERIAL (iron and iron alloy like stainless steal): 1,20 mm

Packaging and storage

5 OR 10 POLIETILENE –POLYAMIDA BAGS WHITH MODIFIED AND PROTECTIVE ATMOSPHERE

Shelf Life: 12 months

CARTON BOXES: 5,10 and 12'5 KG

Shelf Life: 10 months

25 KG BAGS

Shelf Life: 10 months

KEEP AND TRANSPORT IN A FRESH AND DRY PLACE.

IT IS RECOMENDED AN AVERAGE TEMPERATURE BETWEEN 4-10°C AND RELATIVE HUMIDITY <80%



ARBORETO, S.A.T. LTDA.

RSIPAC: 21.09832/CAT RGSEAA: 21.18822/T

Certificate handling, processing and packaging of organic nuts CT002073

Control Authority ES-ECO-019-CT

CRISOL DE FRUTOS SECOS SAT

RSIPAC: 21.10746/CAT RGSEAA: 21.026843/T

Certificate handling, processing and packaging of organic nuts CT002429

Control Authority ES-ECO-019-CT

Central office and warehouse

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Storage and Laboratory

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