

WAREHOUSE

Alcácer 46 Bajo
46014 VALENCIA

☎ + 34 963503899
☎ + 34 963503966
e-mail: calidad@frutos3g.com

FACTORY

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

☎ + 34 961503200
☎ + 34 961503168

TECHNICAL SHEET

VERSION: 5.00 REVISION: 0

DATE: 23/01/2017

DESCRIPTION OF THE PRODUCT



PRODUCT: RAW BLANCHED "COMUNA"/"VALENCIA"
ALMONDS – DICED
FAMILY: ROSACEAE
GENUS: Prunus
BOTANICAL NAME: *Prunus dulcis*
VARIETY: Spanish: Comuna/Valencia

PHYSICAL CHARACTERISTICS

CALIBRE (mm):	2 – 4	4 – 6
MIDLINGS (%):	< 4	< 4
SKIN (%):	< 1	< 1
DANGEROUS FOREIGN MATTERS (%):	Absence	Absence
FOREIGN MATTERS (%):	< 0,1	< 0,1

CHEMICAL CHARACTERISTICS

MOISTURE (%):	≤ 6
PEROXIDE VALUE (meq O₂/kg):	≤ 4
FAT ACIDITY (% oleic):	≤ 1
BITTERNESS (mg/kg):	< 90
TOTAL AFLATOXINS (B1+G1+B2+G2) (ppb):	< 10 (Reg. (CE) N° 1881/2006 & subsequent amendments).
AFLATOXIN B1 (ppb):	< 8 (Reg. (CE) N° 1881/2006 & subsequent amendments).
PESTICIDE RESIDUES:	According with European regulations (CE) N° 396/2005 & subsequent amendments.
HEAVY METALS:	According with European regulations (CE) N° 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) N° 1829/2003, N°1830/2003 & 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) N° 2073/2005 & subsequent amendments)

AEROBIC MESOPHILIC (ufc/g):	≤ 100.000	TOTAL COLIFORMS (ucf/g):	≤ 10
ENTEROBACTERIACEAE COUNTS (ufc/g):	≤ 50	E. COLI (ufc/g):	Absence
SALMONELLA (ufc/25g):	Absence	STAPHYLOCOCCUS (ufc/g):	Absence
CLOSTRIDIUM SULFHITE (ufc/g):	≤ 100	MOULDS AND YEASTS (ufc/g):	≤ 1.000

NUTRITIONAL INFORMATION (Average values for 100g of product)

ENERGY VALUE:	2.754,6 kJ/ 659 kcal
FAT:	57,12 g
- of which saturated:	5,1 g
CARBOHYDRATES:	5,08 g
- of which sugars:	3,09 g
DIETARY FIBRE:	6,4 g
PROTEINS:	25,78 g
SALT:	0,0104 mg

PACKING

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: 8-12°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: RAW BLANCHED "COMUNA"/"VALENCIA" ALMONDS – DICED

THE LIST OF ALLERGENIC SUBSTANCES: (according to the Regulation (UE) N° 1169/2011)	Contains	Possibility of cross-contamination		
Lot number starts with ⇨		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.		X	X	
Soybeans and products thereof.			X	
Milk and products thereof (including lactose).				
Nuts, namely: almonds (<i>Amygdalus communis</i> L.), hazelnuts (<i>Corylus avellana</i>), walnuts (<i>Juglans regia</i>), cashews (<i>Anacardium occidentale</i>), pecan nuts (<i>Carya illinoensis</i> (Wangenh.) K. Koch), Brazil nuts (<i>Bertholletia excelsa</i>), pistachio nuts (<i>Pistacia vera</i>), macadamia or Queensland nuts (<i>Macadamia ternifolia</i>), and products thereof.	X			
Celery and products thereof.				
Mustard and products thereof.				
Sesame seeds and products thereof.			X	
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/L in terms of the total SO ₂ .		X	X	
Lupin and products thereof.			X	
Molluscs and products thereof.				

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: 24/01/2017	 Quality Control Department Date: 25/01/2017	 Management Date: 26/01/2017

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