

TECHNICAL SPECIFICATIONS: 18

EDITION: 4/26/2024; CHECKING: 5

<u>PRODUCT</u>			
NATURAL GROUND ALMOND			
<u>DESCRIPTION</u>			
Almond ground obtained from crushing shelled almonds. Origin: Spain, California			
<u>COMPOSITION</u>			
Shelled almond 100 %			
<u>ORGANOLEPTIC CHARACTERISTICS</u>			
Colour:	beige and brown		
Flavour:	characteristic of natural shelled almond		
<u>PHYSIC AND CHEMICALS PARAMETERS</u> (MAXIM TOLERANCE)			
Sizes:	1/3 (mm)		
Size Tolerances (%):	+ / - 10		
Moisture (%):	6		
Rotten, rancid (%):	0		
Shells (%):	0		
Free Fat Acid (%):	1	Fat (%): 50 - 62	
Aflatoxin:	8 ppb B ₁ 10 ppb (µg/Kg) B ₁ +B ₂ +G ₁ +G ₂		
Peroxide value:	3 meq O2/Kg		
<u>MICROBIOLOGIC PARAMETERS</u> (MAXIM TOLERANCE)			
Total Coliforms:	100 ufc/g	Enterobacteria:	100 ufc/g
Total Count Plate:	50.000 ufc/g	E. Coli:	Absence/10 g
Mould and yeast:	5.000 ufc/g	Salmonella:	Absence/25 g
<u>PACKAGING</u>			
Plastic bag of 5 Kg., 10 Kg. & 12,5 Kg. inside carton box			
Bags of 1 Kg. & 500 g.			
<u>TO USE BEFORE TO END</u>			
12 months			
<u>CONSERVATION</u>			
To keep the packing closed and to protect from the light. Store in a cool and dry place.			
<u>REGISTERS</u>			
RSIPAC: 21-08952/CAT		RGS: 21-12332/T	RIA: 43/40.689
Redacted by:	Revised by:	Verified by:	Authorised by:
Quality Management	Laboratory Manager	Production Manager	Commercial Manager