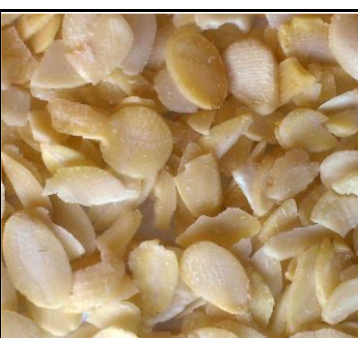


QUALITY PRODUCT SPECIFICATION



BLANCHED CALIFORNIA ALMONDS SLICES					
PRODUCT DESCRIPTION:					
BLANCHED ALMONDS SLICES (PRUNUS AMYGDALUS), 100% PURE ALMOND FRUIT, WITHOUT PRESERVATIVES AND ADDITIVES					
VARIETIES:					
DIFFERENT USA VARIETIES: CARMEL, BUTTE, PADRE AMONG OTHERS					
CATEGORIES:					
CAT. I					
SIZES:					
EXTRATHIN: 0,4 - 06 mm; THIN: 0,5 - 0,7 mm; STANDARD 0,7 - 0,9 mm; THICK: 1,0 - 1,2 mm, EXTRATHICK: 1,2 - 1,4 mm					
NUTRITIONAL COMPOSITION (Nutrients in 100g of almonds)					
ENERGY	581 kcal	PROTEINS	21.40 g	CALCIUM	236 mg
TOTAL FATTY ACIDS	52.52 g	CARBOHYDRATES	18.67 g	*29%RDA (dially recommended amount)	

FINISH PRODUCT CHARACTERISTICS							
PHYSICAL		MICROBIOLOGICAL		CHEMICAL		ORGANOLEPTIC	
Parameters	Tolerances	Parameter	Tolerance	Parameter	Tolerance		
Fine flour	3,00%	Salmonella	Absent/25g	Moisture	6,00%	External Color:	Ivory white
Rancid of damage by pest, rotting or deterioration	2,00%	E. coli	Absent/g,	Acidity (% Oleic Acid)	0,70%	Internal Color:	White
Residues of adhering skin	2,00%	Total Coliforms	1000 ufc/g	Peroxid Index (meqO2/Kg)	4	Texture:	Firm and compact
Foreign matter and shell fragments	0,40%	Total Flora	50.000 ufc/g	Aflatoxins B1	<8 ppb	Taste and Odour:	Fresh and tipycal of california almonds
Thickness variability	± 0,1 mm thickness	Enterobacter	100 ufc/g	Total Aflatoxins	<10 ppb		
*Broken Slices	30,00%	Yeasts & Moulds	5000 ufc/g			Aspect:	Uniform blanched sliced meal almonds
*Broken slices are pieces with that can pass trough 7 mm round sieve							

Process Description:

RAW MATERIAL RECEPTION, RAW MATERIAL STORAGE, CLEANING, WASHING, SCALDING, SKIN REMOVING, DRYING, ELECTRONIC SELECTION, COOLING, MANUAL SELECTION, BROKEN AND HALVES SEPARATION OF KERNEL ALMONDS, SOFTENING KERNEL PROCESS, SLICING MACHINE, COOLING, SIZING, METAL DETECTION, PACKING, FINISH PRODUCT STORAGE AND TRANSPORT

Quality Control On the Finish Product

ORGANOLEPTIC CONTROL: EXTERNAL ASPECT, TEXTURE AND TASTE PROPERTIES

PHYSICO- CHEMICAL CONTROL: PERIODICALLY ANALYSIS IN THE INTERNAL LABORATORY

MICROBIOLOGICAL ANALYSIS: PERIODICALLY ANALYSIS IN THE INTERNAL LABORATORY

Metal Detector Machine Sensibility

NON FERROUS MATERIALS (copper, brass, aluminium and lead):

2 mm

FERROUS MATERIALS(iron and iron alloy like stainless steel):

1,20 mm

GMO	IONIZATION	ALLERGENS	USE
GMO FREE	ABSENCE (NOT USED)	ALMONDS AND NOT POSSIBILITY OF CROSS CONTAMINATION WITH OTHER NUTS IN THE WAREHOUSE	HUMAN CONSUMPTION IN GENERAL

Pesticides

AGREE WITH THE CURRENTLY EUROPEAN LEGISLATION ABOUT AUTHORISED PESTICIDES AND MAXIMUM LEVEL OF RESIDUES ON FOOD AND FEED OF PLANTS

Labeling and Packaging

LABEL INFORMATION: PRODUCT NAME, ORIGIN, NET WEIGHT, STORAGE CONSERVATION, LOT NUMBER, BEST BEFORE, COMPANY NAME AND ADDRESS

PACKING MATERIALS:
 25 KG BAGS
 5 OR 1 KGS PET -CCP BAGS WITH MODIFIED AND PROTECTIVE ATMOSPHERE
 CARTON BOXES: 5,10,12'5 KG

PLEASE, CONTACT WITH SALES DEPARTMENT FOR FURTHER INFORMATION

Shelf Life

12 MONTHS: ORIGINAL UNOPENED BOXES AND BAGS, UNDER RECOMMENDED STORAGE CONDITIONS

12 MONTHS: BAGS IN A PROTECTIVE ATMOSPHERE, UNDER RECOMMENDED STORAGE CONDITIONS

Storage and Transport Conditions

KEEP AND TRANSPORT IN A FRESH AND A DRY PLACE. IT IS RECOMMENDED AN AVERAGE TEMPERATURE BETWEEN 4-10° C AND A RELATIVE HUMIDITY <60%

Manufactured Company:

Name: CALCONUT S.L.
Address: Av. Europa, 5, Planta alta, Local 14-18, C.C. Mar de Pulpi
 04648 San Juan de los Terreros, Pulpi (Almería), SPAIN

Sanitary Number
Registration: 40.0023952/AL