



QUALITY PRODUCT SPECIFICATION

NATURAL SELECTED GRADED CALIFORNIA ALMONDS					
					
PRODUCT DESCRIPTION:					
NATURAL KERNEL CALIFORNIA ALMONDS. 100% PURE ALMOND FRUIT, WITHOUT PRESERVATIVES AND ADDITIVES					
VARIETIES:					
SONORA, BUTTE, MOTERREY, NONPAREIL, CALIFORNIA, NEPLUS, MISSION, CARMEL, AND OTHERS.					
CATEGORIES:					
USDA GRADES: EXTRA, SUPREME, SELECT, STANDARD AND WHOLE AND BROKEN					
SIZES: (UNITS/ OUNCE)					
18/20, 20/22, 23/25, 25/27, 27/30, 30/35, 36/40, 40/45					
NUTRITIONAL COMPOSITION (Nutrients in 100g of almonds)					
Energy		644 Kcal	Proteins	21,94g	Calcium 216 mg*
Total Fatty Acids		50,62 g	Carbohydrates	19,94 g	*27%RDA (daily recommended amount)

FINISH PRODUCT CHARACTERISTICS										
PHYSICAL						MICROBIOLOGICAL		CHEMICAL		ORGANOLEPTIC
Parameters	Extra	Supreme	Select	Standard	Whole & Broken					
Dissimilar	5%	5%	5%	5%	5%	Salmonella	Ausencia/25g	Moisture	6,00%	External Color: brown colored
Doubles	5%	15%	15%	25%	35%	E. coli	Ausencia/g,	Acidity (% Oleic Acid)	0,70%	Internal Color: Ivory white
Chip & Scratch	5%	10%	20%	35%	x	Total Coliforms	100 ufc/g	Peroxid Index (meqO2/Kg)	4	Texture: Firm and compact
Foreign Materials	0,05%	0,05%	0,10%	0,20%	0,20%	Total Flora	100.000 ufc/g	Aflatoxins B1	<8 ppb	Taste and Odour: Fresh and typical of kernel California almonds
Particles & Dust	0,10%	0,10%	0,10%	0,10%	0,10%	Enterobacter	100 ufc/g	Total Aflatoxins	<10 ppb	
Split & Broken	1%	1%	5%	15%	x	Yeasts	1000 ufc/g	Cianhidric Acid (bitter)	<5 ppm	Aspect: Uniform Almonds
Other Defects	4%	5%	3%	3%	5%	Moulds	1000 ufc/g			
Serious Defects	1,50%	1,5%	2,0%	2,0%	3,0%					
Under Size	----	----	----	----	5%					

Process Description:

RAW MATERIAL RECEPTION, RAW MATERIAL STORAGE, SIZING, ELECTRONICAL AND MANUAL SELECTION, 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 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 10 KGSPOLIETILENE -POLYAMIDA BAGS WITH MODIFIED AND PROTECTIVE ATMOSPHERE
CARTON BOXES: 5,10,12'5 KG

PLEASE, CONTACT WITH SALES DEPARTMENT FOR FURTHER INFORMATION

Shelf Life

10 MONTHS: BOXES AND BAGS
12 MONTHS: BAGS IN A PROTECTIVE ATMOSPHERE

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 <80%

Manufactured Company:

Name: CALCONUT, S.L.
Address: C/ Viena s/n, Planta 1ª, local 14-18
04648 San Juan de los Terreros, Pulpí, Almería (España)

Sanitary Number
Registration: 40.0023952/AL