

Technical Specification: MC 160 – BLANCHED SLIVERED ALMONDS – 10kg

General Information

Code	160
Description	Blanched slivered almonds
Origin	USA
Shelf Life	12 months
Type of packaging material	Blue PE bag + cardboard box
Net weight	10 kg

Organoleptic Parameters

Description	Blanched almonds cut and sieved mechanically to the right size
Colour	Lightly beige
Flavour / odour	Natural and fresh, free from strange smells. Not rancid, not mouldy, not bitter. Pure like almonds.

Ingredient List

Ingredients
Almonds

Product Specific Information

Size	Length : 2 – 21 mm
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Foreign body control

Metal detection	Fe	Mainly 1.5 mm
Metal detection	non-Fe	Mainly 2.0 mm
Metal detection	stainless steel	Mainly 2.5 mm
Sieved	Mesh size	For sizing

Microbiology (at production)

Moulds	< 500 cfu/g
Yeasts	< 500 cfu/g
Salmonella	Absent in 25g
Total coliforms	< 50 cfu/g
Total aerobic germs	< 20000 cfu/g
E. coli	Absence

Physical and chemical characteristics

Aflatoxins B1	According to : EC 165/2010 and later adjustments
Aflatoxins B1+B2+G1+G2	
Moisture	Max. 5.5%
Free fatty acid	< 1 g / 100g fat
Peroxide	< 3 meq O2 / kg fat

Nutritional Values

Average NV	Per 100gr
Energy	2697 kJ / 645 kcal
Fat	54g
Of which saturated	4.2g
Carbohydrates	10g
Of which sugars	6.9g
Fibre	11g
Protein	24g
Salt	< 0.03g

The nutritional values above can vary from the labels.

Storage Conditions

Keep cool (4-6°C) and dry (RH 50-60%). For storage conditions once opened please see label.

Intolerance Data

Ingredients and derivates causing hypersensitivity according to EU legislation.	Used in the product (incl. as carrier for additives, carry over additives, processing aid).			Able to cross contaminate the product?	
	Yes	No	?	Yes	No
Cereals containing gluten and products thereof (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains)		X			X
Crustaceans and products thereof		X			X
Eggs and products thereof		X			X
Fish and products thereof		X			X
Peanuts and products thereof (inc. oil)		X			X
Soybeans and products thereof (inc. lecithin)		X			X
Milk and products thereof (inc. lactose)		X			X
Nuts and products thereof (incl. oil)					
- Hazelnut		X			X
- Walnut		X			X
- Almond	X				
- Cashew		X			X
- Pecan nut		X			X
- Brazil nut		X			X
- Pistachio nut		X			X
- Macadamia nut		X			X
Celery and products thereof		X			X
Mustard and products thereof		X			X
Sesame and products thereof (inc. oil)		X			X
Sulphur dioxide and sulphites at concentrations of more than 10mg/kg or 10mg/l expressed as SO ₂		X			X
Lupine and products thereof		X			X
Molluscs and products thereof		X			X

Legal Information

The supplier hereby declares that all products delivered to Markelbach & Corne comply with all relevant European and Belgian legislation, as for instance:

Contaminants: EC/2023/915 (and amendments): setting maximum levels for certain contaminants in foodstuffs.

Material and articles coming into contact with food: EC/1935/2004, EC/2023/2006 and EC/10/2011 (and amendments).

Food information and allergens: EC/1169/2011 and amendments

Pesticide residues: EC/396/2005, 2007/7/EC, 86/362/EC, 90/642/EC and their amendments.

Coating materials: BPA and others EC/1895/2005 of 18 November 2005 on the restriction of use of certain epoxy derivatives in materials and articles intended to come into contact with food.

Radioactive contamination of food and feed: regulations EC/2016/52, EC/2016/6 EC/733/2008.

GMO declaration :

The representative from Markelbach & Corne N.V. declares and certifies that this product is GMO free and is thus 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.

Declaration of Non-Ionisation & Non-Irradiation:

The undersigned, declares and certifies that this product has not been radiated or is not treated in any way by Ionising rays cfr. ionisation EC/1169/2011 , EC/2+3/1999 & Irradiation EC/6/2016.

Validation

(Electronically) Created by:	(Electronically) Validated by:
QO Quality	Quality department
Date: 22/11/2023	Date: 22/11/2023
Version Number	V11.2023