

## PRODUCT INFORMATION

See also [Http://www.organic.nl](http://www.organic.nl)

<b>Product</b>	<b>Broken Blanched Almonds</b>
<b>Code</b>	<b>17276</b>
<b>Certificate</b>	<b>CAE-CV Comité de agricultura Ecológica de la Comunidad Valenciana</b>
<b>Country of origin</b>	<b>Spain</b>
<b>Last update</b>	<b>2-4-2015</b>
<b>Date of issue</b>	<b>2-4-2015</b>
<b>This product is</b>	<b>Organic and not genetically modified or irradiated</b>

<b>Production</b>	
<b>Ingredients</b>	<b>Organic Almonds, variety Valencia</b>
<b>Additives</b>	<b>No additives</b>
<b>Process</b>	<b>The almonds are blanched so the skin comes off. After that the almonds are dried with air , sieved and packed</b>
<b>Metal detection</b>	<b>Fe 3 mm /N-Fe 4.5 mm/ SS 4.0 mm</b>

<b>Sensorial properties</b>	
<b>Smell</b>	<b>Product specific, not rancid, not mouldy</b>
<b>Colour</b>	<b>Beige</b>
<b>Taste</b>	<b>Product specific, not rancid</b>
<b>Appearance</b>	<b>Half and broken almonds</b>

<b>Packing</b>			
<b>Net content</b>	<b>10 kg</b>		
<b>Kind of packing</b>	<b>Box with plastic innerbag</b>		
<b>Packing size (L x W x H)</b>	<b>26*40*26 cm</b>		
<b>Packing/layer</b>	<b>9</b>	<b>Layers/pallet</b>	<b>6</b>

<b>Shelflife</b>	
<b>Storage conditions</b>	<b>Cool and dry</b>
<b>Maximum shelflife</b>	<b>12 months</b>

Nutritional values (per 100 gram)		(from supplier)
Energy	2379 KJ 575 Kcal	
Protein (g)	21	
Fat (g)	49.72	Saturated: 3.73 Mono-unsaturated: 30.70 Poly-unsaturated: 12.07
Carbohydrates (g)	7.37	Sugars: 3.89 Poly-saccharides: - %
Dietary fibre (g)	14.3	
Moisture (g)	Max 6.8	
Mineral (mg)	Calcium (Ca): 248 Iron (Fe): 4 Potassium(K): 728	Sodium (Na): 10 Phosphor (P): 4174 Magnesium (Mg):
Vitamins (mg)	Vitamin A: 1 RE Vitamin B1: Vitamin B2:	Niacin: Vitamin B6: 0,1 Vitamin E: 26 ATE

Analytical properties	
Ash	3.14
Peroxide value (meq/kg)	< 4.5
Bitterness (Cianhidric Acid)	< 30 mg/kg / 0.5%
Size	From 5-12 mm
Foreign material and shell particles	3-4 pieces per box

Microbiological Properties	
Total Plate Count (cfu/g)	< 100.000
Yeast (cfu/g)	< 10.000
Moulds (cfu/g)	< 10.000
E. Coli (cfu/g)	< 10
Enterobacteria (cfu/g)	< 1.000
Salmonella (cfu/25g)	Absent
Mycotoxins	In accordance with EC legislation 1881/2006; 1126/2007; 165/2010

Allergy list (+ = present, - = absent and ? = unknown * possible cross contamination)			
Cow's milk protein	-	Peanuts/groundnuts (-derivatives)	-
Lactose or milk sugar	-	Peanutoil	-
(Chicken) egg	-	Sesame	-
Soya protein (-derivatives)	-	Sesame-oil	-
Soya oil	-	Glutamate (added E620-E625)	-
Gluten	-	Sulfite (E220-E228)	-
Wheat	-	Benzoic acid/Parabens (E210-E213)	-
Rye	-	Azo-colours E102, E110, E122, E123, E124, E128, E129, E151, E154, E155	-
Beef (-derivatives)	-	Tartrazine (E102)	-
Pork (-derivatives)	-	Cinnamon	-
Chicken (-derivatives)	-	Vanillin	-
Fish	-	Coriander	-
Shell-fish	-	Celery	-
Corn /Maize (-derivatives)	-	Umbelliferae	-
Cocoa	-	Carrot	-
Yeast	-	Lupine	-
Pulses	-	Mustard	-
Nuts (-derivates)	+	Mollusc (- derivates )	-
Nut-oil	-		

Acceptable for:	
Vegetarians	Yes
Vegans	Yes
Lacto-vegetarians	Yes
Kosher-certified	No
Halal-certified	No
NOP-certified	No; EU and NOP equivalence for export to USA
Ecosocial	No