



Code article Bruyere : 01020018

Conditionnement : 1 kg.

REVISION DATE 03/2018  
MC131

### PHYSICAL SPECIFICATIONS

PRODUCT: **BLANCHED SELECTED VALENCIA ALMONDS**

ORIGIN: **SPAIN**

#### PHYSICAL SPECIFICATIONS

	VALUE	DIMENSION	TOLERANCE
DOUBLES	15,00	%	maximum
SPLITS & BROKEN	3,00	%	maximum
SERIOUS DEFECTS	1,50	%	maximum
BITTER	1,00	%	maximum
FOREING MATERIAL	0,40	%	maximum
ADHERING SKIN	2,00	%	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
MOISTURE current crop	6,00	%	maximum
MOISTURE new crop	6,50	%	maximum
FREE FATTY ACIDS	1,00	%	maximum
PEROXIDE VALUE current crop	< 4,00	meq O <sub>2</sub> / kg	maximum
PEROXIDE VALUE new crop	< 2,00	meq O <sub>2</sub> / kg	maximum

#### MICROBIOLOGICAL SPECIFICATIONS

	VALUE	DIMENSION	TOLERANCE	METHOD
AEROBIC PLATE COUNT	100.000,00	ufc / g	maximum	NFV 08-051
MOULD AND YEAST	1.000,00	ufc / g	maximum	XFV 08-059
COLIFORMES	100,00	ufc / g	maximum	NFV 08-050
ENTEROBACTERS	100,00	ufc / g	maximum	NFV 08-054
E-COLI	0	ufc / g	maximum	NFV 08-053
SALMONELLA	0	ufc/ 25 g	maximum	V 08-052

#### ORGANOLEPTIC SPECIFICATIONS

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

**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 (Amygdalus communis L.)		X	
Nuts i.e. Hazelnut,(Corylus avellana), Walnut (Juglans regia), Cashew (Anacardium, occidentale), Pecan nut (Carya illinoensis (Wangenh.) K., Koch), Brazil nut (Bertholletia excelsa), Pistachio nut (Pistacia vera), Macadamia nut and Queensland nut (Macadamia)	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 <sub>2</sub> .	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

**NUTRITIONAL VALUE**

COMPONENT	Content in g per 100g of raw material
Energy (kcal/KJ)	590 kcal
	2466,2 KJ
Proteins	21,40
Fat, total	52,52
Saturated fats	3,95
Monounsaturated fats	32,43
Polyunsaturated fats	12,37
Fibre	9,90
Carbohydrate	18,67
Sugars	4,63
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	23,75
Vitamin B5 (pantothenic acid)	0,44
Vitamin B6	0,12
Niacin	3,50

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

**PACKING**

	KGS	LBS
CARTONS	10,00	22,05
	12,50	27,56
RAFFIA SACKS	25,00	55,12
	50,00	110,23
BIG-BAGS	500,00	1.102,30
	1000,00	2.204,60

**EXPECTED SHELF LIFE**

12 MONTHS

**STORAGE CONDITIONS**

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

**GENERAL SPECIFICATIONS**

- \* THE PRODUCT MUST COMPLY WITH THE FOOD LAWS IN THE EU COUNTRIES.
- \* THE PRODUCT HAS TO BE PRODUCED FROM TRADITIONAL VARIETIES (NO GMO).
- \* 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; CROP YEAR IN ACCORDING TO CONTRACT.
- \* 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.
- \* EACH PACKAGING UNIT WILL BE CLEARLY MARKED WITH THE NAME OF THE PRODUCT, ORIGIN, SIZE AND LOT NUMBER.

CODE ARTICLE BRUYERRE : 01020018

CODE ARTICLE FOURNISSEUR : MC131

F.T. BASEE SUR FICHE FOURNISSEUR/FABRICANT.

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