

# **GENERAL INFORMATION**

Issued date:	22-03-2022		Printed date:	14/02/2025	
Completed by		Quality Assurance Manager			
Product name		Almonds, oil roasted a	nd 1% salted - 110513		
	Name	Nuts in Bulk			
Supplier	e-mail	quality@nutsinbulk.ie			

## **PRODUCT CHARACTERISTICS**

#### General

Origin	USA, Spain, Chile, Australia - Processed in The Netherlands		
Product denomination (legal name)	English	Almonds	
Description of the product			
Description of the process			

List of ingredients	components	% in the recipe	functionality*	country of origin
in descending order by magnitude of weight.	1. Almonds	96	raw material	See above
weight.	2. Sunfloweroil	3		
Also include <u>additives</u> and <u>processing</u>	3. Salt	1		
<u>aids.</u>	4.			



# Analytical / Organoleptical values

Organoleptic	
Colour	Brown
Flavour	Characteristic for almonds, without foreign flavour
Odour	Characteristic for almonds, without foreign odour
Texture	Kernels are firm; not brittle, pliable, or leathery

Analytical	Maximum	
FFA	<1.0%	
Peroxide	<20 meq/kg	
Pesticides	According to EU legislation	
Heavy metals	According to EU legislation	
mycotoxins:  • aflatoxin B1	8 ppb	
aflatoxin tot.	10 ppb	

Microbiological	Maximum	Value
Total plate count	<100.000	cfu/g
Yeast	<1.000	cfu/g
Mould	<1.000	cfu/g
Enterobacteriacea	<100	cfu/g
Staphylococcus Aureus	<1000	cfu/g
Escherichia coli	<10	cfu/g
Salmonella	absent	/25g

Physical	Maximum		
Foreign material	0.1% w/w		
	I		

metal detection (mm)	Fe	Non Fe	Sts	Method used to determine value	
	2.0	2.0	3.0	metal detector	

Packaging	Carton box with inner LDPE foil
weight per colli	10 kg
Physical form (e.g. powder, liquid)	Nuts

Physical form (e.g. powder, liquid)	Nuts
shelf life after production	min. 6 months under below mentioned conditions in closed packaging
storage conditions	Cool, dry and out of direct sunlight. Temp. 15°C - 18°C RH < 60%

## **GMO & Novell Foods**

Does the product or components hereof, contain <b>GM micro-</b> organisms or is it produced with GM micro-organisms (incl.	$\checkmark$	no	
processing aids and additives)		yes	specifically:



# **HEALTH ISSUES**

Nutritional information		
Not available		
Available		
per 🗌 100 ml 🗹	100 g	
energy	2597 620	kJ kcal
Proteins	21.2	g
% vegetable     source		-
% animal source	-	-
Total of carbohydrates	7.9	- -
<ul> <li>sugars</li> </ul>	4.8	g g
starch	-	g
<ul> <li>polyols</li> </ul>	-	g
Dietary fibre	11.8	g
Total content of fat	53.4	g
% vegetable		_
% animal     acturated fatty acida	- 4.2	
<ul> <li>saturated fatty acids</li> <li>mono-unsaturated fatty acids</li> </ul>	34.0	g
<ul> <li>poly-unsaturated fatty acids</li> </ul>	12.4	g g
cholesterol	-	mg
trans-fatty acids	-	mg
Calcium (Ca)		ma
Iron (Fe)		mg mg
Magnesium (Mg)		mg
Phosphorus (P)		mg
Sodium (Na)	0.4	g
potassium (K) Zinc (Zn)		mg
Copper (Cu)		mg mg
Maganese (Mn)		mg
Selenium (Se)		mcg
Salt (2,5 x sodium)	1.0	g

### Allergen information

Please indicate presence or absence of listed allergensW: Recipe withC: Can contain-: Recipe withoutcross contamination

1.1	Wheat	-
1.2	Rye	-
1.3	Barley	-
1.4	Oats	-
1.5	Spelt	-
1.6	Kamut	-
1.7	Gluten	-
2.0	Crustaceans	-
3.0	Egg	-
4.0	Fish	-
5.0	Groundnuts	С
6.0	Soya	-
7.0	Milk	-
8.1	Almonds	w
8.2	Hazelnuts	С
8.3	Walnuts	С
8.4	Cashewnuts	С
8.5	Pecans	С
8.6	Brazilnuts	С
8.7	Pistachios	С
8.8	Macadamia nuts	С
8.9	Nuts	w
9.0	Celery	-
10.0	Mustard	-
11.0	Sesame	-
12.0	Sulphur dioxide (E220-E228)	-
13.0	Lupine	-
14.0	Molluscs	-



PRODUCTSPECIFICATION

#### Remarks

#### Use in production

If the goods or any part thereof supplied under the contract are processed, altered or tampered with in any way by the buyer or receiver of the goods or any other person, the quality of the goods shall be deemed to be acceptable to the buyer. All customer's quality control checks are to be completed on the entire load, prior to production and use.

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