

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
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

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.