

TECHNICAL DATA SHEET

BLANCHED POWDER ALMONDS

Code SAP : 4102754		GENCOD : 3660407042804		Created on : 19/11/97	
Code PF: 4280				Ref H dated : 15/05/2014	
Code Baan: 00312500110C21				Visa : EF	
Designation	AM BLC POWDRE FINE CALIF 1K				
Description	Almond flour				
Origin	France	Shelf Life	15 months		
Ingredients	100% almonds				
GMO	EC regulation 1829/2003 and 1830/2003 Labeling GMO ingredients: no.				
Allergen declaration	Directives 2003/89/CE - 2007/68/CE Allergens : almonds				
Ionisation	EC directive 1999/2. no ionisation treatment.				
Chemical and physical specifications	Moisture : 6 % max.		Peroxid index : <3 méq O ₂ /kg		
	Aflatoxine B1 : <8ppb max.				
	Fat : 50 to 56%				
	Visible foreign substance : abs				
	Skin : 5/320cm ² max				
	>2mm : 1% max		>1mm : 10% max		
	>0.8mm : 20% max		<0.8mm : 80% min		
Nutritional information for 100g CIQUAL table	Fat : 52,9 g		Proteins : 23,6 g		Energy for 100 g : 612 kcal 2558 kJ
	In which SAF : 4,3 g		Fibers : 7,6 g		
	Carbohydrates : 5,6 g		Sodium : 1,6 mg		
	In which sugars : 4 g		Salt : 4 mg		
Bacteriological specifications	Total flore : <300 000/g		Aureus staphyl. : <10/g		
	Coliform : <1000/g		Sulfito red. Anaerobia : <10/g		
	Salmonella : 0/25g				
	Yeast : <500/g		Mould : <500/g		
	B1 Aflatoxins : < 8 ppb – Total Aflatoxins : < 10 ppb				
Organoleptic Specifications	Odor and taste: Characteristic				
	Color : sweet almonds				
Packaging	Direct :		Packet 1 kg		
	Overwrap: -		Carton of 10 packets		
	Pallet 800 x 1200 :		45 cartons		
Heavy Metals	Conformed to the Regl. 466/2001/EC of the 8 th of March 2001 Modified by the Regl. 221/2002/EC of the 6 th of February 2002				
Storage	Dry and cool				

The information given on this document is based on our current knowledge and experience, and may be used at your discretion and risk.

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