

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
CIANHIDRIC ACID**	<35 ppm

*R (CE) 2023/915 ** R (CE) 2022/1364

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.

BLANCHED GUARA ALMONDS TECHNICAL SPECIFICATION:

[Summary](#)

Conventional Organic

PRODUCT: blanched spanish 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 ivory white colour inside and outside. Sweet flavour, without strange flavours and odors.

SPECIFICATIONS:

Quality requeriments (maxims values):									
	FOREIGN MATERIAL ⁽¹⁾	BROKEN AND SPLITS	DOUBLES	DISSIMILARS	PARTICLES AND DUST ⁽³⁾	ADHERING SKIN ⁽⁴⁾	SERIOUS DAMAGE	OTHER DEFECTS	BITTER ⁽⁵⁾
Unselected	0,01%	30%	15%	10%	0,5%	0,5%	1%	3%	0,1%
Selected	0,01%	6%	15%	10%	0,5%	0,5%	1%	3%	0,1%
Confectionary	10pt ⁽²⁾	5%	15%	10%	0,5%	0,5%	0,5%	3%	0,1%

(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 organic product, 0,3% 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
CIANHIDRIC ACID**	<35 ppm

*R (CE) 2023/915 ** R (CE) 2022/1364

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.

BLANCHED GUARA TYPE ALMONDS TECHNICAL SPECIFICATION:

[Summary](#)

PRODUCT: Blanched spanish almonds Guara type variety.



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 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 AND SPLITS	DOUBLES	PARTICLES AND DUST ⁽³⁾	ADHERING SKIN ⁽⁴⁾	SERIOUS DAMAGE	OTHER DEFECTS	BITTER ⁽⁵⁾
<i>Unselected</i>	0,01%	30%	15%	0,5%	0,5%	1%	3%	0,1%
<i>Selected</i>	0,01%	6%	15%	0,5%	0,5%	1%	3%	0,1%
<i>Confectionary</i>	10pt ⁽²⁾	5%	15%	0,5%	0,5%	0,5%	3%	0,1%

(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 organic product, 0,3% 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
CIANHIDRIC ACID**	<35 ppm

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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.

BLANCHED LAURANNE ALMOND TECHNICAL SPECIFICATION:

[summary](#)

PRODUCT: Spanish blanched almond Lauranne 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%	0,1%
<i>Selected</i>	0,01%	6%	10%	10%	0,5%	0,5%	1%	3%	0,1%
<i>Confectionary</i>	10pt ⁽²⁾	5%	10%	10%	0,5%	0,5%	0,5%	3%	0,1%

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
CIANHIDRIC ACID**	<35 ppm

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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: 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.

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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 requirements (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%

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
CIANHIDRIC ACID**	<35 ppm

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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: 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.

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BLANCHED CALIFORNIA ALMONDS TECHNICAL SPECIFICATION:

[Summary](#)

Conventional Organic

PRODUCT: Blanched almond.

DESCRIPTION: Fruit of comun almond (*Prunus Amygdalus*). GMO FREE . NOT IRRADIATED. 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
CIANHIDRIC ACID**	<35 ppm

*R (CE) 2023/915 ** R (CE) 2022/1364

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.

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
CIANHIDRIC ACID**	<35 ppm

*R (CE) 2023/915 ** R (CE) 2022/1364

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.

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
CIANHIDRIC ACID**	<35 ppm

*R (CE) 2023/915 ** R (CE) 2022/1364

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 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⁾	PARTICLES AND DUST ⁽³⁾	ADHERING SKIN ⁽⁴⁾	SERIOUS DAMAGE	OTHER DEFECTS	BITTER ⁽⁵⁾
Unselected	0,01%	0,5%	0,5%	2%	2%	0,3%
Selected	0,01%	0,5%	0,5%	1%	2%	0,3%
Confectionary	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
CIANHIDRIC ACID**	<35 ppm

*R (CE) 2023/915 ** R (CE) 2022/1364

Microbiological requirement:	
	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 Slogs 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.