

WAREHOUSE FACTORY

P.I. La Lloma

Sierra Perenchiza, 26

a + 34 961503200

🖴 + 34 961503168

Alcácer 46 Baio 46014 VALENCIA

46960 - Aldaya (Valencia) **a** + 34 963503899

a + 34 963503966 e-mail: calidad@frutos3g.com **TECHNICAL SHEET**

5.00

VERSION:

DATE:

REVISION:

0

26/01/2017

PRODUCT: SHELLE WALNUT HALVES FAMILY: JUGLANDACEAE. ENDS: Juglans BOTANICAL NAME: Juglans regia VARIETY: Harriley TYPE: Light Halves PHYSICAL CHARACTERISTICS TYPE: Light Halves FOREIGN MATTERS (%): SHELLS: INSECTS (ALIVE): Absence DAMAGED/ILL (%): - CHEMICAL CHARACTERISTICS MOISTURE (%): SHELLS: INSECTS (ALIVE): Absence DAMAGED/ILL (%): - CHEMICAL CHARACTERISTICS MOISTURE (%): - STURE (%): - TOTAL AFL/ATOXING BL+61+B2+G2) (ppb): - According with European regulations (CE) Nº 1891/2006 & subsequent amendments: According with European regulations (CE) Nº 1892/2006 & subsequent amendments: According with European regulations (CE) Nº 1892/2006 & subsequent amendments: ONIZING RADIATIONS: CAccording with European regulations (CE) Nº 1982/2006 & subsequent amendments:		escription of the proi	
GENUS: Juglans regia BOTANICAL NAME: Juglans regia VARIETY: Hartley TYPE: Light Halves FOREIGN MATTERS (%): SHELLS: 1/ 107500 kernel INSECTS (ALIVE): Absence DAMAGED/ILL (%): < 5 CHEMICAL CHARACTERISTICS MOISTURE (%): SHELLS: 1/ 107500 kernel INSECTS (ALIVE): Absence DAMAGED/ILL (meq 02/kg): < 3 - 4,3 ACCIDITY (%) elde(): < 3 - 4,3 < 2 PEROVADDE VALUE (meq 02/kg): < 3 - 4,3 < 2 ACLIDITY (%) elde(): < 2 (Reg. (CE) № 1881/2006 & subsequent amendments < 2 PEROVADDE VALUE (meq 02/kg): < 2 (Reg. (CE) № 1881/2006 & subsequent amendments < 2 AFLATOXINS (B1+61+B2+62) (ppb): < 4 (Reg. (CE) № 1881/2006 & subsequent amendments AFLATOXINS (B1+61+B2+62) (ppb): < 2 (Reg. (CE) № 1881/2006 & subsequent amendments ACCOrding with European regulations (CE) № 1881/2006 & subsequent amendments ACCording with European regulations (CE) № 1881/2003 & subsequent amendments MOLTOS RADIATIONS: The product is free of GMOS (Genetically Modified Organisms) (0,09% in case of accidental contamination	A The second second second	PRODUCT:	Shelled Walnut Halves
BOTANICAL NAME: Juzians rezia VARIETY: Hartley TYPE: Light Halves PHYSICAL CHARACTERISTICS TYPE: Clight Halves FOREIGN MATTERS (%): SHELLS: 1/107500 kernel TYPE: FIBRES: 7/26875 kernel DAMAGED/ILL (%): SHELLS: 1/107500 kernel TYDE: CHEMICAL CHARACTERISTICS MOISTURE (%): Status 53 PEROXIDE VALUE (meq 0 ₂ /kg): 53 53 ACIDITY (% oleic): 53 53 ACIDITY (% oleic): 54 54 STOTAL AFLATOXINS (B1+G1+B2+G2) (ppb): 4 (Reg. (CE) N° 1881/2006 & subsequent amendments AFLATOXIN B1 (ppb): 4 (Reg. (CE) N° 1881/2006 & subsequent amendments According with European regulations (CE) N° 380/2005 & subsequent amendments According with European regulations (CE) N° 1881/2006 & subsequent amendments According with European regulations (CE) N° 1881/2005 & subsequent amendments MOISTING RADIATIONS: The product is free of GMOs (Genetically Modified Organisms) (< 0,0% in case of accidental contamination (Directive 1999/2/CE, 1999/3/CE & subsequent amendments MICROBIOLOGICAL CHARACTERISTICS (Reculation (CE) N° 1829/2003, wuiB30/2003 & subsequent amendm	CLIPPIN ALL CON	FAMILY:	JUGLANDACEAE
BOTANICAL NAME: Juzians rezia VARIETY: Hartley TYPE: Light Halves PHYSICAL CHARACTERISTICS TYPE: Clight Halves FOREIGN MATTERS (%): SHELLS: 1/107500 kernel TYPE: FIBRES: 7/26875 kernel DAMAGED/ILL (%): SHELLS: 1/107500 kernel TYDE: CHEMICAL CHARACTERISTICS MOISTURE (%): Status 53 PEROXIDE VALUE (meq 0 ₂ /kg): 53 53 ACIDITY (% oleic): 53 53 ACIDITY (% oleic): 54 54 STOTAL AFLATOXINS (B1+G1+B2+G2) (ppb): 4 (Reg. (CE) N° 1881/2006 & subsequent amendments AFLATOXIN B1 (ppb): 4 (Reg. (CE) N° 1881/2006 & subsequent amendments According with European regulations (CE) N° 380/2005 & subsequent amendments According with European regulations (CE) N° 1881/2006 & subsequent amendments According with European regulations (CE) N° 1881/2005 & subsequent amendments MOISTING RADIATIONS: The product is free of GMOs (Genetically Modified Organisms) (< 0,0% in case of accidental contamination (Directive 1999/2/CE, 1999/3/CE & subsequent amendments MICROBIOLOGICAL CHARACTERISTICS (Reculation (CE) N° 1829/2003, wuiB30/2003 & subsequent amendm	A THOUGH AND	GENUS:	Juglans
VARLETY: TYPE: Harrley Light Halves PHYSICAL CHARACTERISTICS TYPE: FOREIGN MATTERS (%): SHELLS: 1/107500 kernel J/107500 kernel FIBRES: 7/26875 kernel Absence INSECTS (ALIVE): DAMAGED/ILL (%): Absence Absence CHEMICAL CHARACTERISTICS 5 MOISTURE (%): 3 - 4,3 5 3 ACCIDITY (%): 4 (Reg. (CE) № 1881/2006 & subsequent amendments ACCORDING with European regulations (CE) № 1881/2006 & subsequent amendments ACCORDING with European regulations (CE) № 1881/2006 & subsequent amendments ACCORDING with European regulations (CE) № 1881/2006 & subsequent amendments ACCORDING with European regulations (CE) № 1881/2006 & subsequent amendments ACCORDING with European regulations (CE) № 1881/2006 & subsequent amendments ACCORDING with European regulations (CE) № 1881/2006 & subsequent amendments (Directive 1999/2/CE, 1999/3/CE & subsequent amendments (Directive 1999/3/CE & su			• • • • • • • • • • • • • • • • • • • •
TYPE: Lisht Halves PHYSICAL CHARACTERISTICS TYPE: 2.85% halves FOREIGN MATTERS (%): SHELLS: 1/107500 kernel FINSECTS (ALIVE): Absence DAMAGED/ILL (%): - 4.3 CCHEMICAL CHARACTERISTICS MOISTURE (%): - 4.3 FEROSIDE VALUE (meq 02/kg): - 3.3 ACCDITY (%) oleic): - 4 (Reg. (CE) № 1881/2006 & subsequent amendments PEROXIDE VALUE (meq 02/kg): - 4 (Reg. (CE) № 1881/2006 & subsequent amendments ACCDITY (%) oleic): - 4 (Reg. (CE) № 1881/2006 & subsequent amendments PEROXIDE VALUE (meq 02/kg): - 2 (Reg. (CE) № 1881/2006 & subsequent amendments AFLATOXINS (81+61+82+62) (ppb): - 4 (Reg. (CE) № 1881/2006 & subsequent amendments PEROXIDE VALUE (meq 02/kg): - 4 (Reg. (CE) № 1881/2006 & subsequent amendments MICROBIOLOGICAL CHARACTERISTICS - 2 (Reg. (CE) № 1882/2003 & subsequent amendments DINIZING RADIATIONS: The product is free of GMOS (Genetically Modified Organisms) (< 0,9% in case of accidental contamination According with European regulations (CE) № 1882/2003 & subsequent amendments DINIZING RADIATIONS: CENERISTICS (Regulation (CE) № 2073/2005 & subsequent amendments MICROBIOLOGICAL CHARACTERISTICS (Regulation (CE) № 2073/2005 & su	The state of the	1 Total Chinese	
PHYSICAL CHARACTERISTICS TYPE: > 85% halves FOREIGN MATTERS (%): SHELLS: 1/107500 kernel INSECTS (ALIVE): Absence DAMAGED/ILL (%): < 5 CHEMICAL CHARACTERISTICS MOISTURE (%): 3 - 4,3 FEROXIDE VALUE (meq 02/kg): 5 3 ACIDITY (% oleic): 5 2 TOTAL AFLATOXINS (81+G1+B2+G2) (ppb): < 4 (Reg. (CE) Nº 1881/2006 & subsequent amendments AFLATOXIN B1 (ppb): < 4 (Reg. (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 1881/2006 & subsequent amendments IONIZING RADIATIONS: The product is free of GMOS (Genetically Modified Organisms) (< 0.9% in case of accidental contamination According with European regulations (CE) Nº 1881/2005 & subsequent amendments IONIZING RADIATIONS: The product does not contain any ingredients treated with ionizing radiations (CE) IN® 2073/2003 & subsequent amendments MICROBIOLOGICAL CHARACTERISTICS (Resultation (CE) N® 2073/2005 & subsequent amendments (Directive 1999/2/CE, 1999/3/CE & subsequent amendments AEROBES MESÓPHYLIC (ufc/g): < 50.000 E. COLI (ucf/g): < 10 MOULDS AND YEASTS (ufc/g): < 50.000	and a state of the		
TYPE: > 85% halves FOREIGN MATTERS (%): SHELLS: 1/107500 kernel INSECTS (ALIVE): Absence DAMAGED/ILL (%): < 5 CHEMICAL CHARACTERISTICS MOISTURE (%): 3 - 4,3 PEROXIDE VALUE (meq 02/kg): 3 - 4,3 ACIDITY (% oleic): 5 2 TOTAL AFLATOXINS (B1+61+B2+G2) (ppb): < 4 (Reg. (CE) № 1881/2006 & subsequent amendments AFLATOXIN B1 (ppb): < 4 (Reg. (CE) № 1881/2006 & subsequent amendments AFLATOXIN B1 (ppb): < 4 (Reg. (CE) № 1881/2006 & subsequent amendments ACcording with European regulations (CE) № 96/2005 & subsequent amendments ACcording with European regulations (CE) № 1881/2006 & subsequent amendments GMOs: The product is refe of GMOS (Genetically Modified Organisms) (< 0,9% in case of acidental contamination IONIZING RADIATIONS: The product does not contain any ingredients treated with ionizing radiations IONIZING RADIATIONS: The product field (ufc/g): < 10 MOULDS AND YEASTS (ufc/g): < 50.000 E. COLI (ucf/g): < 10 MOULDS AND YEASTS (ufc/g): < 50.000 E. COLI (ucf/g): < 10 MOULDS AND YEASTS (ufc/g): < 50.000 E. COLI (ucf/g):		түре:	Light Halves
FOREIGN MATTERS (%): SHELLS: 1/107500 kernel INSECTS (ALIVE): Absence DAMAGED/ILL (%): < 5	P	'Hysical Characterist	ICS
FIBRES: 7/ 26875 kernel Absence DAMAGED/ILL (%): DAMAGED/ILL (%): < 5			
INSECTS (ALIVE): Absence DAMAGED/ILL (%): < 5	FOREIGN MATTERS (%):		,
DAMAGED/ILL (%): < 5		FIBRES:	
CHEMICAL CHARACTERISTICS MOISTURE (%): 3 - 4,3 PEROXIDE VALUE (meq 0 ₂ /kg): 5 3 ACIDITY (% oleic): 5 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° 386/2005 & 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° 1881/2006 & subsequent amendments IONIZING RADIATIONS: The product does not contain any ingredients treated with ionizing radiations (Directive 1999/2/CE, 1999/3/CE & subsequent amendments (Directive 1999/2/CE, 1999/3/CE & subsequent amendments MICROBIOLOGICAL CHARACTERISTICS (Resulation (CE) N° 2073/2005 & subsequent amendments (Directive 1999/2/CE, 1999/3/CE & subsequent amendments (Directive 1999/2/CE, 1999/3/CE & subsequent amendments MOULDS AND YEASTS (ufc/g): < 50.000			
MOISTURE (%): 3 - 4,3 PEROXIDE VALUE (meq 0₂/kg): ≤ 3 ACIDITY (% oleic): ≤ 2 TOTAL AFLATOXINS (B1+G1+B2+G2) (ppb): < 4 (Reg. (CE) № 1881/2006 & subsequent amendments		CHEMICAL CHARACTERIS	ΓΙCS
PEROXIDE VALUE (meq O₂/kg): ≤ 3 ACIDITY (% oleic): ≤ 2 TOTAL AFLATOXINS (B1+G1+B2+G2) (ppb): < 4 (Reg. (CE) № 1881/2006 & subsequent amendments			
TOTAL AFLATOXINS (B1+G1+B2+G2) (ppb): < 4 (Reg. (CE) N° 1881/2006 & subsequent amendments	PEROXIDE VALUE (meq O ₂ /kg):		≤ 3
AFLATOXIN B1 (ppb): < 2 (Reg. (CE) Nº 1881/2006 & subsequent amendments			
PESTICIDE RESIDUES: According with European regulations (ČE) Nº 396/2005 & subsequent amendment HEAVY METALS: According with European regulations (CE) Nº 1881/2006 & subsequent amendment GMOs: The product is free of GMOs (Genetically Modified Organisms) (< 0,9% in case of accidental contamination			
HEAVY METALS: According with European regulations (CE) Nº 1881/2006 & subsequent amendment 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, Nº1830/2003 & subsequent amendment IONIZING RADIATIONS: The product does not contain any ingredients treated with ionizing radiation (Directive 1999/2/CE, 1999/3/CE & subsequent amendments MICROBIOLOGICAL CHARACTERISTICS (Regulation (CE) Nº 2073/2005 & subsequent amendments MOULDS AND YEASTS (ufc/g): ≤ 50.000 E. COLI (ucf/g): < 10 AEROBES MESÓPHYLIC (ufc/g): ≤ 50.000 E. COLI (ucf/g): < 10 MOULDS AND YEASTS (ufc/g): < 50.000 E. COLI (ucf/g): < 10 ABEROBY VALUE: 2.997 kJ/ 717 kcal Absence FAT: 67,9 g - of which saturated: 5,1 g - CARBOHYDRATES: 10,3 g - of which sugars: 11,5 g - PROTEINS: 10,3 g - SALT: 0,03 g - Plastic material from 20g to 1200kg, suitable for foodstuff use. -			
GMOs: The product is free of GMOs (Genetically Modified Örganisms) (< 0,9% in case of accidental contamination According with European regulations (CE) Nº 1829/2003, Nº1830/2003 & subsequent amendment The product does not contain any ingredients treated with ionizing radiation (Directive 1999/2/CE, 1999/3/CE & subsequent amendments) MICROBIOLOGICAL CHARACTERISTICS /Resulation (CEJ Nº 2073/2005 & subsequent amendments) MOULDS AND YEASTS (ufc/g): ≤ 50.000 E. COLI (ucf/g): < 10 MOULDS AND YEASTS (ufc/g): < 50.000 E. COLI (ucf/g): < 10 MOULDS AND YEASTS (ufc/g): < 50.000 E. COLI (ucf/g): < 10 ABEROBES MESÓPHYLIZ (ufc/g): < 50.000 E. COLI (ucf/g): < 10 MOULDS AND YEASTS (ufc/g): < 50.000 E. COLI (ucf/g): < 10 ABEROBES MESÓPHYLIZ (ufc/g): < 10 Absence NUTRITIONAL INFORMATION (Average values for 100g of product) Absence CARBOHYDRATES: 10,3 g 1,5 g O which saturated: 5,1 g 10,3 g O which saturated: 0,03 g 0,03 g SALT: 0,03 g 0,03 g			
According with European regulations (CE) N° 1829/2003, N°1830/2003 & subsequent amendment The product does not contain any ingredients treated with ionizing radiation (Directive 1999/2/CE, 1999/3/CE & subsequent amendments MICROBIOLOGICAL CHARACTERISTICS (<i>Resulation (CE) N° 2073/2005 & subsequent amendments</i> AEROBES MESÓPHYLIC (ufc/g): < 50.000 MOULDS AND YEASTS (ufc/g): < 50.000 E. COLI (ucf/g): < 10 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 Plastic material from 20g to 1200kg, suitable for foodstuff use.			
IONIZING RADIATIONS: The product does not contain any ingredients treated with ionizing radiation (Directive 1999/2/CE, 1999/3/CE & subsequent amendments) MICROBIOLOGICAL CHARACTERISTICS (Regulation (CE) N° 2073/2005 & subsequent amendments) AEROBES MESÓPHYLIC (ufc/g): < 50.000	According wi	th European regulations (CE) Nº 1829	3/2003 N01830/2003 & subsequent amendm
(Directive 1999/2/CE, 1999/3/CE & subsequent amendments MICROBIOLOGICAL CHARACTERISTICS (Regulation (CE) N° 2073/2005 & subsequent amendments AEROBES MESÓPHYLIC (ufc/g): < 50.000 E. COLI (ucf/g): < 10 MOULDS AND YEASTS (ufc/g): < 50.000 E. COLI (ucf/g): < 10 MOULDS AND YEASTS (ufc/g): < 50.000 E. COLI (ucf/g): < 10 MOULDS AND YEASTS (ufc/g): < 50.000 E. COLI (ucf/g): < 10 MOULDS AND YEASTS (ufc/g): < 50.000 E. COLI (ucf/g): < 10 MOULDS AND YEASTS (ufc/g): < 50.000 E. COLI (ucf/g): < 10 MOULDS AND YEASTS (ufc/g): < 50.000 E. COLI (ucf/g): < 10 MOULDS AND YEASTS (ufc/g): < 50.000 E. COLI (ucf/g): < 10 MOULDS AND YEASTS (ufc/g): < 25.000 SALMONELLA (ufc/25g): < 10 MOULDS AND YEASTS (ufc/g): < 67,9 g of which saugars: < 10,3 g Of which sugars: < 1,5 g SALT: < 0,03 g			
AEROBES MESÓPHYLIC (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 SALT: 0,03 g PACKAGING			
MOULDS AND YEASTS (ufc/g): < 25.000	MICROBIOLOGICAL CHARACT	ERISTICS (Regulation (CE) N	° 2073/2005 & subsequent amendme
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			
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 0,03 g PROTEINS: 0,03 g	MOULDS AND YEASTS (ufc/g):	< 25.000 SALMONELLA	(ufc/25g): Absenc
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 O,03 g PROTEINS: 0,03 g PROTEINS: 0,03 g		DRMATION (Average value	
- 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 Plastic material from 20g to 1200kg, suitable for foodstuff use.			2.997 kJ/ 717 kcal
CARBOHYDRATES: 10,3 g - of which sugars: 1,5 g DIETARY FIBRE: 11,5 g PROTEINS: 16,1 g SALT: 0,03 g Plastic material from 20g to 1200kg, suitable for foodstuff use.	ENERGY VALUE:		•
- of which sugars: 1,5 g DIETARY FIBRE: 11,5 g PROTEINS: 16,1 g SALT: 0,03 g Plastic material from 20g to 1200kg, suitable for foodstuff use.	ENERGY VALUE: FAT:		67,9 g
DIETARY FIBRE: 11,5 g PROTEINS: 16,1 g SALT: 0,03 g Plastic material from 20g to 1200kg, suitable for foodstuff use.	ENERGY VALUE: FAT: - of which saturated:		67,9 g 5,1 g
PROTEINS: 16,1 g 0,03 g PACKAGING Plastic material from 20g to 1200kg, suitable for foodstuff use.	ENERGY VALUE: FAT: - of which saturated: CARBOHYDRATES:		67,9 g 5,1 g 10,3 g
SALT: 0,03 g Plastic material from 20g to 1200kg, suitable for foodstuff use.	ENERGY VALUE: FAT: - of which saturated: CARBOHYDRATES: - of which sugars:		67,9 g 5,1 g 10,3 g 1,5 g
Plastic material from 20g to 1200kg, suitable for foodstuff use.	ENERGY VALUE: FAT: - of which saturated: CARBOHYDRATES: - of which sugars: DIETARY FIBRE:		67,9 g 5,1 g 10,3 g 1,5 g 11,5 g
	ENERGY VALUE: FAT: - of which saturated: CARBOHYDRATES: - of which sugars: DIETARY FIBRE: PROTEINS:		67,9 g 5,1 g 10,3 g 1,5 g 11,5 g 16,1 g
SHELF LIFE AND STORAGE CONDITIONS	ENERGY VALUE: FAT: - of which saturated: CARBOHYDRATES: - of which sugars: DIETARY FIBRE: PROTEINS:	PACKAGING	67,9 g 5,1 g 10,3 g 1,5 g 11,5 g 16,1 g
	ENERGY VALUE: FAT: - of which saturated: CARBOHYDRATES: - of which sugars: DIETARY FIBRE: PROTEINS: SALT:		67,9 g 5,1 g 10,3 g 1,5 g 11,5 g 16,1 g 0,03 g
	ENERGY VALUE: FAT: - of which saturated: CARBOHYDRATES: - of which sugars: DIETARY FIBRE: PROTEINS: SALT: Plastic ma	terial from 20g to 1200kg, suitable for F LIFE AND STORAGE CON	67,9 g 5,1 g 10,3 g 1,5 g 11,5 g 16,1 g 0,03 g
Keep out of direct light, rainwater, strong odours, protected from rodents and insects.	ENERGY VALUE: FAT: of which saturated: CARBOHYDRATES: of which sugars: DIETARY FIBRE: PROTEINS: SALT: Plastic ma SHEL From 6 months to 1 yes	terial from 20g to 1200kg, suitable for F LIFE AND STORAGE CON ear, conserved in fresh and dry place (67,9 g 5,1 g 10,3 g 1,5 g 11,5 g 16,1 g 0,03 g wr foodstuff use. Tr foodstuff use. (T: <20° C and RH \leq 65%).

EXPERTOS EN TUESTE Y FRITURA DESDE 1947 FRUITS SECS DE QUALITÉ DEPUIS 1947

YOUR PARTNER IN ROASTED NUTS SINCE 1947 WIR BESITZEN RÖSTER NÜSSE SEIT 1947



WAREHOUSE FACTORY

Alcácer 46 Baio 46014 VALENCIA

	46960 — Aldaya (Valencia)
a + 34 963503899	+ 34 961503200
🛥 + 34 963503966	🛥 + 34 961503168

+ 34 961503168 e-mail: calidad@frutos3g.com

P.I. La Lloma

Sierra Perenchiza, 26

TECHNICAL SHEET

VERSION:

DATE:

REVISION: 0

26/01/2017

5.00

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.			Х	
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>				
<i>occidentale</i>), pecan nuts (<i>Carya illinoiesis (Wangenh.) K. Koch</i>), 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:
top	farmer	
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.

EXPERTOS EN TUESTE Y FRITURA DESDE 1947 FRUITS SECS DE QUALITÉ DEPUIS 1947

YOUR PARTNER IN ROASTED NUTS SINCE 1947 WIR BESITZEN RÖSTER NÜSSE SEIT 1947