

Product Specification Flaked Almonds Blanched

Product Identification		
Product Name	Flaked Almonds Blanched (Blanched Almonds Sliced 1.0-1.2mm)	
Country of Origin	USA/Australia	
Country of Processing	Vietnam	
Ingredients	Almonds 100%	
Process Description	Flaked almonds are obtained by mechanically slicing blanched almonds according to the thickness required	
Certifications	GFSI, Kosher, Halal	
Allergens	Almond is an allergen as per the EU Regulations	
GMO Statement	Free from any genetically modified organism (GMO) or product thereof as per the EU Regulations	
Dietary Suitability	Suitable for Halal, Kosher, Vegan and Vegetarian diets	
Organoleptic		
Colour & Appearance	White to light yellow/pale ivory colour, not grey or discoloured, uniform appearance	
Taste	Typical of blanched almonds, natural and fresh, no bitter or off taste	
Aroma	Typical of blanched almonds, natural and fresh, free from rancid or off smell	
Texture	Dry and free flowing, crunchy	
Size	1.0-1.2mm	
Physical & Chemical Standards		
Test	Specification Limits	Method
Thickness	Max. 15% < 1.0mm	Calipers
	Min. 70% 1.0-1.2mm	
	Max. 15% > 1.2mm	
Broken and Pieces (Crumbs and Meal < 5mm)	20% max.	Auto Sieve Shaker (100 amplitude in 1 min) with square hole
Moisture	6% max.	IR/Halogen Moisture Analyser
Aflatoxin B1 (ppb)	≤ 8	ISO 16050:2003
Total Aflatoxins (ppb)	≤ 10	ISO 16050:2003
Peroxide Value (meq/kg)	2 max.	ISO 3960:2017
FFA (as Oleic Acid)	1% max.	ISO 660:2020
Heavy Metals & Pesticide Residues	Product is produced in compliance with the UK & European Legislation and does not exceed the maximum levels for certain contaminants in food incl. heavy metals (Commission Regulation EU No. 2023/915 and subsequent amendments) and maximum residue levels for pesticides (Regulation EC No. 396/2005 and subsequent amendments)	

Microbiological Standards		
Test	Specification Limits	Method
Total Aerobic Count (cfu/g)	10 000 max.	Petrifilm - AOAC
Yeasts & Moulds (cfu g)	200 max.	Petrifilm - AOAC
Total Coliforms (cfu/g)	100 max.	Petrifilm - AOAC
Enterobacteriaceae (cfu/g)	100 max.	Petrifilm - AOAC
Salmonella (cfu/25g)	Absence	ISO 6579-1:2017
E. Coli (cfu/g)	< 10	Petrifilm - AOAC
Listeria Monocytogenes (cfu/25g)	Absence	ISO 11290-1:2017
Nutritionals		
Nutritional Information (Per 100g)	Energy (kJ)	2469
	(kcal)	590
	Protein (g)	21.0
	Fat (g)	54.0
	Of which Saturates (g)	4.0
	Total Carbohydrates (g)	16.8
	Available Carbohydrates (g)	6.2
	Of which Sugars (g)	4.6
	Fibre (g)	10.6
Sodium (mg)	3.0	
Packaging Information		
Packaging Compliance	All Food Contact packaging complies with the current UK & EU Regulations for Food contact packaging, and acceptable migration levels	
Packaging Format	10 kg, 12.5 kg or 25 lb Food Grade PE liner in cardboard boxes	
Pallet Configuration	According to the contract. Pallet configuration may vary.	
Labelling	Product name, manufacturer, COO, net weight, lot/batch number, manufacturing and best before dates	
Shelf life	18 months from packing date under recommended storage conditions	
Storage Conditions	<p>Recommended temperature range and humidity: 5 - 12° C at maximum 70% relative humidity.</p> <p>Cool conditions are highly recommended for product storage to minimize premature rancidity development and minimize external infestation risk. The stock should be checked at regular intervals if stored for long periods of time.</p> <p>Store in a cool, clean, dry and odour-free area, out of sunlight and away from walls. Avoid storage in high moisture areas. Air flow between product is recommended for optimum shelf life.</p>	
Warranty	It Is Warranted That: The Foodstuff, Packaging And Label (Hereinafter Called "The Product") Complies in all respects with the Food Safety Act 1990 (as amended), The General Food Law Regulation (EC) 178/2002 and any other relevant current UK and EU regulations.	