

TECHNICAL SPECIFICATIONS: 26

EDITION: 4/26/2024; CHECKING: 8

<u>PRODUCT</u>			
BLANCHED SLICED ALMONDS			
<u>DESCRIPTION</u>			
Slices obtained from blanched almonds. Origin: Spain, California			
<u>COMPOSITION</u>			
Blanched almond 100 %			
<u>ORGANOLEPTIC CHARACTERISTICS</u>			
Colour:	beige		
Flavour:	characteristic of blanched almond		
<u>PHYSIC AND CHEMICALS PARAMETERS</u> (MAXIM TOLERANCE)			
Sizes:	1/1,2; 0,7/0,9; 0,6/0,8; 0,4/0,6 (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:	< 10 ufc/g	Enterobacteria:	< 10 ufc/g
Total Count Plate:	50.000 ufc/g	E. Coli:	Absence/10 g
Mould and yeast:	500 ufc/g	Salmonella:	Absence/25 g
<u>PACKAGING</u>			
Plastic bag of 10 Kg. & 12,5 Kg. inside carton box			
<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