

BLANCHED ROASTED ALMOND PASTE TECHNICAL SPECIFICATION:

[summary](#)

PRODUCT: Blanched roasted almond paste

Conventional

Organic

DESCRIPTION: Almond paste (*Prunus Amygdalus*). Gluten free. OGM FREE. WITHOUT ADDED INGREDIENTS, 100% almond. :

ORIGIN: SPAIN

INGREDIENTS: Almonds

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

ORGANOLEPTICAL: It presents a typical and uniform appearance of light roasted almonds, with its own roasted almond smells, without strange odors.

Physicochemical requirements:	
	MAXIMUM LIMIT
MOISTURE	3%
PEROXID VALUE	4 meq
FREE FATTY ACIDS	1,5%
AFLATOXIN B1*	<8 ppb
TOTALS AFLATOXINS *	<10 ppb
CYANHIDRIC ACID**	<35 ppm

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

Physicochemical requirements:	
	TARGET
PARTICLE SIZE	< 30 µm
Bostwick viscosity (cm/30 sec)	≥ 7,5
Chroma Meter	50-60

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
Total plate count	<10000 ufc/ g

PACKAGING: Packaged of 5 kg, 15 kg, 20 kg, 200 kg and IBC 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.

Central office and site # 2: C/ Informàtica, 5 43330 RIUDOMS (Tarragona) phone: (+34) 977313265. Fax: (+34) 977317551 e-mail: crisol@crisols.com. Site # 1 and Lab: Crta. De Vinyols, 4. 43330 RIUDOMS (Tarragona) phone: (+34) 977768472. Fax: (+34) 977851765 e-mail: info@sat-arboreto.com;