DATA SPECIFICATIONS

nuts

Walnut Flour



Nuts

Product description

100% pure Walnuts Flour.

Application

Individual taste

Packing Details, Shelf-life and storage

10 kg 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

Italy





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PHYSICAL AND CHEMICAL STANDARDS

Humidity	< 6%
Foreign bodies	max. 0.2%

MICROBIOLOGICAL STANDARDS

Total Plate count at 30°	< 100.000 cfu/g		
E.Coli	< 100 cfu/g		
Moulds and Yeasts	< 10.000 cfu/g		
Aflatoxin Total (B1, B2, G1, G2)	< 4 ppb		
Aflatoxin B1	< 2 ppb		
Salmonella	absent in 25g		

NUTRITIONAL VALUES

Energy value	2438 kJ / 591 kcal
Protein	10 g
Fat	58 g
- of which saturated fat	0 g
Carbohydrate	5,5 g
- of which sugar	3,4 g
Fibre	3,5 g
Salt	0,01 g

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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	x		х		
egg	x		x		
fish	х		x		
peanut	x		x		
soya	х		x		
milk	x		x		
nuts	х		х		
celery	х		х		
mustard	х		х		
sesame	х		х		
sulphur dioxide & sulphate	x		х		
lupin	х		х		
molluscs	х		х		

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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