



REV.01 del 08/08/2023

SPECIFICATION

ORGANIC NATURAL ALMONDS FLOUR

ORIGIN: EU

INGREDIENTS:

Organic whole shelled almonds from the production areas originally indicated, sorted by optical, manual and metal detector are processed in flour .

SIZE : 0-2 mm.

CONSUMPTION

As raw or auxiliary ingredient in baking and cooking or direct use in food industry.

ORGANOLEPTIC CHARACTERISTICS

Colour , taste and smell typical of the product

CHEMICAL-PHYSICAL CHARACTERISTICS

- Humidity max 6.0 - 6.5 %
- Foreign bodies max 0.2%
- Bitter max 2%
- Aflatoxins B1 < 8 ppb
- Aflatoxins B1 + B2 + G1 + G2 < 10 pp

MICROBIOLOGICAL CHARACTERISTICS

- | | |
|----------------------------|-----------------|
| • Total plate count at 30° | < 100.000 ufc/g |
| • Escherichia coli | < 100 ufc/g |
| • Salmonella | Absence in 25 g |
| • Coliforms | < 1000 ufc/g |
| • Moulds and yeasts | < 10.000 ufc/g |
| • Listeria | Absence in 25 g |



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NUTRITIONAL VALUES

VALUE/100 gr	
Energy (kJ)	2428
Energy (kcal)	587
Proteins (g)	21
Fat (g)	49
SaturatedFat (g)	3.7
Carbohydrates (g)	9.5
Sugar (g)	3,9
Fibre (g)	12
Salt (g)	0

CONFORMITY

The product is manufactured in accordance with current European regulations on food hygiene and safety EC Regulation 852/2004 and subsequent amendments, EC Regulation 1831/2006.

The product does not contain any ingredients derived from GMOs, compliant with EC Reg. no. 1829/2003 - 1830/2003

The product supplied has not been treated with ionising radiation in accordance with the provisions of Directive EC Directive 1999/2, EC Directive 1999/3 and Legislative Decree 94/01 et seq.

ALLERGENS

The product is not subject to cross-contamination with other allergen-supplying foods (see 'Allergen declaration')

MAY CONTAIN TRACES OF OTHER NUTS

**Allergens:-When purchased in bulk size original packaging, manufacturer allergen policy will apply.
When purchased in quantities that need re-packaging, our allergen policies will apply.**

Component	Manufacturer			Nuts in Bulk (Applies when bought in small quantities that need re-packaging)		
	In Product	Processed in Same Equipment	Handled on Site	In Product	Processed in Same Equipment	Handled on Site
Cereals containing GLUTEN and products thereof	NO	NO	NO	NO	YES	YES
EGGS or its derivatives	NO	NO	NO	NO	NO	NO
FISH or its derivatives	NO	NO	NO	NO	NO	NO
CRUSTACEANS / SHELLFISH	NO	NO	NO	NO	NO	NO
MOLLUSCS	NO	NO	NO	NO	NO	NO
PEANUTS or derivatives	NO	NO	NO	NO	YES	YES
SOYA BEANS or derivatives	NO	NO	NO	NO	YES	YES
MILK (LACTOSE) or its derivatives	NO	NO	NO	NO	YES	YES
NUTS , tree nuts:	Yes almonds	YES	YES	Yes	YES	YES
CELERY, including celeriac and its derivatives	NO	NO	NO	NO	YES	YES
MUSTARD, referring to all parts of the plant and derivatives thereof	NO	NO	NO	NO	YES	YES
SESAME SEEDS or derivatives	NO	NO	NO	NO	YES	YES
SULPHITES >10ppm – Sulphite quantity to be given in ppm	NO	NO	NO	NO	YES	YES
LUPIN seeds or derivatives	NO	NO	NO	NO	NO	NO



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PACKAGING

The packaging used for our products complies with all relevant legislative provisions of the European Community: D.M. 21/03/73; Presidential Decree no. 777/1982; Reg. (EC) no. 1935/2004; Reg. (EC) no. 2023/2006; Reg. (EU) no. 10/2011; Reg. no. 1895/2005 EC and subsequent updates and amendments

PACKAGING MATERIAL

Kg/ Pallet per PRODUCT TYPE MATERIAL	MATERIAL USED
25 KG BAGS	PP
25 KG BAGS	MULTILAYER PAPER
10 KG LOOSE BAG	PE IN HD
VACUUM BAGS	PA
Kg. 0,100 - 0,250 - 0,500 -1 - 2,5 - 5 - 10	PE (Side in contact with foodstuff)

PALLETING

The product is put on clean pallets; kept compact and stable through film sealing

PALLETISING TABLE

kg/ Pallet	10 KG cartons	25 kg bags on EURO PALLET	25 kg bags on PALLET 100*120
SLICED	650 KG	-	-
SLIVERED	650 KG	-	-
DICED	650 KG	-	-
FLOUR	650 KG	-	-
SHELLED ALMONDS	650 KG	750 KG	1000 KG
BLANCHED ALMONDS	650 KG	750 KG	1000 KG

TRACEABILITY AND LABELLING

According to Reg. (EU) No 1169/2011. Labelling includes: producer's name, product type, origin, ingredients, batch number, net weight, expiry date, nutritional values, allergens

STORAGE CONDITIONS

Store in a cool, dry and well-ventilated place, do not expose to direct sunlight and keep away from heat sources. Temperature 12-17 C°;

SHELF LIFE

The product has a shelf life of at least 12 months when stored unopened in its packaging and under the specified storage conditions.

METHOD OF TRANSPORT

The means of transport must be hygienically suitable for the transport of foodstuffs, clean, dry and at room temperature in accordance with EC Reg. no. 852/2004 and EC Reg. no. 1169/2011.

VALIDITY 1 YEAR FROM THE DATE OF REVISION OF THE DOCUMENT; THIS DOCUMENT WILL BE REPLACED BY US IN THE EVENT OF CHANGES IN REQUIREMENTS AND LEGISLATIVE UPDATES.