

TECHNICAL SPECIFICATION OF PRODUCT

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| PRODUCT | BLANCHED GROUND MEAL SPANISH ALMONDS |
| DESCRIPTION | BLANCHED GROUND MEAL ALMOND. 100% PURE ALMOND FRUIT WITHOUT PRESERVATIVES AND ADDITIVES |
| COMPOSITION | Spanish almond. Varieties: Valencia, Organic. Sizes: All sizes mixed GMO FREE IONIZATION: ABSENCE (NOT USED) |
| ALLERGIES | Allergies to nuts |

NUTRITIONAL COMPOSITION (Nutrients in 100g)

| | | | | | |
|--------|----------|---------------|--------|------------------------------------|---------|
| 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 | | limit | MICROBIOLOGICAL | | Limit | CHEMICAL | Limit | ORGANOLEPTIC |
|---|------------|-------------|-------------------|---------------|--------------------------|----------|---|--------------|
| Granulometry | 3,0-2,0 mm | 10% ± 3% | Salmonella | Ausencia/25g | Moisture | 6,0% | Color: Ivory white | |
| | 2,0-1,0 mm | 75% ± 3% | E. coli | Ausencia/g, | Acidity (Oleic Acid) | 0,70% | | |
| | < 1,0 mm | 15% ± 3% | Total Coliforms | 100 ufc/g | Peroxid index (meqO2/Kg) | 4 | Texture: Uniform grain size | |
| Bitter | | 4% | Total flora | 100.000 ufc/g | Aflatoxins B1 | <8 ppb | Taste and odour: Fresh and typical of blanched Valencia almonds | |
| Foreign matter including shell fragments and dust | | 0,10% | Enterobacter | 100 ufc/g | Totals Aflatoxins | <10 ppb | | |
| | | | Yeasts and moulds | 1000 ufc/g | Cianhidric Acid (bitter) | <5 ppm | | |

Process Description: Industry 479

RAW MATERIAL RECEPTION, RAW MATERIAL STORAGE, CLEANING, WASHING, SCALDING, SKIN REMOVING, DRYING, ELECTRONIC SELECTION, COOLING, MANUAL SELECTION, BROKEN AND HALVES SEPARATION OF KERNEL ALMONDS, FLOUR MACHINE, METAL DETECTION, PACKING, COOLING, 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

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

C/ Informàtica, 5
43330 RIUDOMS (Tarragona)
Tel. 977 313 265
Fax. 977 317 551
e-mail: info@sat-arboreto.com

Storage and Laboratory

Crta. de Vinyols, nº 4
43330 RIUDOMS (Tarragona)
Tel. 977 768 472
Fax. 977 851 765
e-mail: info@agri-lab.net