


| Product details | |
|---|---|
| Article number | 22407 |
| Supplier (Specification only valid for goods from this supplier) | 71120 |
| Product name | almonds blanched organic |
| GUS recipe version | 0 / 0 |
| Legal name | almonds blanched |
| Country of processing | |
| Country of origin (for this article all possible origins are shown) | Kingdom of Spain other origins possible due to availability |
| Agricultural origin | EU-agriculture |
| Product description | Blanched almonds from organic agriculture according to regulation (EU) No. 2018/848 |
| Botanical name | Prunus dulcis |
| Variety | |
| Production | |
| Customs tariff number | 08021290 |
| List of ingredients | almonds blanched* *from certified organic agriculture |
| Product picture (Example photo, not batch-related, deviations possible) |  |
| Preparation | <p>Blanchierte Bio-Mandeln sind pur oder leicht geröstet ein leckerer Snack und eine nussige Zutat für Ihre individuellen Nuss- und Nuss-Frucht-Mischungen. Zum Backen sind sie für Brote und Brötchen sowie für Kuchen und Kekse bestens geeignet – sowohl im Teig als auch zur Dekoration. Wenn Sie die Mandelkerne zart rösten und fein vermahlen, erhalten Sie ein aromatisches Mus, das sich als Aufstrich oder Zutat in Suppen und Soßen verwenden lässt. Geröstet und grob gehackt sorgen sie für extra Crunch in Salaten.</p> |
| Usage | |
| Foods intended for human nutrition that are prepared and consumed according to the preparation recommendations. | |
| Risk when used as intended for „YOPI“ (Young, Old, Pregnant, | Whole nuts (nut kernels) and large nut pieces (nut kernel pieces) can enter |

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| Immunosuppressed) | the respiratory tract of children. |
| Potential advice for customers | Absolute absence of pieces of shell cannot be guaranteed despite the utmost care in sorting |
| Further product characteristics | |
| Vegan | Yes |
| Raw food* | No |
| Gluten free (< 20 ppm) according to analysis | No |
| Superfood | No |
| **"Raw food" is not a uniformly defined term and there are different interpretations of it. For Covitar s.r.o. it includes products which are not heated above 45°C during the production process as well as sun-dried fruits. The temperatures during transport are not considered, as there are no sufficient reliable information on this. Mainly unrefrigerated containers and trucks are used. The information on manufacturing and process temperatures are based on surveys of our suppliers. | |
| Average nutritional information per 100g | |
| Energy (kJ / kcal) | 2564 / 613 |
| Fat (g) | 52.5 |
| of which saturates (g) | 4.0 |
| Carbohydrate (g) | 8.7 |
| of which sugars (g) | 4.6 |
| Fibre (g) | 9.9 |
| Protein (g) | 21.4 |
| Salt (g) | 0.050 |
| Nutritional values may vary in natural products Source: USDA database | |
| Sensorial parameters | |
| Appearance/Colour | Ivory coloured almond kernels |
| Flavour/Taste | characteristically, no off flavour and off odour |
| Consistency | firm to the bite, crunchy |
| Chemical and physical parameters | |
| This is an automatically generated specification, not all parameters are applicable to every product. | |
| Moisture | max. 6,5 % |
| Size | ca. 12-14 mm |
| Purity | min. 99.9 % |
| Foreign material | max. 0.1 % |
| Broken | max. 6 % |
| Amount of bitter kernels | max. 2 % |
| Shells, pieces of shells | |
| Twins | max. 8 % |
| Defects (e.g. damaged, chipped, insect damage) | max. 5 % |
| Microbiological parameters according to the DGHM guidelines for nuts whole (without shell), crushed | |

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| or ground: walnut, hazelnut, Brazil nut, cashew, almond, pecan, pistachio, macadamia, peanut, 2015 | | |
| | Reference value (cfu/g) | Warning value (cfu/g) |
| Total plate count | 100.000 | |
| Enterobacteriaceae | 1.000 | 10.000 |
| E. Coli | 10 | 100 |
| Mould | 10.000 | |
| Salmonella | | n.d. in 125g |
| The microbiological parameters, unless confirmed by analysis, are reference and warning values which are subject to natural variations according to origin and harvest. | | |
| Storage and shelf life | | |
| Best before date | min. 12 months from production date | |
| Storage advice | Originally packed, dry, keep away from light storage at 4 to 8 °C, max. 65% atmospheric humidity | |
| Other storage advices | | |
| Packaging | | |
| Net weight per unit | 25.00 kg | |
| Packaging material (All possible packaging materials are shown for this article) | multilayer paper bag, polypropylene (PP) bag | |
| The packaging of product is in accordance to Comm. RG (EC) No. 1935/2004 and the Directives (EG) 10/2011 and 94/62. | | |
| GMO Status | | |
| The product is in accordance to Comm. RG (EC) No. 1829/2003 and Comm. RG (EC) No.1830/2003 and is not produced with GMO material. | | |
| Ionizing radiation | | |
| The product is not treated with ionizing radiation. | | |
| Pesticides | | |
| The product is in accordance to regulation (EU) No. 2018/848. | | |
| Mycotoxines/Heavy metals | | |
| The product corresponds to the Comm. RG (EU) No. 2023/915 and other currently valid amendments. | | |
| Foreign impurities | | |
| The complete absence of foreign impurities is not technically feasible. Within this limitation, the lowest technically possible level of impurities is taken care of. | | |
| Pests | | |
| The product is free of living pests in all states of development. | | |



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| List of allergens according to Annex II of Regulation (EU) No. 1169/2011 | | | |
|---|--------------------------------|--------------------------|----------------|
| | Contained as ingredient | Processed on site | Comment |
| Gluten-containing cereals | - | - | |
| Wheat | - | - | |
| Rye | - | - | |
| Barley | - | - | |
| Oat | - | - | |
| Spelt | - | - | |
| KAMUT® Khorasan wheat | - | - | |
| Hybrides | - | - | |
| Crustaceans and crustacean products | - | - | |
| Eggs and egg products | - | - | |
| Fish and fish products | - | - | |
| Peanuts and peanut products | - | - | |
| Soybeans and soya products | - | - | |
| Milk and dairy products | - | - | |
| Nuts and nut products | + | - | |
| Almonds | + | - | |
| Hazlenuts | - | - | |
| Walnuts | - | - | |
| Cashew | - | - | |
| Pecan nuts | - | - | |
| Brazil nuts | - | - | |
| Pistachios | - | - | |
| Macadamia | - | - | |
| Celery and celery products | - | - | |
| Mustard and mustard products | - | - | |
| Sesame and sesame products | - | - | |
| Sulphur dioxide and sulphites > 10 mg/litre expressed as SO₂ | - | - | |
| Lupin and lupin products | - | - | |
| Molluscs and mollusc products | - | - | |
| n/a = not available | | | |
| The above information is based on details provided by our suppliers and has not been confirmed by analyses. | | | |