



Product Specification Ground Almonds Blanched

Product Identification		
Product Name	Ground Almonds Blanched	
Country of Origin	USA/Spain/Australia	
Ingredients	Almonds 100%	
Process Description	Ground almonds are obtained by uniformly grinding blanched almonds	
Certifications	GFSI, Kosher, Halal	
GMO Statement	Free from any genetically modified organism (GMO) or product thereof as per the EU Regulations	
Dietary Suitability	Suitable for Halal, Kosher, Vegan and Vegetarian diets	
Organoleptic		
Colour & Appearance	Light - yellow to lightly beige colour, not grey or discoloured. Uniform appearance.	
Taste	Natural and fresh, no bitter or off taste	
Aroma	Natural and fresh, free from rancid or off smell	
Consistency	Not oily, free flowing, without lumps	
Size	According to the contract	
Physical & Chemical Standards		
Test	Specification Limits	Method
Grain Size	According to the granularity required and scopes marked	Physical - visual
Moisture	6% max.	Thermogravimetry, IR
Aflatoxin B1 (ppb)	≤ 8	ELISA, HPLC, Afla-2 cup kit
Total Aflatoxins (ppb)	≤ 10	ELISA, HPLC, Afla-2 cup kit
Peroxide Index (IP) (meq O₂/kg)	≤ 4	Titrimetry
FFA (as Oleic Acid)	2% max.	Titrimetry
Heavy Metals & Pesticide Residues	Product does not exceed the maximum residual levels for heavy metals (Reg. EC N ^o 1881/2006) and are produced in compliance with UK & European Legislation, and subsequent amendments, regarding maximum limits for Pesticides (Reg. EC N ^o 396/2005 and amended legislation)	

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Microbiological Standards		
Test	Specification Limits	Method
Total Aerobic Count (cfu/g)	100 000 max.	3M PETRIFILM – AOAC, ISO 4833-1
Yeasts & Moulds (cfu/g)	1000 max.	ISO21527 - 1/2:2008, 3M PETRIFILM – AOAC
Total Coliforms (cfu/g)	≤ 1000	3M PETRIFILM – AOAC, ISO 4832
Enterobacteriaceae (cfu/g)	100 max.	3M PETRIFILM – AOAC, ISO 21528-2
Salmonella (cfu/25g)	Absence	NF – ISO16140/AOAC, PCR, ISO-6579
E. Coli (cfu/g)	≤ 10	3M PETRIFILM – AOAC, ISO 16649

Nutritionals		
Nutritional Information (Per 100g)	Energy (kJ)	2587
	(kcal)	621
	Protein (g)	23.8
	Fat (g)	53.2
	Of which Saturates (g)	4.0
	Total Carbohydrates (g)	17.7
	Available Carbohydrates (g)	7.4
	Of which Sugars (g)	4.7
Fibre (g)	10.4	
Sodium (mg)	24.0	

Packaging Information	
Packaging Compliance	All Food Contact packaging complies with the current UK & EU Regulations for Food contact packaging, and acceptable migration levels
Packaging Format	5 kg, 10 kg or 12.5 kg Blue PE in cardboard boxes 1 kg Blue PE in cardboard boxes
Pallet Configuration	According to the contract. Pallet configuration may vary.
Labelling	Product name, manufacturer, COO, lot/batch number, manufacturing and best before dates
Shelf life	12 months from manufacturing date under recommended storage conditions
Storage Conditions	Recommended temperature range and humidity: 5 - 12°C at maximum 70% relative humidity. Store in a cool, dry and odour-free area, out of sunlight and away from walls. Avoid storage in high moisture areas. Air flow between product.

Allergens:- When purchased in bulk size original packaging, manufacturer allergen policy will apply.
When purchased in quantities that need re-packaging, our allergen policies will apply.

Component	Manufacturer			Nuts in Bulk (Applies when bought in small quantities that need re-packaging)		
	In Product	Processed in Same Equipment	Handled on Site	In Product	Processed in Same Equipment	Handled on Site
Cereals containing GLUTEN and products thereof	NO	NO	NO	NO	NO	YES
EGGS or its derivatives	NO	NO	NO	NO	NO	NO
FISH or its derivatives	NO	NO	NO	NO	NO	NO
CRUSTACEANS / SHELLFISH	NO	NO	NO	NO	NO	NO
MOLLUSCS	NO	NO	NO	NO	NO	NO
PEANUTS or derivatives	NO	NO	NO	NO	NO	YES
SOYA BEANS or derivatives	NO	NO	NO	NO	NO	YES
MILK (LACTOSE) or its derivatives	NO	NO	NO	NO	NO	YES
NUTS, tree nuts:	ALMONDS	ALMONDS	ALMONDS	ALMONDS	ALMONDS	YES
CELERY, including celeriac and its derivatives	NO	NO	NO	NO	NO	NO
MUSTARD, referring to all parts of the plant and derivatives thereof	NO	NO	NO	NO	NO	YES
SESAME SEEDS or derivatives	NO	NO	NO	NO	NO	YES
SULPHITES >10ppm – Sulphite quantity to be given in ppm	NO	NO	NO	NO	NO	YES
LUPIN seeds or derivatives	NO	NO	NO	NO	NO	NO

