
	Product specification	Version: 4
		Valid since: 03.05.2021.
Brunnenhausweg 15 91583 Schillingsfürst Tel: +49 9868 934 2084 Fax: +49 9868 934 2086 E-Mail: info@gb-foods.com	Almond flour partially deoiled 12%	Page 1 of 4  DE-ÖKO-006
Product: 39300		

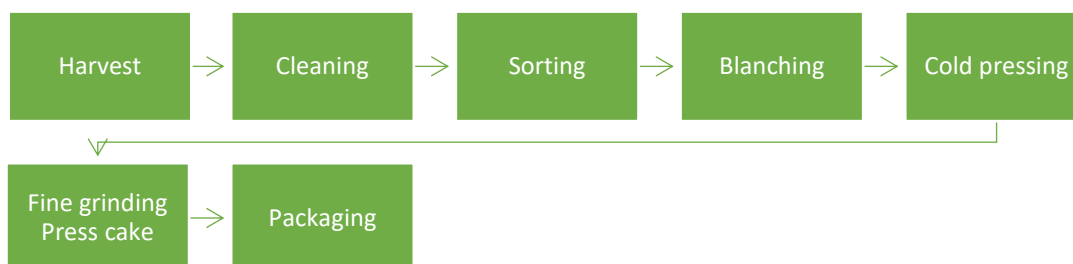
General product information

Sales description:	Almond flour partially deoiled
Freshness ratio/ concentration factor:	100%
Country of origin:	EU
Ingredients (descending in %):	100 % Almond flour partially deoiled 12%

1. Description / production process

The almond flour is obtained from the blanched almond kernels (*Prunus dulcis*) by gentle cold pressing and fine grinding of the resulting press cake.

The product can be consumed raw or processed, with or without other food.





2. Sensory characteristics

Appearance:	Light beige, fine flour, deviations possible
Consistency:	Fine powder / flour
Odor/Flavor:	Typical of the species, like almonds, without any foreign smell / taste

3. Residues and contaminants

Parameters	Requirements
Pesticide residues	Under current EU regulation on maximum levels of pesticide residues in or on foods.
Contamination and chemical residues	According to the EU regulation setting maximum levels for certain contaminations in foodstuffs as amended.

Changed on:	03.05.2021	Sanida Muslic Kadric	Reason for change: Information to new Adapted to producers
Checked on:	03.05.2021	Günther Braun	
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4. Microbiological Characteristics

Parameters	Limit	Unit
Total aerobic plate count	100.000	KbE/g
Yeasts	10.000	KbE/g
Molds	10.000	KbE/g
Enterobacteria	1000	KbE/g
Escherichia Coli	10	KbE/g
Salmonellae	negativ	/25 g

5. Nutritional value

	Unit	per 100 g
Brennwert	Kcal / kJ	389 / 1627
Fat	g	8 - 15
-saturated fat		Max. 2,0
Carbohydrates	g	8 - 12
-Sugar		8 - 12
Fiber	g	15 - 20
Protein	g	48 -52
Sodium	mg	Max.0,1

Origin of the data: the data was calculated / the data was analyzed

6. Packaging and shelflife

Packaging: 25 kg paper bags with PE liners on 500/750 kg pallets
 Shelflife: 12 months (closed in the original package)
 Storage conditions: cool (< 20 °C), dry (< 65 % rel. humidity) and protected from light und odorless.



7. Certificate

Please note that not all our suppliers are certified according to BRC or IFS standards, but have a certified quality or risk management system.

8. GMO Status

The product does not need to be labelled in accordance with Regulations (EC) Nos 1829/2003 and 1830/2003 on genetically modified food and feed.

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9. Allergens

Marking obligation allergens in Annex IIIa to directive 2000/13/EC	In product:	Cross-contamination in product:
	Yes: + No: -	Yes: + No: -
Gluten-cereals (means wheat, rye, barley, oats, spelt, kamut or their hybridized strains) and products thereof	-	-
Crustaceans and products thereof	-	-
Eggs and products thereof	-	-
Fishes and products thereof	-	-
Peanuts and products thereof	-	-
Soybeans and products thereof	-	-
Milk and products thereof (including lactose)	-	-
Nuts, d. H. Almonds (<i>Amygdalus communis</i> L.), hazelnuts (<i>Corylus avellana</i>), walnuts (<i>Juglans regia</i>), Cashew (<i>Anacardium occidentale</i>), pecans (<i>Carya illinoensis</i> (Wangenh.) K. Koch), Brazil nuts (<i>Bertholletia excelsa</i>), pistachios (<i>Pistacia vera</i>), Macadamia nuts and Queensland nuts (<i>Macadamia ternifolia</i>) and products thereof	+	+
Cellery and products thereof	-	-
Mustard and products thereof	-	-
Sesame seeds and products thereof	-	-
Sulfur dioxide and sulphites in concentrations higher than 10 mg / kg or 10 mg / l, expressed as SO ₂	-	-
Lupin and products thereof	-	-
Molluscs and products thereof	-	-

*No entry: No information available.

Allergens of the LeDa bzw. ALBA-List	In product:	Cross-contamination in product:
	Yes: + No: -	Yes: + No: -
Legal allergens		
Wheat	-	-
Rye	-	-
Barley	-	-
Oats	-	-
Spelt	-	-
Kamut	-	-
<i>Gluten</i>	-	-
Crustaceans	-	-
Egg	-	-
Fishes	-	-

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Allergens of the LeDa bzw. ALBA-List	In product:	Cross-contamination in product:
	Yes: + No: -	Yes: + No: -
Peanuts	-	-
Soy	-	-
Milk	-	-
Almonds	+	+
Hazelnuts	+	+
Cashews	+	+
Pecans	-	-
Brazil nuts	+	+
Pistachios Queensland	-	-
Macadamia / nuts	+	+
<i>Nuts (edible nuts)</i>	+	+
Celery	-	-
Mustard	-	-
Sesame seeds	-	-
Sulfur dioxide and sulphites (E220 - E228) in concentrations of more than 10 mg/kg or 10 mg/l , expressed as SO2	-	-
Lupines	-	-
Molluscs	-	-

*No entry: No information available.

10. Legal Status

The product corresponds to the **German and European food regulations** according to the currently valid version, as well as the current **EU regulation on organic farming**.

The product consists neither of genetically modified organisms nor does it contain such organisms or is manufactured from them. Therefore there is no labelling obligation. There is **no intentionally technically produced nanomaterial contained** in the product and packaging, so that these do not have to be labelled. The product has not been exposed to artificially ionising radiation.

This specification contains guideline values. Fluctuations in appearance, composition, smell and taste are due to the natural origin of the ingredients. The above specification is based on information provided by our suppliers. We recommend to test the suitability of our products by own tests.

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