



### ***Organic almonds blanchés***

ORIGIN	: <i>Italy /Spain</i>
ORIGIN OF AGRICULTURAL PRODUCTS	: <i>EU-agriculture</i>
DESCRIPTION	: <i>Blanched almonds from organic agriculture according to regulation (EG) No. 834/2007 and 889/2008.</i>
BOTANICAL NAME	: <i>Prunus dulcis</i>
INGREDIENTS	: <b><i>almonds</i></b> from certified organic agriculture
REFERENCE	: <i>Absolute absence of pieces of shell cannot be guaranteed despite the utmost care in sorting.</i>

#### NUTRITION DECLARATION (per 100g)

ENERGY [kJ / kcal]	:	2491 / 596
FAT[g]	:	50
of which SATURATED FATTY ACIDS [g]	:	4
CARBOHYDRATES [g]	:	9
of which SUGARS [g]	:	4
FIBRE [g]	:	13
PROTEIN [g]	:	21
SALT [g]	:	0,003

*Nutritional values may vary in natural products.*

#### SENSORIAL PROPERTIES

APPEARANCE	:	<i>Ivory coloured almond kernels</i>
FLAVOUR/TASTE	:	<i>characteristically, no off flavour and off odour</i>
STRUCTURE	:	<i>firm to the bite, crunchy</i>

#### CHEMICAL-PHYSICAL PROPERTIES

WATER CONTENT	:	max. 7	%
AMOUNT OF BITTER KERNELS	:	max. 2	%



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/MICROBIOLOGICAL PROPERTIES according to the standards of Italian Society for Hygiene and Microbiology

TOTAL PLATE COUNT	: < 100.000	KBE / g
ENTEROBACTERIACEAE	: < 1.000	KBE / g
E. COLI	: < 10	KBE / g
MOULDS	: < 10.000	KBE / g
SALMONELLA	: negativ	in 125 g

Physical and microbiological parameters are points of reference which may vary in natural products depending on origin and crop year, when not confirmed in analyses.

MINIMUM SHELF LIFE	: <i>at least 12 months from production</i>
PACKAGING	: <i>25 kg net bag</i>
STORAGE CONDITIONS	: <i>Original packed, keep cool and dry (max. 20°C, max . 65% atmospheric humidity), keep away from light</i>
GMO-STATUS	: <i>The product is in accordance to EEC regulations 1829/2003 and 1830/2003 and is not produced with GMO material</i>
IONIZING RADIATION	: <i>The product is not treated with ionizing radiation</i>
PESTICIDES	: <i>The product corresponds to the requirements for Pesticide Residue Levels of the German Association for Organic Production and Trade „BNN-Herstellung und Handel“ (see <a href="http://www.n-bnn.de">www.n-bnn.de</a>)</i>
MYCOTOXINS/ HEAVY METALS	: <i>The product corresponds to the Comm. RG (EC) No. 1881/2006, Comm. RG (EC) No.165/2010 and other current additions.</i>



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PACKAGING MATERIAL

: The packaging of product is in accordance to EEC regulations (EG) 1935/2004 and the directives (EG) 10/2011 and 94/62

FOREIGN MATERIAL

: The product is practically free of foreign material (state-of-the-arts)

allergene	Contained as ingredient	
	yes	no
Cereals containing gluten		
- wheat		x
- rye		x
- barley		x
- oat		x
- spelt		x
- kamut		x
- hybides		x
Crustaceans and crustacean products		x
Eggs and egg products		x
Fish and fish products		x
Peanuts and peanut products		x
Soybeans and soya products		x
Milk and dairy products		x
Nuts and nut products		
- almonds	x	
- hazelnuts		x
- walnuts		x
- cashew		x
- pecan nuts		x
- brazil nuts		x
- pistachios		x
- macadamia		x
Celery and celery products		x
Mustard and mustard products		x
Sesame and sesame products		x



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Sulphur dioxide and sulphites >10 mg/kg or >10mg/litre expressed asSO <sub>2</sub>		x
Lupin and lupin products		x
Molluscs and mollusc products		x
<b>additional allergenes</b>		
	Contained as ingredient	
	yes	no
lactose		x
cocoa		x
glutamate E620 - E625		x
chicken meat		x
coriander		x
corn, maize		x
legumes, pulses		x
beef		x
pork		x
carrot		x

Cross-Contamination is possible, if potential allergenic products are processed on the same production line or stored in the same warehouse without adequate cleaning procedures or the possibility to separate them, so that allergens and/or traces might cross over to other products.

**Please be aware, that due to the complex process of food production (cultivation, harvest, transport, storage, processing, packaging etc.) it is not possible to 100% avoid technically inevitable or accidental cross-contamination. We, therefore, cannot guarantee the absence of all the obligatory-marked allergens. The above information is based on details provided by our suppliers and has not been confirmed by analysis.**