

# RAW BLANCHED ALMOND PASTE TECHNICAL SPECIFICATION:

[summary](#)

**PRODUCT:** Raw blanched 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 raw almonds , with it's own almond smells, without strange odors.

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

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

Physicochemical requeriments:	
	TARGET
PARTICLE SIZE	< 30 µm
Bostwick viscosity (cm/30 sec)	≥ 7,5
Chroma Meter	67-70

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 requeriments:	
	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.