

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: **26/01/2017**

DESCRIPTION OF THE PRODUCT



PRODUCT: SHELLED WALNUT - PIECES & HALVES
FAMILY: JUGLANDACEAE
GENUS: Juglans
BOTANICAL NAME: Juglans regia
VARIETY: Hartley

TYPE: Light Halves and pieces

PHYSICAL CHARACTERISTICS

TYPE:

FOREIGN MATTERS (%):

SHELLS:
FIBRES:

7/ 26875 kernel

Absence

DAMAGED/ILL (%):

≥ 20% halves

1/ 107500 kernel

7/ 26875 kernel

Absence

< 5

CHEMICAL CHARACTERISTICS

 MOISTURE (%):
 3 - 4,3

 PEROXIDE VALUE (meq O₂/kg):
 ≤ 3

 ACIDITY (% oleic):
 ≤ 2

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).

AFLATOXIN B1 (ppb): PESTICIDE RESIDUES:According with European regulations (CE) No 1881/2006 & subsequent amendments. **HEAVY METALS:**According with European regulations (CE) No 1881/2006 & subsequent amendments.

According with European regulations (CE) No 1881/2006 & subsequent amendments.

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)

AEROBES MESÓPHYLIC (ufc/g): ≤ 100.000 E. COLI (ucf/g):< 100MOULDS AND YEASTS (ufc/g):< 25.000SALMONELLA (ufc/25g):Absence

NUTRITIONAL INFORMATION (Average values for 100g of product)

ENERGY VALUE: 2.582 kJ/ 617 kcal 60 g FAT: of which saturated: 6,7 g 13,3 g CARBOHYDRATES: - of which sugars: 3,3 g **DIETARY FIBRE:** 6,7 g **PROTEINS:** 13,3 g SALT: 0.008 a

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: $<20^{\circ}$ 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: SHELLED WALNUTS HALVES - USA

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.		X	X	
Soybeans and products thereof.			X	
Milk and products thereof (including lactose).				
Nuts, namely: almonds (<i>Amygdalus communis L</i> .), hazelnuts (<i>Corylus avellana</i>), walnuts (<i>Juglans regia</i>), cashews (<i>Anacardium</i>				
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			
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 .		х	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:	APPROV	ED BY:
Harry	Jugana		
Administration Department	Quality Control Department	Management	
Date: 27/01/2017	Date: 27/01/2017	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.