



PRODUCT: **BLANCHED SLIVERED ALMONDS**

SPECIFICATION N°

C-RB 01

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Date: 04/10/2022

Edition: 11

VARIETY: **CALIFORNIA (Standard...) According to contract**

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

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

PHYSICAL SPECIFICATIONS

| | | VALUE | DIMENSION | TOLERANCE |
|-----------|----------|----------|-----------|-----------|
| LEGTH | < 12 mm | 0-35 | % | maximum |
| | > 12 mm | 65-100 | % | maximum |
| THICKNESS | < 1 mm | 2,50 | % | maximum |
| | < 2 mm | 10,00 | % | maximum |
| | 2 - 3 mm | 70 - 100 | % | minimum |
| | > 3 mm | 20,00 | % | 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 |
| MOISTURE | 6,00 | % | maximum |
| WATER ACTIVITY | <0,65 | | maximum |
| FREE FATTY ACIDS | 1,00 | % | maximum |
| PEROXIDE VALUE | < 4,00 | meq O ₂ / kg | maximum |
| HYDROCYANIC ACID | <35 | mg / kg | maximum |

MICROBIOLOGICAL SPECIFICATIONS

| | VALUE | DIMENSION | TOLERANCE | METHOD |
|------------------------|--------------|-----------|-----------|-------------------|
| AEROBIC PLATE COUNT | 100.000,00 | cfu / g | maximum | PETRIFILM-AOAC |
| MOULD AND YEAST | 1.000,00 | cfu / g | maximum | ISO21527-1/2:2008 |
| COLIFORMES | 100,00 | cfu / g | maximum | PETRIFILM-AOAC |
| ENTEROBACTERS | 100,00 | cfu / g | maximum | PETRIFILM-AOAC |
| E-COLI | 10 | cfu / g | maximum | PETRIFILM-AOAC |
| SALMONELLA | Not detected | cfu/ 25 g | maximum | NF-ISO16140/AOAC |
| LISTERIA MONOCYTOGENES | Not detected | cfu/ 25 g | maximum | ISO 11290-1 |

ORGANOLEPTIC SPECIFICATIONS

| | |
|--------------|--|
| APPEARANCE | COLOURED GOLD-YELLOW TO BEIGE, NOT GREY OR DISCOLOURED, ACCORDING TO STANDARD. |
| SMELL/ TASTE | FLAVOUR WITHOUT STALE, RANCID, BITTER, MOULDY OR FOREIGN FLAVOURS AND ODOURS. |
| CONSISTENCY | DRY AND FREE FLOWING. |



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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 (kcal/kJ) | 590 kcal |
| | 2466,2 kJ |
| Proteins | 21,40 |
| Fat, total | 52,50 |
| Saturated fats | 3,95 |
| Monounsaturated fats | 33,40 |
| Polyunsaturated fats | 15,15 |
| Fibre | 9,90 |
| Carbohydrates | 18,70 |
| Assimilable carbohydrate | 8,80 |
| Sugars | 4,63 |
| Salt (Natural sodium) | 0,05 |
| MINERAL (mg/100g) | |
| Sodium | 19,00 |
| Potassium | 659,00 |
| Calcium | 236,00 |
| Phosphorus | 481,00 |
| Magnesium | 268,00 |
| Iron | 3,28 |
| VITAMINS (mg/100g) | |
| Vitamin E | 23,80 |
| Vitamin B5 (pantothenic acid) | 0,31 |
| Vitamin B6 | 0,12 |
| Niacin | 3,50 |

Source: www.usda.gov (United States Department of Agriculture)

| | | |
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PACKING

| | KGS | LBS |
|--|-----------|-------|
| CARTONS WITH BLUE POLYETILENE BAG INSIDE | 10,00 | 22,05 |
| | 12,50 | 27,56 |
| 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.


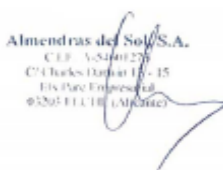
STORAGE CONDITIONS

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 CHILDEN 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 AN 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 RAMON PASTOR CANDELA  | COMPANY: FUNCTION: NAME / SIGNATURE: |
| APPROVED BY | |
| FUNCTION: GENERAL MANAGER NAME / SIGNATURE: CESAR SOLER  | DATE: |