

WAREHOUSE FACTORY

Alcácer 46 Bajo
46014 VALENCIA
Sierra Perenchiza, 26
46960 - Aldaya (Valencia)

■ + 34 963503899 ■ + 34 961503200
□ + 34 963503966 □ + 34 961503168
e-mail: calidad@frutos3g.com

TECHNICAL SHEET

VERSION: 5.00 REVISION: 0

DATE: **25/01/2017**

DESCRIPTION OF THE PRODUCT



PRODUCT:

FAMILY:

GENUS:

BOTANICAL NAME:

VARIETY:

ROSACEAE

Prunus

Prunus dulcis

Spanish: Comuna/Valencia

TYPE: ½ kernels

PHYSICAL CHARACTERISTICS

CALIBRE (from unprocessed raw material) (u/oz): 9/11 - 9/12DANGEROUS FOREIGN MATTERS (%): Absence
FOREIGN MATTERS (%): < 1BROKEN/ CRACKED SHELLS (%): ≤ 5 DAMAGED/ STAINED SHELLS (%): ≤ 10 LOOSE SHELLS (%): ≤ 1 LOOSE KERNELS (%): ≤ 1

CHEMICAL CHARACTERISTICS

MOISTURE (%): ≤ 3 PEROXIDE VALUE (meq O_2/kg): ≤ 10

TOTAL AFLATOXINS (B1+G1+B2+G2) (ppb): < 4 (Reg. (CE) Nº 1881/2006 & subsequent amendments).

AFLATOXIN B1 (ppb): < 2 (Reg. (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, No 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) Nº 2073/2005 & subsequent amendments)

AEROBIC MESOPHILIC (ufc/g): ≤ 50.000 LISTERIA (ufc/g):AbsenceMOULDS AND YEASTS (ufc/g): ≤ 10.000 SALMONELLA (ufc/25g):AbsenceTOTAL COLIFORMS (ufc/g): ≤ 20.000 E. COLI (ufc/g):<10

NUTRITIONAL INFORMATION (Average values for 100g of product)

2.353,34 kJ/ 563 kcal **ENERGY VALUE:** FAT: 48,7 g 6,4 g - of which saturated: CARBOHYDRATES: 16,5 g - of which sugars: 3,9 g **DIETARY FIBRE:** 8,5 g **PROTEINS:** 25,2 q SALT: 0,025 g

PROCESS

ROASTING: PACKING:

Hot air by convection 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: $<20^{\circ}$ C and RH \leq 65%). Keep out of direct light, rainwater, strong odours, protected from rodents and insects.



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DECLARATION OF ALLERGENS

PRODUCT: INSHELL GIANT PEANUT ROASTED

THE LIST OF ALLERGENIC SUBSTANCES: (according to the Regulation (UE) No 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.	Х			
Soybeans and products thereof.			Х	
Milk and products thereof (including lactose).				
Nuts, namely: almonds (<i>Amygdalus communis L</i> .), hazelnuts				
(Corylus avellana), walnuts (Juglans regia), cashews (Anacardium occidentale), pecan nuts (Carya illinoiesis (Wangenh.) K. Koch), Brazil nuts (Bertholletia excelsa), pistachio nuts (Pistacia vera), macadamia or Queensland nuts (Macadamia ternifolia), and products thereof.		X	x	
Celery and products thereof.				
Mustard and products thereof.				
Sesame seeds and products thereof.			Х	
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/L in terms of the total SO_2 .		х	х	
Lupin and products thereof.			Х	_
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:	
Horn	Lugana		
Administration Department	Quality Control Department	Management	
Date: 26/01/2017	Date: 27/01/2017	Date: 30/01/2017	

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