

AB BODÉN & LINDEBERG**PRODUCT SPECIFICATION**

Art. no.	Product	Origin
40330	Almonds 18/20 Select Valencia	SPAIN
40079	Almonds 23/25 Select Valencia 50 kg	
40078	Almonds 25/27 Select Valencia 20 kg	
40234	Almonds 25/27 Select Valencia 25 kg	
40230	Almonds 27/30 Select Valencia 25 kg	
40414	Almonds 27/30 Select Valencia 1000 kg	
40278	Almonds 25/27 select Valencia Organic 25 kg	
40216	Almonds 34/36 select Valencia Organic 25 kg	
40398	Almonds 27/30 select Val SSR Organic 900 kg	
40414	Almonds 27/30 select Val SSR Organic 1000 kg	
40080	Almonds Unselect Valencia 50 kg	
40351	Almonds Unselect Valencia 25 kg	
40356	Almonds Unselect Valencia 1000 kg	

Description	Shelled sweet almonds, <i>Prunus dulcis</i> of the variety Select Valencia.	
Sensory characteristics	Smell and flavour: Appearance:	Typical almonds Brown
Ingredients	Almonds	
Chemical/physical characteristics	Moisture: F.F.A: Peroxide value: Size:	5-7 % max 1.0 % max 2 Meq/kg 18/20 pcs/oz 23-25 pcs/oz 25-27 pcs/oz 27-30 pcs/oz 34/35 pcs/oz
Microbiological limits	cfu/g	
	Total aerobic count: <i>E. coli</i> :: Yeast: Mould: <i>Salmonella</i> :	<100 000 <10 <10 000 <10 000 neg. in 25 g
Chemical limits	Aflatoxin (total): Aflatoxin B1: Pesticides: Heavy metals:	<10 ppb <8 ppb According to EU directive According to EU regulation
Tolerable defects	Broken: Twins Damaged Rotten: Foreign material:	max 2% max 8 % max 3 % max 0.4% max 25 pieces/1000 kg
Nutritional values (approx.) USDA National Nutrient Database for Standard Reference, Release 25 NDB No: 12061	Energy g/100 g Protein Fat saturates	2408 kJ/ 575 kcal 21.22 49.42 3.731

	monounsaturates	30.889
	polyunsaturates	12.070
	Carbohydrates:	9.47
	Sugars total	3.89
	Sodium	1 mg
	Fibers:	12.2

Packaging	Bags of 25, 50 kg or 20 kg BigBags of 900-1000 kg
Package labelling	Content, net.weight, lot no., best-before-date, ean code
Storage conditions	Should be stored in a dry and cool place < 12°C; relative humidity max 65 %
Life span	12 months from production date in a closed package stored as above

The supplier is fully aware of the allergen labelling requirements according to the Directive 2003/89EC. The supplier hereby confirms that raw materials does not contain, or has not been in contact with any of the below listed food allergens.

Allergens	Present in product (including all cross-contamination)		Present on same equipment?		Present on same site?	
	Yes	No	Yes	No	Yes	No
Cereals containing gluten(wheat, rye, barley, oat, spelt, kamut or their hybrids) and products thereof		X		X		X
Crustaceans and products thereof		X		X		X
Eggs and products thereof		X		X		X
Fish and products thereof		X		X		X
Peanuts and products thereof		X		X		X
Soybeans and products thereof		X		X		X
Milk and products thereof		X		X		X
Nuts i.e. Almonds (<i>Amygdalus communis</i> L), Hazelnut (<i>Corylus avellana</i>), Walnut (<i>Juglans regia</i>), Cashew (<i>Anacardium occidentale</i>), Peacan nut (<i>Carya illinoiesis</i> (Wangenh.) K Koch), Brazil nut (<i>Bertholletia excelsa</i>), Pistachio (<i>Pistacia vera</i>), Macadaemia nut and Queensland nut (<i>Macadaemia ternifolia</i>) and products thereof	Almonds		Almonds		Almonds	
Celery and products thereof: seeds, celeriac, celery		X		X		X
Mustard and products thereof		X		X		X
Sesame seeds and products thereof		X		X		X
Sulphur dioxide and sulphites: 10 mg/kg or 10 mg/l or higher expressed as SO ₂	conc:	X	conc:	X	conc:	X
Lupin and products thereof		X		X		X
Shellfish and molluscs and products thereof		X		X		X
Other seeds (than sesame) (i.e. poppy seeds, sunflower, pumpkin) and products thereof. Please specify.		X		X		X
Legumes (i.e. peas, beans, chick-peas, liquorice, fenugreek, guar flour) and products thereof. Please specify.		X		X		X

Other nuts (i.e. apricot kernels, pine kernels) and products thereof. Please specify.		X		X		X
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