

 TECHNICAL SHEET: CONVENTIONAL BLANCHED ALMOND FLOUR STANDARD		ESPECIFICACIÓN Nº
		E-HR-01
PUBLICADO POR:	APROBADO POR:	FECHA: 27.01.2023
Responsable de Calidad:	Gerente:	VERSIÓN 2

PRODUCT DESCRIPTION:

- Product: Free of GMO. No irradiated, it does not contain added ingredients.
- Composition: 100% almond.
- Allergen: The product is considered as allergen.
- Origin: USA

ORGANOLEPTIC SPECIFICATIONS

- Taste and smell: Fresh and typical of almond. Absence of rancid flavor.
- Appearance: Small particles, non-grey or discolored.
- Color: Ivory white, neither oily nor caked texture, no broken almond.

PHYSICAL SPECIFICATIONS

GRANULOMETRY	TOLERANCES
> 1,85 mm	< 15 %
< 1,85 mm	> 85%
RESIDUES OF ADHERING SKIN	2,0%
FOREING MATTER AND SHELL FRAGMENTS	0,2%

QUIMICAL SPECIFICATIONS (MAXIMUM LIMITS)

AFLATOXINE B1	Max. <8,00 p.p.b
AFLATOXINE B1+B2+G1+G2	Max. <10,00 p.p.b
MOISTURE	Max. 6,00%
PEROXIDE	Max. <4,00 meqO ₂ /kg
ACIDITY (FREE FATTY ACIDS)	Max. 1,00%

MICROBIOLOGICAL SPECIFICATIONS

AEROBIC PLATE COUNT	Max. <10000 ufc/g
MOULD AND YEAST	Max. <1000 ufc/g
COLIFORMS	Max. <100 ufc/g
E-COLI	Absence/g
SALMONELLA	Absence/ 25g
LISTERIA MONOCYTOGENES	Absence/ 25g
STAPHYLOCOCCUS	Absence/g

PACKAGING

BOXES	10 Kgs	22.05 Lbs
	12.5 Kgs	27.55 Lbs
	11.34 kgs	25 Lbs

LABELING:

- Nº RGSEAA
- Product description
- Weight
- Crop
- Lot number
- Origin
- Best before date
- Date of packing

EXPECTED SHELF LIFE:

- 12 months

EXPECTED USE:

- Product destined as ingredient in food industries.

STORAGE CONDITIONS:

- According to the hygienic standards for storage and shipping.
- Keep in cool and dry conditions (between 8°C and 12°C and <65% relative humidity).
- Avoid exposition to strong odors and sunlight.