

BLANCHED GROUND MEAL ALMONDS TECHNICAL SPECIFICATION:

[Summary](#)



Conventional



Organic

PRODUCT: Ground meal 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):		
	PARTICLE SIZE	BITTER ⁽¹⁾
<i>Standard</i>	90% ± 3%: <2 mm 50% ± 3%: <1mm	0%
<i>Thin</i>	85% ± 3%: <0,8 mm	0%
<i>Semi thick</i>	24% ±3: 2,8-2 mm 75,5,5 ±3: <2 mm 28% ±3: <1 mm	0%
<i>Thick</i>	3,5%±3% : >2,8 mm 49% ±3: 2,8-2 mm 47,5%±3 % : <2 mm	0%

(1) Only for USA origin, could contain traces 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 (5 kg, 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.