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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 packaging formats contact with sales departments.

RELIGIOUS CERTIFICATIONS:

Kosher

Product suitable for muslim population.

PASTEURIZATION:

Pasteurization has been proven to reduce the presence of harmful bacteria that can cause foodborne illness.

Independent nutritional lab analyses commissioned by the Almond Board indicate that the pasteurization processes

VALENCIA ALMOND TECHNICAL SPECIFICATION:

[summary](#)

PRODUCT: Spanish whole natural almond.



Bee Friendly Mass Balance



Conventional



Organic

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

Origin: SPAIN.

TARGET: General public except 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	DISSIMILAR	DOUBLES	PARTICLES & DUSTS ⁽³⁾	SERIOUS DAMAGE	OTHER DEFECTS	BITTER ⁽⁴⁾
<i>Unselected</i>	0,1%	15%	15%	X	15%	0,5%	1%	2%	0,3%
<i>Selected</i>	0,05%	3%	10%	X	10%	0,5%	1%	1%	0,3%
<i>Supreme</i>	0,05%	2%	7%	X	10%	0,5%	1%	1%	0,3%
<i>Extra nº1</i>	0,05%	2%	5%	X	5%	0,5%	1%	1%	0,3%
<i>Confectionary</i>	10pt ⁽²⁾	2%	5%	X	10%	0,5%	0,5%	1%	0,3%

(1) The tolerance is zero for crystals and metals(2) Pieces per ton (3) Less than 3,2mm (4) Only for organic product, 1% for conventional product.

Chemical requeriments:	
	MAXIMUM LIMIT
MOISTURE	6,75%
PEROXID VALUE	4 meq
FREE FATTY ACIDS	1%
AFLATOXIN B1*	<8 ppb
TOTAL AFLATOXINS*	<10 ppb

*R (CE) 165/2010

Microbiological requeriments:		
	RAW	PASTEURIZED
<i>Aerobic plate count</i>	<50000 ufc/g	<1000 ufc/g
<i>Yeast and Mould</i>	<5000 ufc/g	<500 ufc/g
<i>Coliforms</i>	<100ufc/g	<10 ufc/g
<i>E. coli</i>	Absence/1 g	
<i>Listeria monocytogenes</i>	Absence/25 g	
<i>Salmonella</i>	Absence/25 g	

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: Store in a dry and cold place, and protected 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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CALIFORNIA ALMOND TECHNICAL SPECIFICATION:

[summary](#)

PRODUCT: Whole natural almond



Conventional



Organic

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

Origin: USA

TARGET: General public except allergy to **nuts**

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

Quality requirements (maxims values):								
	FOREIGN MATERIAL ⁽¹⁾	BROKEN & SPLITS	CHIP & SCRATCH	DISSIMILAR	DOUBLES	PARTICLES & DUSTS ⁽²⁾	SERIOUS DAMAGE	OTHER DEFECTS
Standard	0,2%	15%	35%	5%	25%	0,1%	2%	3%
Select	0,1%	5%	20%	5%	15%	0,1%	2%	3%
Supreme	0,05%	1%	10%	5%	15%	0,10%	1,5%	5%
Extra	0,05%	1%	5%	5%	5%	0,10%	1,5%	4%

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

Chemical requirements:	
	MAXIMUM LIMIT
MOISTURE	6%
PEROXID VALUE	4 meq
FREE FATTY ACIDS	1%
AFLATOXIN B1*	<8 ppb
TOTAL AFLATOXINS*	<10 ppb

*R (CE) 165/2010

Microbiological requirements:		
	RAW	PASTEURIZED
Aerobic plate count	<50000 ufc/g	<1000 ufc/g
Yeast and Mould	<5000 ufc/g	<500 ufc/g
Coliforms	<100ufc/g	<10 ufc/g
E. coli	Absence/1 g	
Listeria monocytogenes	Absence/25 g	
Salmonella	Absence/25 g	

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: Store in a dry and cold place, and protected 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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GUARA ALMONDS TECHNICAL SPECIFICATION :

[Summary](#)



Conventional



Organic

PRODUCT: Spanish whole natural almonds guara variety.

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

Origin: SPAIN.

TARGET: General public except 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	DISSIMILARS	DOUBLES	PARTICLES & DUST (3)	SERIOUS DAMAGE	OTHER DEFECTS	BITTER (4)
<i>Selected</i>	0,05%	3%	10%	10%	15%	0,5%	1,0%	1%	0,1%
<i>Supreme</i>	0,05%	2%	7%	10%	15%	0,5%	1,0%	1%	0,1%
<i>Extra nº1</i>	0,05%	2%	5%	10%	15%	0,5%	1,0%	1%	0,1%
<i>Confectionary</i>	10pt (2)	2%	5%	10%	15%	0,5%	0,5%	1%	0,1%

(1) The tolerance is zero for crystals and metals(2) Pieces per ton (3) Less than 3,2mm (4) Only for organic product, 0,3% for conventional product.

Chemical requeriments:	
	MAXIMUM LIMIT
MOISTURE	6,75%
PEROXID VALUE	4 meq
FREE FATTY ACIDS	1%
AFLATOXIN B1*	<8 ppb
TOTAL AFLATOXINS*	<10 ppb

Microbiological requeriments:		
	RAW	PASTEURIZED
<i>Aerobic plate count</i>	<50000 ufc/g	<1000 ufc/g
<i>Yeast and Mould</i>	<5000 ufc/g	<500 ufc/g
<i>Coliforms</i>	<100ufc/g	<10 ufc/g
<i>E. coli</i>	Absence/1 g	
<i>Listeria monocytogenes</i>	Absence/25 g	
<i>Salmonella</i>	Absence/25 g	

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: Store in a dry and cold place, and protected 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.

LARGUETA ALMOND TECHNICAL SPECIFICATION

[summary](#)



Conventional



Organic

PRODUCT: whole natural Spanish Largueta variety

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

Origin: SPAIN.

TARGET: General public except 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 & DUST ⁽²⁾	SERIOUS DAMAGE	OTHER DEFECTS	BITTER ⁽⁴⁾
Selected	0,05%	3%	5%	6%	10%	0,5%	1%	1%	0,3%
Selected <11 mm	0,05%	5%	7%	6%	10%	0,5%	1%	1%	0,3%
Degree	10 pt ⁽³⁾	2%	5%	2%	10%	0,5%	0,5%	1%	0,3%

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

Chemical requeriments:	
	MAXIMUM LIMIT
MOISTURE	6,75%
PEROXID VALUE	4 meq
FREE FATTY ACIDS	1%
AFLATOXIN B1*	<8 ppb
TOTAL AFLATOXINS*	<10 ppb

*R (CE) 165/2010

Microbiological requeriments:		
	RAW	PASTEURIZED
<i>Aerobic plate count</i>	<50000 ufc/g	<1000 ufc/g
<i>Yeast and Mould</i>	<5000 ufc/g	<500 ufc/g
<i>Coliforms</i>	<100 ufc/g	<10 ufc/g
<i>E. coli</i>	Absence/1 g	
<i>Listeria monocytogenes</i>	Absence/25 g	
<i>Salmonella</i>	Absence/25 g	

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: Store in a dry and cold place, and protected 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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VICTORIA ALMOND TECHNICAL SPECIFICATION

[summary](#)



Conventional



Organic

PRODUCT: whole natural Spanish almond with size: length and width uniformity.

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

Origin: SPAIN.

TARGET: General public except 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 requirements (maxims values)									
	FOREIGN MATERIAL ⁽¹⁾	BROKEN & SPLITS	CHIP & SCRATCH	DOUBLES	DISSIMILARS	PARTICLES & DUST ⁽²⁾	SERIOUS DAMAGE	OTHER DEFECTS	BITTER ⁽⁴⁾
Selected	0,05%	3%	5%	6%	10%	0,5%	1%	1%	0,3%
Selected <11 mm	0,05%	5%	7%	6%	10%	0,5%	1%	1%	0,3%
Degree	10 pt ⁽³⁾	2%	5%	2%	10%	0,5%	0,5%	1%	0,3%

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

Chemical requirements:	
	MAXIMUM LIMIT
MOISTURE	6,75%
PEROXID VALUE	4 meq
FREE FATTY ACIDS	1%
AFLATOXIN B1*	<8 ppb
TOTAL AFLATOXINS*	<10 ppb

*R (CE) 165/2010

Microbiological requirements:		
	RAW	PASTEURIZED
<i>Aerobic plate count</i>	<50000 ufc/g	<1000 ufc/g
<i>Yeast and Mould</i>	<5000 ufc/g	<500 ufc/g
<i>Coliforms</i>	<100 ufc/g	<10 ufc/g
<i>E. coli</i>	Absence/1 g	
<i>Listeria monocytogenes</i>	Absence/25 g	
<i>Salmonella</i>	Absence/25 g	

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: Store in a dry and cold place, and protected 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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FERRAGNES TYPE ALMOND TECHNICAL SPECIFICATION

[summary](#)



Conventional



Organic

PRODUCT: whole natural Spanish almond with size: length and width uniformity.

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

Origin: SPAIN.

TARGET: General public except 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 requirements (maxims values)									
	FOREIGN MATERIAL ⁽¹⁾	BROKEN & SPLITS	CHIP & SCRATCH	DOUBLES	DISSIMILARS	PARTICLES & DUST ⁽²⁾	SERIOUS DAMAGE	OTHER DEFECTS	BITTER ⁽⁴⁾
Selected	0,05%	3%	5%	6%	10%	0,5%	1%	1%	0,3%
Selected <11 mm	0,05%	5%	7%	6%	10%	0,5%	1%	1%	0,3%
Degree	10 pt ⁽³⁾	2%	5%	2%	10%	0,5%	0,5%	1%	0,3%

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

Chemical requirements:	
	MAXIMUM LIMIT
MOISTURE	6,75%
PEROXID VALUE	4 meq
FREE FATTY ACIDS	1%
AFLATOXIN B1*	<8 ppb
TOTAL AFLATOXINS*	<10 ppb

*R (CE) 165/2010

Microbiological requirements:		
	RAW	PASTEURIZED
<i>Aerobic plate count</i>	<50000 ufc/g	<1000 ufc/g
<i>Yeast and Mould</i>	<5000 ufc/g	<500 ufc/g
<i>Coliforms</i>	<100 ufc/g	<10 ufc/g
<i>E. coli</i>	Absence/1 g	
<i>Listeria monocytogenes</i>	Absence/25 g	
<i>Salmonella</i>	Absence/25 g	

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: Store in a dry and cold place, and protected 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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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.

TARGET: General public except 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 ⁽¹⁾	BROKEN & SPLITS ⁽⁴⁾	PARTICLES & DUSTS ⁽³⁾	SERIOUS DAMAGE	OTHER DEFECTS	BITTER ⁽⁵⁾
<i>Unselected</i>	0,1%	30%	0,5%	2%	2%	0,3%
<i>Selected</i>	0,05%	30%	0,5%	1%	2%	0,3%
<i>Extra</i>	0,01%	30%	0,5%	1%	1%	0,3%
<i>Confectionary</i>	10pt ⁽²⁾	30%	0,5%	1%	1%	0,3%

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

Chemical requirements:	
	MAXIMUM LIMIT
MOISTURE	6,75%
PEROXID VALUE	5 meq
FREE FATTY ACIDS	1,5%
AFLATOXIN B1*	<8 ppb
TOTAL AFLATOXINS*	<10 ppb

*R (CE) 165/2010

Microbiological requirements:		
	RAW	PASTEURIZED
<i>Aerobic plate count</i>	<50000 ufc/g	<1000 ufc/g
<i>Yeast and Mould</i>	<5000 ufc/g	<500 ufc/g
<i>Coliforms</i>	<100ufc/g	<10 ufc/g
<i>E. coli</i>	Absence/1 g	
<i>Listeria monocytogenes</i>	Absence/25 g	
<i>Salmonella</i>	Absence/25 g	

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: Store in a dry and cold place, and protected 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. Bee Friendly Mass Balance Conventional Organic

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

Origin: SPAIN.

TARGET: General public except 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 ⁽¹⁾	BROKEN & SPLITS	CHIP & SCRATCH	DOUBLES	DISSIMILARS	PARTICLES & DUSTS ⁽³⁾	SERIOUS DAMAGE	OTHER DEFECTS	BITTER
<i>Unselected</i>	0,1%	15%	15%	10%	10%	0,5%	1%	2%	0,3%
<i>Selected</i>	0,05%	3%	5%	10%	10%	0,5%	1%	1%	0,3%
<i>Extra</i>	0,01%	2%	5%	10%	10%	0,5%	1%	1%	0,3%
<i>Confectionary</i>	10pt ⁽²⁾	2%	5%	10%	10%	0,5%	0,5%	1%	0,3%

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

Chemical requeriments:	
	MAXIMUM LIMIT
MOISTURE	6,75%
PEROXID VALUE	5 meq
FREE FATTY ACIDS	1,5%
AFLATOXIN B1*	<8 ppb
TOTAL AFLATOXINS*	<10 ppb

*R (CE) 165/2010

Microbiological requeriments:		
	RAW	PASTEURIZED
<i>Aerobic plate count</i>	<50000 ufc/g	<1000 ufc/g
<i>Yeast and Mould</i>	<5000 ufc/g	<500 ufc/g
<i>Coliforms</i>	<100ufc/g	<10 ufc/g
<i>E. coli</i>	Absence/1 g	
<i>Listeria monocytogenes</i>	Absence/25 g	
<i>Salmonella</i>	Absence/25 g	

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: Store in a dry and cold place, and protected 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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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.

TARGET: General public except 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	DISSIMILARS	DOUBLES ⁽¹⁾	FIELDMEATS	PARTICLES & DUSTS ⁽²⁾	DEFECTS	BITTER
<i>Standard</i>	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	6,75%
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

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

STORAGE CONDITIONS: Store in a dry and cold place, and protected 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 IRRADIATED. WITHOUT ADDED INGREDIENTS.

Origin: SPAIN.

TARGET: General public except 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 strange flavours, different than bitterness. Typical odor according to variety, without strange odors.

SPECIFICATIONS:

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

(2) Less than 3,2mm

Chemical	
	LÍMITE MÁXIMO
MOISTURE	6,75%
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>	<100 ufc/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: Store in a dry and cold place, and protected 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.

GROUND MEAL NATURAL ALMOND TECHNICAL SPECIFICATION:

[Summary](#)



Conventional



Organic

PRODUCT: Ground meal natural almonds.

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

Origin: SPAIN

TARGET: General public except allergy to **nuts**

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

SPECIFICATIONS:

Quality requeriments (maxims values):		
	PARTICLE SIZE	BITTER
<i>Standard</i>	90% ± 3%: <2 mm 50% ± 3%: <1mm	Could contain traces
<i>Thin</i>	85% ± 3%: <0,8 mm	Could contain traces

Chemical requeriments:	
	MAXIMUM LIMIT
MOISTURE	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

Packaging:	
FORMAT OF PACKAGING	Box with blue bag (5 kg, 10 kg, 25 lb)
	Box with film (10 kg) under Vacuum or Vacuum + CO2

STORAGE CONDITIONS: Store in a dry and cold place, and protected 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.

NATURAL SLICED ALMOND TECHNICAL SPECIFICATION:

[summary](#)



Conventional



Organic

PRODUCT: Natural sliced almonds.

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

Origin: SPAIN.

TARGET: General public except 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.

SPECIFICATIONS:

Quality requeriments (maxims values):				
	THICKNESS	FOREIGN MATERIAL (1)	FLACKES & PARTICLES (2)	BITTER (3)
<i>Thin Slices</i>	0,7-1,0 ± 0,1 mm	0,01%	10%	0,3%
<i>Regular Slices</i>	1,1-1,4 ± 0,1 mm	0,01%	10%	0,3%
<i>Thick Slices</i>	1,5-1,8±0,1 mm	0,01%	10%	0,3%

(1) The tolerance is zero for crystals and metals(2) Less than 7 mm (3) Only for organic product, 1% for conventional product

Chemical requeriments:	
	MAXIMUM LIMIT
MOISTURE	6,75%
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

Packaging:	
FORMAT OF PACKAGING	Box with metalized/ blue film (10 kg, 20 lb, 25 lb) under Vacuum or Vacuum + CO2 (optional)

STORAGE CONDITIONS: Store in a dry and cold place, and protected 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.

SPANISH BLANCHED ALMONDS TECHNICAL SPECIFICATION:

[Summary](#)

Conventional Organic

PRODUCT: blanched spanish almonds.

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

Origin: Spain

TARGET: General public except 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 ⁽⁶⁾	PARTICLES AND DUST ⁽³⁾	ADHERING SKIN ⁽⁴⁾	SERIOUS DAMAGE	OTHER DEFECTS	BITTER ⁽⁵⁾
<i>Unselected</i>	0,01%	30%	10%	0,5%	0,5%	1%	3%	0,3%
<i>Selected</i>	0,01%	6%	10%	0,5%	0,5%	1%	3%	0,3%
<i>Confectionary</i>	10pt ⁽²⁾	5%	10%	0,5%	0,5%	0,5%	3%	0,3%

(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 organic product, 1% for conventional product

(6) The tolerance of doubles for Guara variety is 15%

Chemical requeriments:	
	MAXIMUM LIMIT
MOISTURE	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: Store in a dry and cold place, and protected 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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BLANCHED MARCONA ALMOND TECHNICAL SPECIFICATION:

[summary](#)

PRODUCT: Spanish blanched almond Marcona variety. Bee Friendly Mass Balance Conventional Organic

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

Origin: SPAIN.

TARGET: General public except 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⁾	SERIOUS DAMAGE	OTHER DEFECTS	BITTER
<i>Unselected</i>	0,01%	30%	10%	10%	0,5%	0,5%	1%	3%	0,3%
<i>Selected</i>	0,01%	6%	10%	10%	0,5%	0,5%	1%	3%	0,3%
<i>Confectionary</i>	10pt ⁽²⁾	5%	10%	10%	0,5%	0,5%	0,5%	3%	0,3%

(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: Store in a dry and cold place, and protected 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 CALIFORNIA ALMONDS TECHNICAL SPECIFICATION:

[Summary](#)

Conventional Organic

PRODUCT: Blanched almond.

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

Origin: USA

TARGET: General public except 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	PARTICLES AND DUST ⁽³⁾	ADHERING SKIN ⁽⁴⁾	SERIOUS DAMAGE	OTHER DEFECTS
Standard	0,01%	30%	0,5%	1%	1%	3%
Extra	20 pt ⁽²⁾	5%	0,5%	1%	1%	2%

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

Chemical requeriments:	
	MAXIMUM LIMIT
MOISTURE	6%
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: Store in a dry and cold place, and protected 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.

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.

TARGET: General public except 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⁾	SERIOUS DAMAGE	OTHER DEFFECTS	BITTER ⁽⁴⁾
<i>Selected</i>	0,01%	10%	0,5%	0,5%	1%	3%	0,3%

(1) The tolerance is zero for crystals and metals (2) Less than 3,2 mm (3) Less than 1 mm (4) Only for organic and Marcona variety, 1% for conventional.

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: Store in a dry and cold place, and protected 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.

W&B BLANCHED ALMONDS TECHNICAL SPECIFICATION:

[Summary](#)



Conventional



Organic

PRODUCT: Whole and broken blanched spanish almonds.

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

Origin: SPAIN.

TARGET: General public except 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	PARTICLES AND DUST ⁽³⁾	ADHERING SKIN ⁽⁴⁾	SERIOUS DAMAGE	OTHER DEFECTS	BITTER ⁽⁵⁾
<i>Unselected</i>	0,01%	50%	0,5%	0,5%	2%	2%	0,3%
<i>Selected</i>	0,01%	50%	0,5%	0,5%	1%	2%	0,3%
<i>Confectionary</i>	10pt ⁽²⁾	50%	0,5%	0,5%	1%	1%	0,3%

(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 organic product, 1% for conventional product.

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: Store in a dry and cold place, and protected 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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BROKEN BLANCHED ALMONDS TECHNICAL SPECIFICATION:

[Summary](#)



Bee Friendly Mass Balance



Conventional



Organic

PRODUCT: Broken blanched spanish almonds.

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

Origin: SPAIN.

TARGET: General public except 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⁾	PARTICLES AND DUST ⁽³⁾	ADHERING SKIN ⁽⁴⁾	SERIOUS DAMAGE	OTHER DEFECTS	BITTER ⁽⁵⁾
<i>Unselected</i>	0,01%	0,5%	0,5%	2%	2%	0,3%
<i>Selected</i>	0,01%	0,5%	0,5%	1%	2%	0,3%
<i>Confectionary</i>	10pt ⁽²⁾	0,5%	0,5%	1%	1%	0,3%

(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 organic product, 1% for conventional product.

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>	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: Store in a dry and cold place, and protected 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.

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

TARGET: General public except 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	PARTICLES AND DUST ⁽¹⁾	BITTER ⁽²⁾
<i>Thin Slices</i>	0,7-1,0 ± 0,1 mm	10%	0,3%
<i>Regular Slices</i>	1,1-1,4 ± 0,1 mm	10%	0,3%
<i>Thick Slices</i>	1,5-1,8±0,1 mm	10%	0,3%

(1) Less than 3,2 mm (2) Only for organic product, 1% for conventional product

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 metalized/blue film (10 kg, 20 lb, 25 lb) under Vacuum or Vacuum + CO2 (optional)

STORAGE CONDITIONS: Store in a dry and cold place, and protected 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 IRRADIATED. WITHOUT ADDED INGREDIENTS.

Origin: SPAIN/USA.

TARGET: General public except 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	PARTICLES AND DUST ⁽¹⁾	BITTER ⁽²⁾
Standard	3 ± 1 mm	5%	0%

(1) Less than 3,2 mm (2) Only for USA origin, 1% for Spain Origin

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: Store in a dry and cold place, and protected 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

TARGET: General public except 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	BITTER ⁽¹⁾
Standard	90% ± 3%: <2 mm 50% ± 3%: <1mm	0%
Thin	85% ± 3%: <0,8 mm	0%
Semi thick	24% ±3: 2,8-2 mm 75,5,5 ±3: <2 mm 28% ±3: <1 mm	0%
Thick	3,5%±3% : >2,8 mm 49% ±3: 2,8-2 mm 47,5%±3 % : <2 mm	0%

(1) Only for USA origin, could contain traces for Spain origin

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 (5 kg, 10 kg, 25 lb)
	Box with film (10 kg) under Vacuum or Vacuum + CO2

STORAGE CONDITIONS: Store in a dry and cold place, and protected 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

TARGET: General public except 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	PARTICLES & DUSTS ⁽¹⁾	BITTER ⁽²⁾
Standard size	2-4 mm	10%	10%	0,5%	0%
Medium size	3-5 mm	10%	10%	0,5%	0%
Big size	4-6 mm	10%	10%	0,5%	0%

(1) Less than 3,2 mm (2) Only for USA origin, 1% for Spain Origin

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: Store in a dry and cold place, and protected 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

TARGET: General public except 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%
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 liner (25kg)

STORAGE CONDITIONS: Store in a dry and cold place, and protected 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.

CROCANTI OF 50% ALMONDS TECHNICAL SPECIFICATION:

[Summary](#)



Conventional



Organic

PRODUCT: Almond crocanti.

INGREDIENTS: 50% sugar, 50% almonds.

DESCRIPTION: Fruit of comun almond (Prunus Amygdalus). GMO FREE . NOT IRRADIADATED.

Origin: Almonds: SPAIN/USA , sugar: Europe

TARGET: General public except allergy to **nuts**

ORGANOLEPTICAL: It presents light brown colour. Look like kernels. Sweet taste.

SPECIFICATIONS:

Quality requeriments (maxim values) :		
	FOREIGN MATERIALS ⁽¹⁾	SIZE
Standard:	5 pt ⁽²⁾	2-4 mm

(1) Tolerance is zero for glasses, plastics, etc. (2) Pieces per ton

Chemical requeriments:	
	MAXIMUM LIMIT
MOISTURE	3%
AFLATOXIN B1*	<8 ppb
TOTAL AFLATOXINS*	<10 ppb

*R (CE) 165/2010

Microbiological requeriments:	
	MAXIMUM LIMIT
Yeast and Mould	300 cfu /g
Salmonella	Absence / 25 g
Total enterobacters	100 cfu / g
Staphylococcus auereus	Absence / g

Nutritional information:	
Energy:	517 kcal
Protein:	10,7 g
Total fat :	28,4 g
- saturated:	2,4 g
-monoinsaturated	17,5 g
-poliinsaturated	7,3 g
CH:	53,3 g
-of which sugars:	52 g
Fibre:	6,7 g
Sodium	7 mg
Salt:	17,5 mg

Packaging:	
FORMAT OF PACKAGING	Carton box with vacuum bag (10kg)

STORAGE CONDITIONS: Keep in original packacing in a dry and cold place. 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.

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DRY ROASTED ALMOND TECHNICAL SPECIFICATION:

[summary](#)

PRODUCT: Spanish whole natural dry roasted almond.



Conventional



Organic

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

Origin: SPAIN.

TARGET: General public except 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 requirements (maxims values):								
	FOREIGN MATERIAL ⁽¹⁾	BROKEN & SPLITS	CHIP & SCRATCH	DOUBLES	PARTICLES & DUSTS ⁽²⁾	SERIOUS DAMAGE	OTHER DEFECTS	BITTER ⁽³⁾
<i>Selected</i>	0,05%	10%	7%	10%	0,5%	0,8%	1%	0,3%
<i>Confectionary</i>	10 pt ⁽⁴⁾	10%	7%	10%	0,5%	0,8%	1%	0,3%

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

Chemical requeriments:	
	MAXIMUM LIMIT
MOISTURE	3%
PEROXID VALUE	4 meq
FREE FATTY ACIDS	1%
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	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.

DRY ROASTED BLANCHED VICTORIA ALMOND TECHNICAL SPECIFICATION:

[summary](#)

PRODUCT: Dry roasted blanched victoria almond.



Conventional



Organic

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

Origin: SPAIN.

TARGET: General public except allergy to **nuts**

ORGANOLEPTICAL: It presents a typical colour of product 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	DOUBLES	PARTICLES & DUSTS ⁽²⁾	ADHERING SKIN ⁽³⁾	SERIOUS DAMAGE	OTHER DEFECTS	BITTER ⁽⁴⁾
0,01%	10%	10%	0,5%	0,5%	1%	3%	0,3%

(1) The tolerance is zero for crystals and metals (2) Less than 3,2mm (3) Less than 1 mm (4) Solo para producto ecológico, 1% para producto convencional.

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

(*)R (CE) 165/2010

(**) Possibility of other grades of roasting subject to a minimum agreed volume

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.

DRY ROASTED DICED BLANCHED ALMONDS TECHNICAL SPECIFICATION:

[Summary](#)



Conventional



Organic

PRODUCT: Dry roasted diced blanched almonds.

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

Origin: SPAIN/USA

TARGET: General public except allergy to **nuts**

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

SPECIFICATIONS:

Quality requeriments (maxims values):					
	SIZE	OVERSIZE	UNDERSIZE	PARTICLES & DUSTS ⁽¹⁾	BITTER ⁽²⁾
Standard size	2-4 mm	10%	10%	0,5%	0%
Medium size	3-5 mm	10%	10%	0,5%	0%
Big size	4-6 mm	10%	10%	0,5%	0%

(1) Less than 3,2 mm (2) Only for USA origin, 1% for Spain origin

Chemical requeriments:	
	MAXIMUM LIMIT
MOISTURE	3%
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 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.

ALMOND PASTE TECHNICAL SPECIFICATION:

[summary](#)

PRODUCT: Almond paste



Conventional



Organic

DESCRIPTION: Almond paste (*Prunus Amygdalus*). Gluten free. OGM FREE. WITHOUT ADDED INGREDIENTS, 100% almond. Could be:
 - Blanched and light roasted
 - Blanched

ORIGIN: SPAIN

INGREDIENTS: Almonds

TARGET: General public except allergy to **nuts**

ORGANOLEPTICAL: It presents a typical and uniform appearance of light roasted almonds or blanched almonds, with it's own almond

Physicochemical requirements:	
	MAXIMUM LIMIT
MOISTURE	3%
PEROXID VALUE	2 meq
FREE FATTY ACIDS	1,5%
AFLATOXIN B1*	<8 ppb
TOTALS AFLATOXINS *	<10 ppb
PARTICLE SIZE	< 30 µm

*R (CE) 165/2010

Nutritional composition:	
	100 g of product
Energy	(2781 kJ) 673 kcal
Fat	61 g
of which saturates	5,1 g
Carbohydrate	3,2 g
of which sugars	2,6 g
Fibre	7,7
Protein	24 g
Salt	0,01 g

Microbiological requirements:	
	MAXIMUM LIMIT
<i>Salmonella</i>	Absence ufc/ 25 g
<i>E. coli</i>	Absence ufc/ 1 g

PACKAGING: Packaged of 25 kg, 200 kg and containers of 1000 kg.

STORAGE CONDITIONS: Store in a dry and cold place, and protected from light. Different storage conditions can affect to shelf life of product

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

EXPECTED USE: Use as ingredient in filling creams, pralines, chocolates, nougats, cereals, bakery and ice-creams.

VIRGIN SWEET ALMOND OIL TECHNICAL SPECIFICATION:

[summary](#)

PRODUCT: Refined sweet almond oil



Conventional



Orgánic

DESCRIPTION: *Almond oil is an oil obtained by cold pressure of mature seeds of Prunus dulcis (Miller) a Webb var dulcis o Prunus dulcis (Miller) a Webb ver Amara (D.C) Buheim, or mix of two varieties. GMO FREE.*

TARGET: General public except allergy to **nuts**

ORGANOLEPTIC: clear liquid, neutral flavour and odor.

SPECIFICATIONS:

PHYSICO-CHEMICAL CHARACTERISTICS (max. values):	
Free fatty acids	<2,5 mg KOH/ g (1)
Peroxid value	<15 meq O ₂ / kg
Density	0,911-0,920 g/ml
Absorbance specifical at 270 nm	0,2-6%

(1) <1 mg/ KOH / g in conventional

Nutritional information		Packaging
Lipids content	min 99,96%	Containers IBC of 950 kg
Energetic value	900 kcal/100 g	Bottles of 200 kg
		Carrage of 25 kg

STORAGE CONDITIONS. Optimum storage conditions: keep product in close original packaging, or under inert gas, and protect from lighth. Different storage conditions could affect to shelf life product.

SHELF LIFE: Twelve months after manufacturing, in close original packaging and in recomendet conditions.

EXPECTED USE: Use as ingredient in alimentary, cosmetical and pharmaceutical industry.

REFINED SWEET ALMOND OIL TECHNICAL SPECIFICATION:

[summary](#)

PRODUCT: Refined sweet almond oil



Conventional



Orgánic

DESCRIPTION: *Almond oil is an oil obtained by cold pressure of mature seeds of Prunus dulcis (Miller) a Webb var dulcis o Prunus dulcis (Miller) a Webb ver Amara (D.C) Buheim, or mix of two varieties, and refined after. GMO FREE.*

TARGET: General public except allergy to **nuts**

ORGANOLEPTIC: clear liquid, neutral flavour and odor.

SPECIFICATIONS:

PHYSICO-CHEMICAL CHARACTERISTICS (max. values):	
Free fatty acids	< 0,5 mg KOH/ g
Peroxid value	< 5 meq O2/ kg
Density	0,911-0,920 g/ml
Absorbance specifical at 270 nm	0,2-6%

Nutritional information		Packaging
Lipids content	min 99,96%	Containers IBC of 950 kg
Energetic value	900 kcal/100 g	Bottles of 200 kg
		Carrage of 25 kg

STORAGE CONDITIONS. Optimum storage conditions: keep product in close original packaging, or under inert gas, and protect from lighth. Different storage conditions could affect to shelf life product.

SHELF LIFE: Twelve months after manufacturing, in close original packaging and in recomendet conditions.

EXPECTED USE: Use as ingredient in alimentary, cosmetical and pharmaceutical industry.

HAZELNUTS TECHNICAL SPECIFICATION :

[Summary](#)

PRODUCT: Spanish whole hazelnuts.



Conventional



Organic

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

VARIETIES: Negreta / Regular

Origin: SPAIN.

TARGET: General public except 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⁾	SERIOUS DAMAGE	OTHER DEFECTS
<i>Selected</i>	0,05%	2,5%	2,5%	0,5%	2%	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: Store in a dry and cold place, and protected 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.

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.

TARGET: General public except 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⁾	SERIOUS DAMAGE	OTHER DEFECTS
Selected	0,1%	0,5%	2%	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

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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 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: Store in a dry and cold place, and protected 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.

DRY ROASTED HAZELNUTS TECHNICAL SPECIFICATION :

[Summary](#)



Conventional



Organic

PRODUCT: Dry roasted Spanish hazelnuts .

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

Origin: SPAIN.

TARGET: General public except 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⁾	SERIOUS DAMAGE	OTHER DEFECTS
<i>Selected</i>	0,05%	5%	0,5%	2%	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 IRRADIATED. WITHOUT ADDED INGREDIENTS.

VARIETIES: Negreta / Regular

Origin: SPAIN.

TARGET: General public except 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⁾	SERIOUS DAMAGE	OTHER DEFECTS
<i>Selected</i>	0,5%	10%	5%	0,5%	2%	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: Store in a dry and cold place, and protected 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.

HAZELNUT PASTE TECHNICAL SPECIFICATION:

[summary](#)

PRODUCT: Hazelnut roasted paste



Conventional



Organic

DESCRIPTION: Hazelnut paste (*Corylus hazelnut L*), roasted. Gluten free. OGM FREE. WITHOUT ADDED INGREDIENTS, 100% hazelnut .

ORIGIN: SPAIN

INGREDIENTS: Hazelnuts

TARGET: General public except allergy to **nuts**

ORGANOLEPTICAL: Flavour according to hazelnut, withput strange flavours. Odor without strange odors and rancidity. Brown color.

Physicochemical requeriments:	
	MAXIMUM LIMIT
MOISTURE	2,5%
PEROXID VALUE	3 meq O2/ kg
FREE FATTY ACIDS	1%
AFLATOXIN B1*	<5 ppb
TOTALS AFLATOXINS *	<10 ppb
PARTICLE SIZE	< 35 µm

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Nutritional composition:	
	100 g of product
Energy	(2898 kJ) 628 kcal
Fat	60,8
of which saturates	4,5 g
Carbohydrate	16,6 g
of which sugars	4,9 g
Fibre	7,7 g
Protein	15 g
Sodium	0 g

Microbiological requeriments:	
	MAXIMUM LIMIT
<i>Salmonella</i>	Absence ufc/ 25 g
<i>E. coli</i>	Absence / g
<i>Aerobic plate count</i>	<10000 ufc/ g
<i>Enterobacter</i>	<10 ufc /g
<i>Listeria monocytogenes</i>	Absence
<i>Yeasts and moulds</i>	<100 ufc/ g
<i>S. Aureus</i>	Absence
<i>Coliforms</i>	<100 ufc/ g

PACKAGING: Packaged of 1 and 25 kg and containers of 200 kg and 1000 kg.

STORAGE CONDITIONS: Store in a dry and cold place. Preferably in cold chambers. Different storage conditions can affect to shelf life of product

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

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 IRRADIATED. WITHOUT ADDED INGREDIENTS.

Origin: SPAIN/ Others

TARGET: General public except 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>	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: Store in a dry and cold place, and protected 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 IRRADIADATED. WITHOUT ADDED INGREDIENTS.

Origin: SPAIN/ Others

TARGET: General public except 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: Store in a dry and cold place, and protected 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

TARGET: General public except 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: Store in a dry and cold place, and protected 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](#)

PRODUCT: Inshell walnut



Conventional



Organic

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

Origin: SPAIN/ Others

TARGET: General public except 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
<i>Standard</i>	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: Store in a dry and cold place, and protected 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.

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

TARGET: General public except 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⁾	SPLITS, BROKEN AND HALVES	KERNEL DEFFECTS
<i>Selected</i>	0,05%	5%	2%

(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: Store in a dry and cold place, and protected 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

TARGET: General public except 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⁾	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 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: Store in a dry and cold place, and protected 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 IRRADIATED. WITHOUT ADDED INGREDIENTS.

Origin: SPAIN/USA

TARGET: General public except 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⁾	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 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)
	Big bag (300 kg)

STORAGE CONDITIONS: Store in a dry and cold place, and protected 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.

PINE NUTS TECHNICAL SPECIFICATION :

[Summary](#)



PRODUCT: Kernel of pine nut.

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

Origin: SPAIN/PORTUGAL

TARGET: General public except 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: Store in a dry and cold place, and protected 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.