

TECHNICAL SPECIFICATION OF PRODUCT

PRODUCT	ALMOND SLICES
DESCRIPTION	SLICED BLANCHED ALMOND 100% PURE ALMOND FRUIT WITHOUT PRESERVATIVES AND ADDITIVES
COMPOSITION	Valencia, Organic Spanish almond. Sizes: Thin Slices (0,4-0,6 mm) Standard Slices (0,6-0,8 mm) Thick Slices (1-1,2 mm) GMO FREE IONIZATION: ABSENCE (NOT USED)
ALLERGIES	Allergies to nuts

NUTRITIONAL COMPOSITION (Nutrients in 100g of almonds)

Energy	626 Kcal	Proteins	21,2 g	Ca	200 mg*
Fat	57,1 g	Carbohydrates	4,37 g	*25 %RDA(daily recommended amount)	

FINISH PRODUCT CHARACTERISTICS

PHYSICAL	limit	MICROBIOLOGICAL Limit		CHEMICAL	Limit	ORGANOLEPTIC
Thickness Thin Slices	0,4-0,6 mm +/- 1 mm	Salmonella	Absence/25g	Moisture	6,5%	External Color: Ivory white
Thickness Standard Slices	0,6-0,8 mm +/- 1 mm	E. coli	Absence/g,	Acidity (Oleic Acid)	0,70%	Aspect: Homogeneous slices
Thickness Thick Slices	1,0-1,2 mm +/- 1 mm	Total Coliforms	100 cfu/g	Peroxid index (meqO2/Kg)	4	Texture: Firm and compact
Fine flour	3%	Total flora	100.000 cfu/g	Aflatoxins B1	<8 ppb	Taste and odour: Fresh and typical of blanched almonds
Foreign matter including shell fragments and dust	0,10%	Enterobacter	100 cfu/g	Totals Aflatoxins	<10 ppb	
Residues of adhering skin	2%	Yeasts and Moulds	1000 cfu/g	Cianhidric Acid (bitter)	<5 ppm	

Process Description: Industry 479

RAW MATERIAL RECEPTION, RAW MATERIAL STORAGE, CLEANING, WASHING, SCALDING, SKIN REMOVING, DRYING, ELECTRONIC SELECTION, COOL, MANUAL SELECTION, BROKEN AND HALVES SEPARATION OF KERNEL ALMONDS, ELASTICIZED, CUT, SEPARATION OF SLICES, METAL DETECTION, PACKING, FINISH PRODUCT STORAGE AND TRANSPORT.

Metal detector Machine sensibility

NON FERROUS MATERIALS (Cooper, brass, aluminium and lead): 2 mm
 FERROUS MATERIAL (iron and iron alloy like stainless steal): 1,20 mm

Packaging and storage

5 OR 10 KG POLIETILENE –POLYAMIDA BAGS WHITH MODIFIED AND PROTECTIVE ATMOSPHERE

Shelf Life: 12 months

CARTON BOXES: 5,10 and 12'5 KG

Shelf Life: 10 months

KEEP AND TRANSPORT IN A FRESH AND DRY PLACE.

IT IS RECOMENDED AN AVERAGE TEMPERATURE BETWEEN 4-10°C AND RELATIVE HUMIDITY <80%



ARBORETO, S.A.T. LTDA.

RSIPAC: 21.09832/CAT RGSEAA: 21.18822/T

Certificate handling, processing and packaging of organic nuts CT002073

Control Authority ES-ECO-019-CT

CRISOL DE FRUTOS SECOS SAT

RSIPAC: 21.10746/CAT RGSEAA: 21.026843/T

Certificate handling, processing and packaging of organic nuts CT002429

Control Authority ES-ECO-019-CT

Central office and warehouse

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Storage and Laboratory

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