

WAREHOUSE

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FACTORY

P.I. La Llama
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TECHNICAL SHEET

VERSION: 5.00 REVISION: 0

DATE: 26/01/2017

DESCRIPTION OF THE PRODUCT



PRODUCT: SHELLLED WALNUT HALVES
FAMILY: JUGLANDACEAE
GENUS: Juglans
BOTANICAL NAME: Juglans regia
VARIETY: Hartley
TYPE: Light Halves

PHYSICAL CHARACTERISTICS

TYPE: ≥ 85% halves
FOREIGN MATTERS (%): SHELLS: 1/ 107500 kernel
FIBRES: 7/ 26875 kernel
INSECTS (ALIVE): Absence
DAMAGED/ILL (%): < 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) 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).
IONIZING RADIATIONS: According with European regulations (CE) N° 1829/2003, N°1830/2003 & subsequent amendments.
(Directive 1999/2/CE, 1999/3/CE & subsequent amendments).

MICROBIOLOGICAL CHARACTERISTICS (Regulation (CE) N° 2073/2005 & subsequent amendments)

AEROBES MESOPHYLIC (ufc/g): ≤ 50.000 **E. COLI (ucf/g):** < 10
MOULDS AND YEASTS (ufc/g): < 25.000 **SALMONELLA (ufc/25g):** Absence

NUTRITIONAL INFORMATION (Average values for 100g of product)

ENERGY VALUE: 2.997 kJ/ 717 kcal
FAT: 67,9 g
- of which saturated: 5,1 g
CARBOHYDRATES: 10,3 g
- of which sugars: 1,5 g
DIETARY FIBRE: 11,5 g
PROTEINS: 16,1 g
SALT: 0,03 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:

SHELLED WALNUTS HALVES - USA

| 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.