	<b>Product-specification</b>  <b>Almond flour white conventional</b> Article number: 39050	Version: 02
		Valid as of: 21.12.2021
Brunnenhausweg 15 91583 Schillingsfürst Tel: +49 9868 934 2084 Fax: +49 9868 934 2086 E-Mail: <a href="mailto:info@gb-foods.com">info@gb-foods.com</a>		Page 1 of 4

## 1. General product information

Description of sales:	Almond flour from blanched almonds
concentration ratio:	100 %
Country of origin:	California, Australia, Spain, Italy, USA, others possible
Ingredients:	100 % Almond flour white conv.

## 2. Description /Manufacturing Process

Almond flour white is made from blanched, ground almonds (*Prunus dulcis*).

The product can be consumed raw and processed with or without other foods.




## 3. Sensory characteristics

Appearance / Color:	Ivory-colored flour, approx. 2 mm, slight deviations possible
Consistency:	Flour
Smell / Taste:	Species, fresh, no foreign smell / taste

## 4. Chemical and physical indicators

Parameter	Min.	Max.	Unit
Water content / humidity		6	%
Purity	99,9		%
Foreign material of plant origin / foreign seeds		0,1	%
Additives	-	-	-

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## 5. Residues and contaminants

Parameter	Requirements
Pesticide residues	Pesticide residues Complies with EU standards on maximum residue limits for pesticides in or on food.
Contamination and chemical residues	Complies with EU standards setting maximum limits for certain contaminants in food.

## 6. Microbiological indicators:

Parameter	Limite	Unit
Total aerobic count	1.000.000	KbE/g
Yeasts	10.000	KbE/g
Mould	10.000	KbE/g
Enterobakterien	1.000	KbE/g
Escherichia Coli	10	KbE/g
Salmonella	negativ	/125 g

## 7. Nutritional information:


	Unit	Information for 100 g
Calorific value	Kcal / kJ	589/2467
Fat	g	53,0
- hereof: saturated fatty acids		4,1
Carbohydrates	g	5,7
- of which sugar	g	3,4
Fiber	g	11,4
Protein	g	24,0
Salt	g	0,01

Origin of the information: the data has been calculated/analysed by the supplier.

## 8. Packaging and durability:

Raw material packaging:	12.5 kg box with blue PE film
Customer packaging:	2kg, 1kg, 500gr, 250gr und 200gr Doypack
Shelf-life date	12 months (unopened in original container)
Storage conditions:	Cool (<22°C), dry (<65% relative humidity) and protected from light

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## 9. Certificates

GB Food GmbH is IFS Wholesale and BIO certified. Please note that not all of our suppliers are certified according to BRC or IFS standards, but have a quality or risk management system.

## 10. GMO status


The product does not need to be labelled in accordance with Regulation (EC) No 1829/2003 on genetically modified food and feed.

## 11. Allergens

Labelling of allergens in accordance with Annex IIIa to Directive 2000/13/EC	Included in the product Yes: + No: -	Possible cross-contamination: Yes: + No: -
Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut or their hybrid strains) and products derived therefrom.	-	-
Crustaceans and derived products.	-	-
Eggs and egg products.	-	-
Fish and fish products.	-	-
Peanuts and derived products.	-	-
Soy and derivatives.	-	-
Milk and derived products (including lactoses).	-	-
Walnuts, d. h. Almonds ( <i>Amygdalus communis</i> L.), hazelnuts ( <i>Corylus avellana</i> ), walnuts ( <i>Juglans regia</i> ), cashew nuts ( <i>Anacardium occidentale</i> ), pecans ( <i>Carya illinoensis</i> K. Koch), Brazil nuts ( <i>Bertholletia excelsa</i> ), pistachios ( <i>Pistacia vera</i> ), macadamia and Queensland nuts ( <i>Macadamia ternifolia</i> ) and derived products.	+	+
Legume	-	-
Mustard and derived products.	-	-
Sesame seeds and derived products.	-	-
Sulphur dioxide and sulphites in concentrations greater than 10 mg/kg or 10 mg/l expressed as SO <sub>2</sub> .	-	-
Lupins and derivatives.	-	-
Molluscs and derived products.	-	-

Champ sans saisie: aucunes informations disponibles.

LeDa or ALBA listed allergens			Included in the product Yes : + No : -	Possible cross-contamination: Yes : + No : -
<b>Legal allergens</b>				
Wheat			-	-
Rye			-	-
Barley			-	-
Oats			-	-
Spelt			-	-
Kamut			-	-
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LeDa or ALBA listed allergens	Included in the product Yes : + No : -	Possible cross-contamination: Yes : + No : -
Gluten	-	-
Crustacean	-	-
eggs	-	-
Fish	-	-
Peanut	-	-
Soya	-	-
Milk	-	-
Almond	+	+
Hazelnut	-	-
Walnuts	-	-
Noix Cashew nutscajou	-	-
Pecans	-	-
Brazil nuts	-	-
Pistachio	-	-
Macadamia/Queensland nuts	-	-
<i>Walnuts (nuts)</i>	+	+
Céleri	-	-
Mustard	-	-
Sesame seeds	-	-
Sulphur dioxide and sulphites in concentrations greater than 10 mg/kg or 10 mg/l expressed as SO2	-	-
Lupin	-	-
Mollusc	-	-

Champ sans saisie: aucunes informations disponibles.

## 12. Legal status

The product corresponds to **the German and European food law regulations according to the currently valid version.**

The product does not consist of genetically modified organisms, nor does it contain such organisms or is made from them. There is therefore no labeling requirement. The product and packaging do not contain any intentionally technically manufactured nanomaterial, so they do not have to be labeled. **The goods were not exposed to any artificial ionizing radiation.**

This specification contains guide values. Variations 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 checking the suitability of our products through your own tests.

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