

BLANCHED SLIVERED ALMONDS

1. DESCRIPTION:

Blanched almonds cut and sieved mechanically to the right size.

2. SIZE:

LENGTH: 2-21 mm. *WIDE:* 2±2 mm. *HIGH:* 3±2 mm.

	<i>EXTRA MINI</i>		<i>MINI</i>		<i>MINI / MIDI</i>		<i>MIDI</i>		<i>EXTRA MIDI</i>	
	R	T	R	T	R	T	R	T	R	T
<i>% > 21 mm.</i>	0	0	0	< 2	< 2	< 5	> 2	> 0	> 20	> 10
<i>% 16-20 mm.</i>	5-10	5-15	10-20	< 20	15-25	15-30	> 20	> 15	> 35	> 25
<i>% 11.15 mm.</i>	25-35	25-40	35-45	30-50	30-40	30-50	< 40	< 50	< 30	< 40
<i>% 4-10 mm.</i>	35-45	30-50	35-45	30-50	30-40	30-45	< 20	< 30	< 15	< 15
<i>% 2-3.15 mm.</i>	5-20	5-25	2-15	2-20	2-10	2-15	< 3	< 5	< 3	< 5
<i>% < 2 mm. (garb.)</i>	< 1	< 2	< 1	< 2	< 1	< 2	< 1	< 2	< 1	< 2

R = (interval or value) Recommended; T = (value) Tolerated

3. SENSORIAL CHARACTERISTICS:

APPEARANCE: Uniform.

SMELL/TASTE: Natural and fresh, free from strange smells. Not rancid, not mouldy, not bitter. Pure like almonds. Lightly beige colour.

4. ANALYTICAL CHARACTERISTICS:

4.1. PHYSICAL CHARACTERISTICS:

	Recommended
<i>MOISTURE (%)</i> <small>(Occasionally accepted.....)</small>	Max. 5.5 Max. 6)

4.2. CHEMICAL CHARACTERISTICS:

	Recommended:
<i>AFLATOXIN B1 (ppb)</i>	According to: EC 165/2010 and later adjustments.
<i>AFLATOXIN B1, B2, G1, G2 (ppb)</i>	
<i>PEROXIDE INDEX (IP) (meq. O₂ / Kg. fat)</i>	< 3
<i>FREE FATTY ACID (FFA) (g. Oleic Acid / 100 g. Fat)</i>	< 1

4.3. MICROBIOLOGICAL CHARACTERISTICS:

	Recommended	Maximum Tolerated
<i>Total aerobic germs (cfu/g)</i>	Max. 10.000	Max. 20.000
<i>Moulds (cfu/g)</i>	Max. 250	Max. 500
<i>Yeasts (cfu/g)</i>	Max. 250	Max. 500
<i>Total coliforms (cfu/g)</i>	Max. 10	Max. 50
<i>Total enterobacter (cfu/g)</i>	Max. 10	Max. 50
<i>E. Coli (cfu/g)</i>	Absence	Absence
<i>Salmonella sp. (cfu/25 g)</i>	Absence	Absence

5. PACKAGING: →MC8402 : packed into transparent plastic containers of 10 x 1kg

5.1. POSSIBLE PACKING:**

<i>NET WEIGHT</i>	<i>BAGS</i>		<i>PACKING</i>	<i>UNITS / PALET</i>	<i>PALLET HEIGHT (m)*</i>	<i>PALLET WEIGHT (Kg)*</i>
5 Kg.	Blue PE		Cardboard Llopis Logo / White	100	1.91	570
10 Kg.	Blue PE			63	1.86	686
12.5 Kg.	Blue PE			54	1.77	728
1000 Kg.	-		Big Bag	1	1.95	1024
5 Kg.	1000 g.	Material: PET / PE Type: - Llopis - White	Cardboard Llopis Logo / White	100	1.91	570
10 Kg.	500 g.			63	2.04	689
	250 g.			54	2.07	599

* These datum referred to weight and height are approximate and are made for euro pallet

** Possible formats will be studied for customer request

5.2. STANDARD REQUESTS FOR LABELS:

- PRODUCT DESCRIPTION
- LOT NUMBER
- NET WEIGHT
- EXPIRY DATE

5.3. PALLETIZATION:

- EURO PALLETS (800 x 1.200 mm) or AMERICAN PALLETS (1.000 x 1.200 mm)
- PALLET MATERIAL: wood

5.4. STORAGE/PRESERVATION RECOMMENDED CONDITIONS:

- TEMPERATURES: 4-6 ° C
- AIR FLOW (between product)
- RELATIVE HUMIDITY: 50-60 %
- AVOID DIRECT LIGHT INCIDENCE
- USEFUL LIFE: 12 months*

* Product useful life is guaranteed only if it is preserved under recommended conditions.

6. TRANSPORT:

The loads will be checked. It will be clean, dry, not damaged pallets and free from strange smells.

7. OTHER CHARACTERISTICS:

- ORIGIN: According to contract. The crops will not be mixed.
- PURITY: Without additives, antioxidizing or preservatives added. The products carry out with all standards for human consumption.

* The products supplied are not, do not contain and are not produced from Genetically Modified Organisms.

* The products supplied carry out European Legislation about pesticides and heavy metal residues.

INTOLERANCE DATA

NAME PRODUCT: BLANCHED SLIVERED ALMONDS								
Milk proteins	01	0	Crustacean & shellfish	13	0	Sulphite (E220 until E228)	25	0
Lactose	02	0	Maize	14	0		26	
Egg products	03	0	Cocoa	15	0		27	
Soya proteins	04	0		16			28	
Soya oil	05	0	Leguminous plants	17	0		29	
Gluten	06	0	Hazelnuts, almonds	18	1		30	
Wheat	07	0	Other nuts *	19	rcc	Coriander	31	0
Rye	08	0	Peanut	20	0	Celery	32	0
Cattle beef	09	0	Peanut oil	21	0	Mollusc	33	0
Pork beef	10	0	Sesame	22	rcc	Umbelliferae – Carrot	34	0
Chicken beef	11	0	Sesame oil	23	0	Lupine	35	0
Fish	12	0	Glutamate	24	0	Mustard	36	0
1 = Present or 0 = Absent or rcc = there is a risk for cross contamination								

Other nuts* = walnuts, pecan nuts, cashew nuts, pistachio nuts, Brazil nuts, macadamia nuts

GMO DECLARATION :

The representative from Markelbach & Corne N.V. declares and certifies that this product is not included within the application of the scope of EC 1829/2003, regarding genetically modified foods and animal feed, nor of EC 1830/2003, regarding traceability and labelling of GMO and traceability of products derived from genetically modified foods.

8. NUTRITIONAL CHARACTERISTICS:

Constituents in 100 gr. almonds:

Energy value (Kcal./Kj.)	623 - 2608
Proteins (g)	24.1
Total fat (g)	54.10
Of which Saturated Fat (g)	4.22
Cholesterol (g)	0.00
Carbohydrates (g)	10.00
Of which sugars (g)	6.90
Fibre (g)	10.70
Ashes (g)	3.00
Na (mg)	< 10
SO₂ (mg)	Non detected

Vitamin and Mineral content in 100 gr.:

Total Caroten (mg)	0.12
B1 Vitamin (mg)	0.24
B2 Vitamin (mg)	0.67
B6 Vitamin (mg)	0.1
E Vitamin (mg)	20
Folic acid (mg)	0.05
Calcium (mg)	254
Iron (mg)	4.2
Phosphorus (mg)	454
Magnesium (mg)	258
Potassium (mg)	860

CODE ARTICLE BRUYERRE : 01020059

CODE ARTICLE FOURNISSEUR : 160

F.T. BASEE SUR FICHE FOURNISSEUR/FABRICANT.

Cette fiche a été établie avec les plus grands soins et comporte les renseignements les plus précis, les plus corrects et les plus complets disponibles au moment de l'impression de celle-ci. Néanmoins Bruyere s.a. ne peut pas être rendue responsable pour la justesse et l'intégralité totales de ce document. Celui-ci a été établi sur base des données transmises par notre fournisseur/fabricant.

The logo for Bruyere, featuring a stylized, cursive script of the word 'Bruyere' in a dark blue or black color.

Rue François Léon Bruyere, 34 – B-6041 Gosselies * www.bruyere.be * Agrément AFSCA : AER/HAI/001729
Secrétariat général : T 0032-71/25.01.58 * F 0032-71/25.01.47 * info@bruyere.be
T.V.A. BE 0431.703.151 / Enregistrement n° 082.711
Contact qualité matières premières : qualite.matprem@bruyere.be * 0032-71/25.01.42