

PRODUCT SPECIFICATION

GENERAL INFORMATION

Issued date:	11-06-2021	Revised date:	00-00-0000	Printed date:	28/10/2022
Completed by		Quality Assurance Manager			

Product name	Almonds InShell Juno - 101025
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Supplier	name	
	address	
	phone no.	
	e-mail	
	GN-code	

Quality system	We are BRC certified.
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PRODUCT CHARACTERISTICS

General

Origin	Italy
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Product denomination (legal name)	<i>English</i>	Almond in shell – Prunus amygdalus
Description of the product	Almond kernels Juno (hard shell type)	

List of ingredients in descending order by magnitude of weight. <i>Also include <u>additives</u> and <u>processing aids</u>.</i>	Components	% in the recipe	functionality*	country of origin
	1. Almonds	100	raw material	Italy
	2.			
	3.			
	4.			
	5.			
	6.			

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Analytical / Organoleptical values

Organoleptic	
Appearance & Colour	Light brown
Flavour	Characteristic for almonds, no foreign flavour
Odour	Characteristic for almonds, no foreign odour
Structure	Firm

Analytical	Target	Minimum	Maximum
Moisture			<6.0%
FFA			<0.8%
Perioxide			<3 meq/kg
mycotoxins:			8 ppb
• aflatoxin B1			10 ppb
• aflatoxin tot.			

Microbiological	Maximum	Value
Yeasts	<1.000	cfu/g
Moulds	<1.000	cfu/g
E coli	<10	cfu/g
Salmonella	absent	/25g

Physical	Maximum
Foreign material	Husk and other natural foreign material: 1 piece in 1000 kg

metal detection (mm)	Fe	Non Fe	Sts	Method used to determine value
				metal detector

Packaging	Bag
weight per colli	25 kg

Physical form (e.g. powder, liquid)	Nuts
shelf life	min. 12 months under below mentioned conditions in closed packaging
storage conditions	Cool, dry and out of direct sunlight. Temp. < 15°C RH < 70%

GMO & Novell Foods

Does the product or components hereof, contain GM micro-organisms or is it produced with GM micro-organisms (incl. processing aids and additives)	<input checked="" type="checkbox"/>	no	
	<input type="checkbox"/>	yes	specifically:

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HEALTH ISSUES

Nutritional information

Not available

Available

per 100 ml 100 g

Energy 2654 kJ
640 kcal

Proteins 22.1 g

• % vegetable source

• % animal source -

Total of carbohydrates 20 g

• sugars 3.7 g

• starch - g

• polyols - g

Dietary fibre 8.2 g

Fat 50.6 g

• % vegetable

• % animal -

• saturated fatty acids 3.8 g

• mono-unsaturated fatty acids g

• poly-unsaturated fatty acids g

• cholesterol mg

• trans-fatty acids - mg

Calcium (Ca) mg

Iron (Fe) mg

Magnesium (Mg) mg

Phosphorus (P) mg

Sodium (Na) mg

Potassium (K) mg

Zinc (Zn) - mg

Copper (Cu) - mg

Manganese (Mn) - mg

Selenium (Se) - mcg

Salt (based on sodium) 0.04 mg

Allergen information

Please indicate presence or absence of listed allergens

W: Recipe with

C: Can contain

-: Recipe without

via cross contamination

1.1	Wheat	-
1.2	Rye	-
1.3	Barley	-
1.4	Oats	-
1.5	Spelt	-
1.6	Kamut	-
1.7	Gluten	-
2.0	Shellfish	-
3.0	Egg	-
4.0	Fish	-
5.0	Groundnuts	-
6.0	Soya	-
7.0	Milk	-
8.1	Almonds	w
8.2	Hazelnuts	-
8.3	Walnuts	-
8.4	Cashewnuts	-
8.5	Pecans	-
8.6	Brazilnuts	-
8.7	Pistachios	-
8.8	Macadamia nuts	-
8.9	Nuts	w
9.0	Celery	-
10.0	Mustard	-
11.0	Sesame	-
12.0	Sulphur dioxide (E220-E228)	-
13.0	Lupine	-
14.0	Molluscs	-
20.0	Lactose	-
21.0	Cocoa	-
22.0	Glutamate	-
23.0	Chicken meat	-
24.0	Coriander	-
25.0	Corn	-
26.0	Legumes	-
27.0	Beef	-
28.0	Pork	-
29.0	Root	-

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Remarks

Use in production

If the goods or any part thereof supplied under the contract are processed, altered or tampered with in any way by the buyer or receiver of the goods or any other person, the quality of the goods shall be deemed to be acceptable to the buyer. All customer's quality control checks are to be completed on the entire load, prior to production and use.

Enclosed

No enclosure

Send to:

Company name :

Person :

Department :

Date :

Signed & stamped:

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