

WAREHOUSE

Alcácer 46 Bajo
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FACTORY

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

☎ + 34 961503200
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TECHNICAL SHEET

VERSION: 5.00 REVISION: 0

DATE: 26/01/2017

DESCRIPTION OF THE PRODUCT



PRODUCT: MACADAMIA NUT ROASTED & SALTED
FAMILY: PROTEACEAE
GENUS: Macadamia
BOTANICAL NAME: Macadamia tetraphylla/Integrifolia
CALIBRE: Style 1
INGREDIENTS: MACADAMIA and sea salt

PHYSICAL CHARACTERISTICS

CALIBRE (of raw material before process) (diameter mm): Style 1: min 90% 17 – 20 mm
FOREIGN MATTERS (%): Absence
FOREIGN MATTERS (shell) (%): 1/ 100 kg
INSECTS (ALIVE): Absence
DAMAGED/ ILL (%): < 4
SKIN RESTS (%): < 2
IN HALVES (%): < 5

CHEMICAL CHARACTERISTICS

MOISTURE (%): < 2
PEROXIDE VALUE (meq O₂/kg): < 3
FAT ACIDITY (% oleic): < 0,5
TOTAL AFLATOXINS (B1+G1+B2+G2) (ppb): < 4 (Reg. (CE) N° 1881/2006 & subsequent amendments).
AFLATOXIN B1 (ppb): < 2 (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 **E. COLI (ucf/g):** < 100
MOULDS AND YEASTS (ufc/g): < 10.000 **SALMONELLA (ufc/25 g):** Absence

NUTRITIONAL INFORMATION (Average values for 100g of product)

ENERGY VALUE: 3.042 kJ/ 727 kcal
FAT: 71,2 g
- of which saturated: 12,0 g
CARBOHYDRATES: 12,3 g
- of which sugars: 4,6 g
DIETARY FIBRE: 8,1 g
PROTEINS: 7,5 g
SALT: 1,3 g

PROCESSES

ROASTING: Hot air by convection. **SEASONED:** Sea Salt. **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: <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: MACADAMIA NUT ROASTED & SALTED

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: 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.