



ALMOND FLOUR B/1mm(PEELED)

GENERAL DATA

Reference	:	2402231
Product Name	:	Almond Flour
Ingredients	:	100% almond(prunus An)
Origin/Origen	:	Spain

Organoleptic Characteristics

Colour	:	Characteristics of the almond, ivory colour
Flavour	:	Characteristics of the almond, Without strange flavours
Smell	:	No sign of rancidity or any strange smell

PHYSICAL CHARACTERISTICS

Granulometry:	<1 in millimeters	
No hazardous foreign matter		Maximum 5Pe/T
Hazardous foreign matter (crystals and metals):		Absence
Live Insect	:	Absence

Microbiological Characteristics

Mesophilic Aerobes	< 15.000 ufc/g
Enterobacteriaceae	< 100 ufc/g
Salmonella	Absence/ 25 g
Listeria monocytogenes	Absence
Mobs and Levaduras	< 1500 ufc/g
Staphylococos	< 100 ufc/g

Chemical Characteristics

	Humidity:Max. 6.5 %
Acidity (oleic acid)	< 2 %
Peroxide Index (meq O2/KG)	< 4 meq O2/kg



ESPECIFICACIÓN TÉCNICA DEL PRODUCTO

Technical specification of the product

Revision:12

Date: May 23

CONTAMINANTS/ OTHERS

Suma aflatoxinas (B1,B2,G1,G2)	< 10 µg / kg
Aflatoxin B1	< 8 µg / kg
Heavy Metals (Pb, Cd, Hg, Sn)	According to Re (EU) 2023/915
Pesticides: According to Re (EC) 396/2023 and later moddifications	
GMO:	No
Ionizing radiation:	No

Nutritional Characteristcs (per100g serving)

Energy(kcal) / (kJ)	579 Kcal
Fat (g)	49.93
Saturated (g)	3.80
Monosaturated (g)	31.55
Polysaturated(g)	12.32
Dietary fiber ()	12.5
Charbohydrate (g)	21.55
Protein	21.15

Allergen Declaration

Allergens: When purchased in bulk size original packaging, manufacturer allergen policy will apply. When purchased in quantities that need re-packaging, our allergen policieis 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	YES	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	YES	YES
SOYA BEANS or derivatives	NO	NO	NO	NO	YES	YES
MILK (LACTOSE) or its derivatives	NO	NO	NO	NO	YES	YES
NUTS , tree nuts:	YES	YES	YES	YES	YES	YES
CELERY, including celeriac and its derivatives	NO	NO	NO	NO	YES	YES
MUSTARD, referring to all parts of the plant and derivatives thereof	NO	NO	NO	NO	YES	YES
SESAME SEEDS or derivatives	NO	NO	NO	NO	YES	YES
SULPHITES >10ppm – Sulphite quantity to be given in ppm	NO	NO	NO	NO	YES	YES
LUPIN seeds or derivatives	NO	NO	NO	NO	NO	NO

Presentation

Storage and Presentation 10 kg

ALMACENAMIENTO Y CONSERVACIÓN

It is recommended to consume preferably : within 12 monts

Optimal storage condition: Temperature between 7°C and 12°C with a humidity of 60% and proteted from light.Different storage conditions may affect the products.

Expected Use

Use as an ingredient in food industries