



PRODUCT: **NATURAL ALMONDS SELECTED**

VARIETY: **CALIFORNIA** (Standard, 25/27, 27/30,...) According to contract

ORIGIN: **U.S.A / AUSTRALIA**

INTENDED USE: **Use as an ingredient in food industries**

SPECIFICATION N°

C-N 01

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Date: 04/10/2022

Edition: 10

PHYSICAL SPECIFICATIONS

| | VALUE | DIMENSION | TOLERANCE |
|-------------------------------|---------|-----------|-----------|
| MIXING VARIETIES | 5,00 | % | maximum |
| DOUBLES | 15,00 | % | maximum |
| SPLITS & BROKEN | 5,00 | % | maximum |
| SERIOUS DEFECTS | 2,00 | % | maximum |
| FOREING MATERIAL | 0,10 | % | maximum |
| INSECT INJURY | 1,00 | % | maximum |
| COUNT (ACCORDING TO CONTRACT) | + / - 5 | % | maximum |

CHEMICAL SPECIFICATIONS

| | VALUE | DIMENSION | TOLERANCE |
|-----------------------|---------|-------------------------|-----------|
| AFLATOXIN B1 | < 8,00 | p.p.b | maximum |
| AFLATOXIN B1+B2+G1+G2 | < 10,00 | p.p.b | maximum |
| WATER ACTIVITY | <0,65 | | maximum |
| MOISTURE | 6,50 | % | maximum |
| FREE FATTY ACIDS | 1,00 | % | maximum |
| PEROXIDE VALUE | < 4,00 | meq O ₂ / kg | maximum |
| HYDROCYANIC ACID | < 35,00 | mg / kg | maximum |

MICROBIOLOGICAL SPECIFICATIONS

| | VALUE | DIMENSION | TOLERANCE | METHOD |
|------------------------|--------------|-----------|-----------|-------------------|
| AEROBIC PLATE COUNT | 100.000,00 | ufc / g | maximum | PETRIFILM-AOAC |
| MOULD AND YEAST | 10.000,00 | ufc / g | maximum | ISO21527-1/2:2008 |
| COLIFORMES | 100,00 | ufc / g | maximum | PETRIFILM-AOAC |
| ENTEROBACTERS | 100,00 | ufc / g | maximum | PETRIFILM-AOAC |
| E-COLI | 10 | ufc / g | maximum | PETRIFILM-AOAC |
| SALMONELLA | Not detected | ufc/ 25 g | maximum | NF-ISO16140/AOAC |
| LISTERIA MONOCYTOGENES | Not detected | cfu/ 25 g | maximum | ISO 11290-1 |

ORGANOLEPTIC SPECIFICATIONS

| | |
|---------------|--|
| APPEARANCE | WELL DEVELOPED KERNELS OF CHARACTERISTIC UNIFORM SHAPE. |
| SMELL / TASTE | TYPICAL FRESH ALMOND FLAVOUR WITHOUT STALE, RANCID, BITTER, MOULDY OR FOREIGN FLAVOURS AND ODOURS. |
| CONSISTENCY | FIRM AND BRITTLE, NOT PLIABLE OR LEATHERLY. |



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ALLERGEN INFORMATION

Food causing an adverse reaction that is mediated by an immunological response. Defined allergens are:

| ALLERGEN | NOT PRESENT | PRESENT | CROSS CONTAMINATION |
|---|-------------|---------|---------------------|
| Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and products thereof | X | | |
| Crustaceans and products thereof | X | | |
| Eggs and products thereof | X | | |
| Fish and products thereof | X | | |
| Peanuts and products thereof | X | | |
| Soybeans and products thereof | X | | |
| Milk and products thereof (including lactose) | X | | |
| Almond (<i>Amygdalus communis</i> L.) | | X | |
| Nuts i.e. Hazelnut, (<i>Corylus avellana</i>), Walnut (<i>Juglans regia</i>), Cashew (<i>Anacardium occidentale</i>), Pecan nut (<i>Carya illinoensis</i> (Wangenh.) K., Koch), Brazil nut (<i>Bertholletia excelsa</i>), Pistachio nut (<i>Pistacia vera</i>), Macadamia nut and Queensland nut (Macadam) | X | | |
| Celery and products thereof | X | | |
| Lupin and products thereof | X | | |
| Molluscs and products thereof | X | | |
| Mustard and products thereof | X | | |
| Sesame seeds and products thereof | X | | |
| Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO ₂ . | X | | |

GMO DECLARATION

This product do not contain or have been produced with genetically modified organisms, and:

1. They do not contain maize or soya genetically modified either any other genetically modified organism (GMO) or their derivatives.
2. They do not contain or have been manufactured from any ingredient coming from genetically modified maize, soya, any other genetically modified organism (GMO) or their derivatives
3. They are free from cross contamination or any other kind of contamination by GMO and do not exceed the limits established in Regulation 1829/03.
4. Undertakes not to carry out any change in the product supplied without having informed in writing and in advance to the customer
5. With reference to Regulation 1829/2003 and 1830/2003 concerning the labeling and traceability of genetically modified organisms (GMO) and of food and feed produced from GM organisms, we hereby declare that this product is neither produced from, nor consists of genetically modified organisms.

NUTRITIONAL VALUE

| COMPONENT | Content in g per 100g of raw material |
|-------------------------------|---------------------------------------|
| Energy | 579 kcal 2420,22 kJ |
| Proteins | 21,2 gr |
| Fat, total | 49,9 gr |
| Saturated fats | 3,80 gr |
| Monounsaturated fats | 31,6 gr |
| Polyunsaturated fats | 12,3 gr |
| Fibre | 12,5 gr |
| Carbohydrate | 21,6 gr |
| Assimilable carbohydrate | 9,1 gr |
| Sugars | 4,35 gr |
| Salt (Natural sodium) | 0,003 gr |
| MINERAL | |
| Sodium | 1 mg |
| Potassium | 733 mg |
| Calcium | 269 mg |
| Phosphorus | 481 mg |
| Magnesium | 270 mg |
| Iron | 3,71 mg |
| VITAMINS | |
| Vitamin E | 25,60 mg |
| Vitamin B5 (pantothenic acid) | 0,47 mg |
| Vitamin B6 | 0,14 mg |
| Niacin | 3,62 mg |

Source: www.usda.gov



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PACKING

CARTON BOX

KGS

LBS

5,00

11,03

10,00

22,05

12,50

27,56

RAFFIA SACKS

25,00

55,12

BIG-BAGS

1000,00

2.204,60

BAG LDPE

0,125 - 1

-

VACCUM PET MET

10,00

EXPECTED SHELF LIFE

12 MONTHS

THE EXPECTED SHELF LIFE IS GARANTEED ONLY IF IT IS KEPT IN THE RECOMMENDED CONDITIONS.

STORAGE CONDITIONS

STORE UNDER COOL CONDITIONS (5-12°C) IN ODOR FREE AREA AND AT < 70% RELATIVE HUMIDITY

GENERAL SPECIFICATIONS

*SUITABLE FOR GENERAL POPULATION EXCEPT: PEOPLE ALLERGIC TO NUTS AND CHILDREN UNDER 3 YEARS OLD, DUE TO THE RISK OF CHOKING

* THE PRODUCT MUST COMPLY WITH THE FOOD LAWS IN THE EU COUNTRIES.

* THE PRODUCT HAS TO BE PRODUCED FROM TRADITIONAL VARIETIES (NO GMO).

* IONIZATION: ABSENCE (NOT USED)

* ALL PROCESSING MUST BE DONE ACCORDING TO GOOD MANUFACTURING PRACTICE.

* ALL PROCESSING, STORAGE AND TRANSPORTATION MUST BE DONE ACCORDING TO EC HYGIENE REGULATIONS THAT ARE IN FORCE AT TIME OF PRODUCTION, INCLUDING HACCP PROCEDURES.

* THE LOTS MUST BE UNIFORM IN SHAPE, COLOUR, SIZE AND VARIETY.

* THE PRODUCT WILL BE PACKED IN TIGHTLY CLOSED PACKAGING; TYPE AND WEIGHT IS ACCORDING TO CONTRACT.

* THE PRODUCT WILL BE PACKED IN NEW, CLEAN PACKAGING MATERIAL, SUITABLE FOR FOOD PRODUCTS.

* AMBIENT TEMPERATURE DURING TRANSPORT.

* EACH PACKAGING UNIT WILL BE CLEARLY MARKED WITH THE NAME OF THE PRODUCT, ORIGIN, SIZE AND LOT NUMBER AND BBD.

* THE ONLY PRODUCT HANDLED IN ALMENDRAS DEL SOL, S.A. ARE ALMONDS, BEING THE FINAL COMPOSITION 100% ALMONDS, SO THERE IS NO POSSIBILITY OF CROSS CONTAMINATION WITH OTHER ALLERGENS.

Please note that this specification will be considered accepted after two weeks if no signed copy of the specification is received.

EDITED BY

ACCEPTED BY

COMPANY: ALMENDRAS DEL SOL, S.A

FUNCTION: QUALITY ASSURANCE

NAME / SIGNATURE: JOSÉ RAMÓN PASTOR CANDELA

COMPANY:

FUNCTION:

NAME / SIGNATURE:

APPROVED BY

FUNCTION: GENERAL MANAGER

NAME / SIGNATURE: CESAR SOLER

Almendras del Sol S.A.
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DATE: