

## 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 <sup>(1)</sup>	BITTER <sup>(2)</sup>
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
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

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.