

DATA SPECIFICATIONS

nuts

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



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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

LIST OF ALLERGEN

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