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SPECIFICATION SHEET

BLANCHED ALMOND FLOUR

Revised : 25/01/24

Number : 3

Reference Code : MA1068

Product Name (Label declaration)	: BLANCHED ALMOND FLOUR
Lot No.	: On the label - updated every production cycle
	Production Site : Factory "1"

Description : The almond is the fruit of the almond tree (*Amygdalus communis* L. *Prunus amygdalus* Batsch, *Prunus dulcis* Miller). The peeling, or removal of the coating of almonds, is achieved by using a highly technological procedure by which the fruit is briefly exposed to high pressure steam, causing the detachment of the peel. The almonds are then transferred into a peeling machine where the loosened peel is removed by rubbing rollers rotating at different speeds. The peeled almonds then go through a complex circuit of low speed drying.

.The subsequent selection by an optical sorting machine and further checking by qualified personnel ensures a product which is perfectly clean and free of debris.

Use : Confectionery, food and gastronomic products.
(In which foods it can be used)

List of Ingredients (In decreasing order of weight)	Ingredient:	Percentage Contained:	Origin
	ALMONDS	100%	California or Spain

Dosage : At pleasure
(Quantity to be used)

Chemical Analysis

- Energy	: 603 kcal (2523 kJ)
- Moisture	: 3,5 g
- Lipids	: 55,3 g
- Sugars	: 4,6 g
- Protein	: 22,0 g
- Ash	: 1,9 g
- Fibre	: 12,7 g
- Total Solids	: 96,50 g

Organoleptic Characteristics :

- Colour : Ivory
- Aroma : Neutral
- Taste : Typical of almond
- Appearance : Flour

Microbiological Parameters : (Max. values expressed as c.f.u./g)

		LIMITS	U.M
- Yeasts	:	< 10.000	UFC/g
- Molds	:	< 10.000	UFC/g
- Coliform	:	< 10	UFC/g
- Clostridium producing botulinum toxins	:	Absent/25g	UFC/g

Chemical parameters the product complies with regulations EC n°2023/915 amended and EC n°396/2005.

Laboratory Analysis : Samples of our products are analyzed by Neolac S.r.l. and, on request, the certificate of analysis can be shipped together with the products.

GMO : This product does not contain, is not derived from or produced using genetically modified organisms in accordance with the provisions of Regulation EC No 1829 and 1830 of 2003.

Allergens : **Nuts**
: In compliance with Regulation No 2000/13/EC, Decree No 114 of 08/02/2006, Reg. No 1169/2011 and subsequent amendments concerning the labelling of products.

<u>Allergens</u>	<u>YES</u>	<u>NO</u>	<u>Cross – Contamination</u>
Cereals containing gluten *	:	X	
Crustaceans and crustacean based products	:	X	
Eggs and egg based products	:	X	
Fish and fish based products	:	X	
Peanuts and peanut based products	:	X	
Soybeans and soy products	:	X	
Milk and milk based products (lactose included)	:	X	
Nuts **	:	X	X
Celery and celery based products	:	X	
Mustard and mustard based products	:	X	
Sesame and sesame based products	:	X	
Sulphites E220 – E227 (> 10 mg/kg of SO2)	:	X	
Lupine beans and lupine based products	:	X	
Molluscs and mollusc based products	:	X	
* wheat, rye, barley, oats, spelt, kamut or their hybridised strains			
** almonds (Amygdalus communis L.), hazelnuts (Corylus Avellana), walnuts (Juglans regia), cashew nuts (Anacardium occidentale), pecan nuts [Carya illinoiesis (Wangenh.) K. Koch], Brazil nuts (Bertholletia excelsa), pistachio (Pistacia vera), macadamia (Macadamia ternifolia) and derived products.			

<u>Packaging</u>	<u>Type of Packaging</u>	<u>kg</u>
:	Bag	1
:	Carton	5
:	Sack	25

Storage : Store in a cool, dry place, preferably at a temperature between 8°C and 12°C. Keep away from heat and direct sunlight.

Shelf Life : Stored under recommended conditions and in its original sealed packaging, the product maintains its properties unaltered for at least 12 months.

Caution: : Should there be any anomaly, visible defects or differences in texture, taste or smell, do not use the product. Store in its sealed container in an isolated area and contact your dealer or manufacturer to determine further action.