

## PRODUCT INFORMATION

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

<b>Product</b>	<b>Blanched Valencia Almonds; halves</b>
<b>Code</b>	<b>17282</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>17 November 2013</b>
<b>Issue Date</b>	<b>02 April 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</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>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>Splits of the oval nuts <math>\pm</math>2 cm Long</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>408*248*242 mm</b>		
<b>Packing/layer</b>	<b>9</b>	<b>Layers/pallet</b>	<b>8</b>

<b>Shelflife</b>	
<b>Storage conditions</b>	<b>Cool &lt; 10 degrees and dry</b>
<b>Maximum shelflife</b>	<b>12 months</b>

Nutritional values (per 100 gram)		(from USDA Database)
Energy	2407 KJ 575 Kcal	
Protein (g)	21.22	
Fat (g)	49.42	Saturated: 3.73 Mono-unsaturated: 30.89 Poly-unsaturated: 12.07
Carbohydrates (g)	9.47	Sugars: 3.89 Poly-saccharides: - %
Dietary fibre (g)	12.2	
Moisture (g)	4.70	
Mineral (mg)	Calcium (Ca): 264 Iron (Fe): 3.72 Potassium(K): 705	Sodium (Na): 1 Phosphor (P): 484 Magnesium (Mg): 268
Vitamins (mg)	Vitamin A: 10 IU Vitamin B1: Vitamin B2:	Niacin: Vitamin B6: 0,1 Vitamin E: 26 ATE

Analytical properties	
Peroxide value (meq/kg)	< 4.5
Hydrocyanic acid	< 30 mg/kg / 0.5%
Foreign Material and shell particles	< 0.2%
Size	12-18 mm

Microbiological Properties	
Total Plate Count (cfu/g)	< 100.000
Yeast (cfu/g)	< 10.000
Moulds (cfu/g)	< 10.000
E. Coli (cfu/g)	< 10
Salmonella (cfu/25g)	Absent
Aflatoxine B1	Max 8 ppb
Aflatoxine B1+B2+G1+G2	Max 10 ppb

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

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