

SLIVERED BLANCHED ALMONDS TECHNICAL SPECIFICATION:

[Summary](#)

Conventional Organic

PRODUCT: Slivered blanched almonds.

DESCRIPTION: Fruit of comun almond (Prunus Amygdalus). GMO FREE . NOT IRRADIATED. 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, without strange flavours. Typical odor according to variety, without strange odors.

SPECIFICATIONS:

Quality requeriments (maxims values):			
	THICKNESS	PARTICLES AND DUST ⁽¹⁾	BITTER ⁽²⁾
Standard	3 ± 1 mm	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
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

Packaging:	
FORMAT OF PACKAGING	Box with blue bag (10 kg,25 lb)
	Box with metalized 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.