



CODE ARTICLE BRUYERRE : 01020051 - CONDITIONNEMENT 1 KG.

CODE ARTICLE FOURNISSEUR : 159

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.

MC159

PRODUCT SPECIFICATION
BLANCHED SLICED ALMONDS

DESCRIPTION

Almonds cut mechanically extra thin 0.4/0.6mm from blanched almonds

SENSORIAL, PHYSICAL & CHEMICAL CHARACTERISTICS:

- Cut extra thin 0.4/0.6mm
- Crisped, typical blanched almond taste characteristic consistency
- Uniform white / yellowish colour.
- Free from strange taste & smell
- Free from insects in all its stages
- Max. moisture = 6%
- Foreign materials <0.01%
- Remaining skin specks <2%
- Pieces <6mm = max. 5%

Maximum European aflatoxin limits

- Aflatoxin B1 < 8PPB
- Aflatoxin total < 10PPB

Bacteriological limits (at production)

- Mesophiles aerobic count /g : max 10.000/g
- Mould and yeast /g :max 1.000/g
- Salmonella/25g : absence/ 25g
- Coliform/g : max 1.000/g
- E. coli/g: max 1.000/g

Packing & labelling

10kg cardboard boxes with inner blue polyethylene bag

The labelling includes: lot number, net weight, and recommended consumption date in perfect storage conditions, name and address.

GMO declaration :

We certify 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.

STORAGE INSTRUCTION:

Optimum storage temperature should be below 14°C and relative humidity below 65%. Store cool and dry, avoid storage near merchandise having strong odour or which may breed insects.

Product can be transported ambient.

FOREIGN BODY DETECTION:

Metal detection and laser and electric eye machines are in place to separate foreign bodies (metal, glass, hard plastic, stones)

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

INTOLERANCE DATA

Milk proteins	01	0	Cocoa	18	0	Cinnamon	35	0
Lactose	02	0	Yeast	19	0	Vanilline	36	0
Egg products	03	0	Legumious plants	20	0	Coriander	37	0
Soya proteins	04	0	Hazelnuts, almonds	21	1	Celery	38	0
Soya oil	05	0	Other nuts *	22	0	Mustard	39	0
Gluten	06	0	Peanut	23	0	Umbelliferae	40	0
Wheat	07	0	Glutamate	24	0	Allura red AC E129	41	0
Rye	08	0	Sulphite (E220-E228) > 10 ppm	25	0	Patentblue V E131	42	0
Sacharose	09	0	BHA / BHE (E 320-E321)	26	0	Indigotine E132	43	0
Cattle beef	10	0	Benzoic acid (E 210-E 213)	27	0	Annato-lycopeen E160b d	44	0
Porc beef	11	0	Parabene (E 214-E219)	28	0	Adragantgum E413	45	0
Chicken beef	12	0	Tartrazine (E 102)	29	0	Arabic gum E414	46	0
Fish	13	0	Orange yellow S (E 110)	30	0	Sesam	47	0
Crustacean shell fish	14	0	Azorubin (E 122)	31	0	lipine	48	0
Gelatine	15	0	Amarant (E 123)	32	0	Mollusc	49	0
Fructose	16	0	Cochénille red A (E 124)	33	0			
Maize	17	0	Sorbic acid (E 200 - E 203)	34	0			

**1 = Present or 0 = Absent or
? = If there is insufficient information available or if the article contains just traces of the pertinent substance.**

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

