

WAREHOUSE

Alcácer 46 Bajo
46014 VALENCIA

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FACTORY

P.I. La Lloma
Sierra Perenchiza, 26
46960 – Aldaya (Valencia)

☎ + 34 961503200
☎ + 34 961503168

TECHNICAL SHEET

VERSION: 5.00 REVISION: 1

DATE: 26/01/2017

DESCRIPTION OF THE PRODUCT



PRODUCT: BLANCHED PINE NUT
ORIGIN: SPAIN
FAMILY: PINACEAE-ABIETACEAE
GENUS: Pinus
BOTANICAL NAME: Pinus pinea L.
VARIETY: Mediterranean pine nut
TYPE: Extra Big

PHYSICAL CHARACTERISTICS

CALIBRE (u/100 g): 540 - 600
INSECTS (ALIVE) (%): Absence
FOREIGN MATTERS (stones, glass, etc.) (%): Absence
VEGETABLE FOREIGN MATTERS (shell, dust) (%): < 0,1
BROKEN KERNEL (%): < 1
DAMAGED KERNEL (%): < 2
MOULDY KERNEL (%): Absence

CHEMICAL CHARACTERISTICS

MOISTURE (%): ≤ 6,5
ACIDITY (% oleic): ≤ 1
KREISS'S TEST: Negative
TOTAL AFLATOXINS (B1+G1+B2+G2) (ppb): < 4 (Regulation (CE) Nº 1881/2006 & subsequent amendments).
AFLATOXIN B1 (ppb): < 2 (Regulation (CE) Nº 1881/2006 & subsequent amendments).
PESTICIDE RESIDUES: According with European regulations (CE) Nº 396/2005 & subsequent amendments.
HEAVY METALS: According with European regulations (CE) Nº 1881/2006 & subsequent amendments.
GMOs: The product is free of GMOs (Genetically Modified Organisms) (< 0,9% in case of accidental contamination).
According with European regulations (CE) Nº 1829/2003, Nº1830/2003 & subsequent amendments.
IONIZING RADIATIONS: The product does not contain any ingredients treated with ionizing radiations.
(Directive 1999/2/CE, 1999/3/CE & subsequent amendments).

MICROBIOLOGICAL CHARACTERISTICS (Regulation (CE) Nº 2073/2005 & subsequent amendments)

MESOPHILIC AEROBIC (cfu/g): ≤ 100.000 **LISTERIA(cfu/25 g):** Absence
MOULDS & YEASTS (cfu/g): ≤ 2.000 **SALMONELLA (cfu/25 g):** Absence

NUTRITIONAL INFORMATION (Average values for 100g of product)

ENERGY VALUE: 2.611 kJ/ 624 kcal
FAT: 57,1 g
- of which saturated: 7,8 g
CARBOHYDRATES: 13,0 g
- of which sugars: 3,2 g
DIETARY FIBRE: 2,9 g
PROTEINS: 24 g
SALT: 0,003 g

PACKAGING

Plastic material from 20g to 1200kg, suitable for foodstuff use.

SHELF LIFE AND STORAGE CONDITIONS

From 6 months to 1 year, conserved in fresh and dry place (T: <20°C and RH ≤ 65%).
Keep out of direct light, rainwater, strong odours, protected from rodents and insects.

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DECLARATION OF ALLERGENS

PRODUCT:

SPANISH RAW BLANCHED PINE NUT

THE LIST OF ALLERGENIC SUBSTANCES:

(according to the Regulation (UE) N° 1169/2011)

Lot number starts with ⇒

Contains

Possibility of cross-contamination

01

02

99

Cereals containing gluten, namely: wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and products thereof.

Crustaceans and products thereof.

Eggs and products thereof.

Fish and products thereof.

Peanuts and products thereof.

Soybeans and products thereof.

Milk and products thereof (including lactose).

Nuts, namely: almonds (*Amygdalus communis* L.), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashews (*Anacardium occidentale*), pecan nuts (*Carya illinoensis* (Wangenh.) K. Koch), Brazil nuts (*Bertholletia excelsa*), pistachio nuts (*Pistacia vera*), macadamia or Queensland nuts (*Macadamia ternifolia*), and products thereof.

Celery and products thereof.

Mustard and products thereof.

Sesame seeds and products thereof.

Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/L in terms of the total SO₂.

Lupin and products thereof.

Molluscs and products thereof.

X

X

X

X

X

X

X

PRODUCT'S DESTINATION:

The whole population in general,
With the exception of persons allergic to declared substances in the table.
The product is not recommended as a food for children under age of 3.

ELABORATED BY:

REVIEWED BY:

APPROVED BY:

Administration Department
Date: 27/01/2017

Quality Control Department
Date: 27/01/2017

Management
Date: 27/01/2017

** The information contained in these technical characteristics does not suppose contractual document.
The information may change slightly according to climatic conditions, altitude and varieties.