DATA SPECIFICATIONS

Almond Flour Nuts

Product description

Blanched almond flour. 100% pure almond fruit without preservatives and additives. Size: 0-2mm.

Application

Individual taste

Packing Details, Shelf-life and storage

10kg polyethylene bags in cartons; on pallets; 12 months from date of manufacture; Keep cool, dry, hygienic and well ventilated. Don't expose to direct sunlight.

Sensoric

Taste, color and smell typical

Country of Origin

Europe







nuts

Almond Flour DATA SPECIFICATIONS

MICROBIOLOGICAL STANDARDS

Total Plate count	< 100.000 cfu/g
Moulds and Yeasts	< 10.000 cfu/g
E.Coli	< 1.000 cfu/g
Aflatoxin Total (B1, B2, G1, G2)	< 10 ppb
Aflatoxin B1	< 8 ppb
No tranlate	No tranlate

PHYSICAL AND CHEMICAL STANDARDS

Foreign bodies	< 0.2%
Humidity	< 6%

NUTRITIONAL VALUES

Energy value	2591 kJ/627 kcal
Protein	22 g
Fat	55 g
- of which saturated fat	4,6 g
Carbohydrate	4,6 g
- of which sugar	3,7 g
Fibre	13 g
Salt	0,04 g

nuts

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LIST OF ALLERGEN

Allergen	According to recipe included		In traces possible (cross- contamination)	
	no	yes	no	yes
cereals (gluten)	x		х	
crustaceans	х		x	
egg	x		x	
fish	х		x	
peanut	x		x	
soya	x		x	
milk	x		x	
nuts	x		x	
celery	x		x	
mustard	x		x	
sesame	x		х	
sulphur dioxide & sulphate	x		x	
lupin	x		х	
molluscs	x		x	

Legal information and Certificates

The product complies with the requirements of German food law and EC regulations.

IFS, ISO22000:2011, ISO22000:2005, ISO22002-1:2009, FSSC22000, ISO9001:2008, Halal, Kosher, NON-GMO of SGS, HCCP

The specification is valid until revoked and replaced all previous issues.



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