
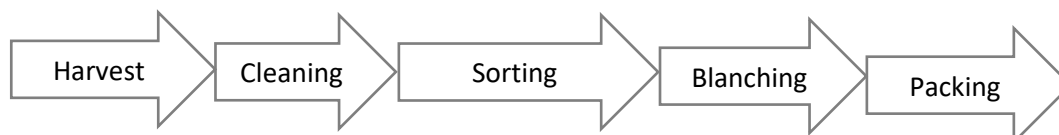
	Product specification BIO Almond blanched Product: 39500	Version: 01
		Valid on: 25.06.2021
Brunnenhausweg 15 91583 Schillingsfürst Tel: +49 9868 934 2084 Fax: +49 9868 934 2086 E-Mail: info@gb-foods.com		Page 1 of 5  DE-Öko-006

1. General product information

Sales description:	Almond blanched
Freshness ratio/ concentration factor:	100%
Country of origin:	Spain, Italy, others possible
Ingredients (descending in %):	100 % organic almond blanched

2. Description / production process

Ripe, dry, crunchy, blanched sweet almonds.



3. Sensory characteristics

Appearance:	Beige, oblong-oval nuts
consistency	Firm, crisp
Odor/Flavor:	Typical almond, without any foreign smell / taste



4. Chemical and physical characteristics

parameters	min.	max.	unit
Water content / humidity		6	%
Peroxide		4,0	O2 / kg
Purity	99,85		%
Foreign material of plant origin / foreign seeds		0,15	%
Additions	-	-	-

5. Residues and contaminations

<u>Parameters</u>	<u>Requirements</u>
Pesticide residues:	BNN orientation value: 0.01mg/kg for single substances, max. 2 substances detectable
Contamination and chemical residues:	In accordance with the EU Regulation setting maximum levels for certain contaminants in foodstuffs as amended.

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6. Microbiological Characteristics

Parameters	Limit	Unit
Total aerobic plate count	100.000	KbE/g
Yeasts	10.000	KbE/g
Mould	10.000	KbE/g
Escherichia Coli	10	KbE/g
Coliform bacteria	100	KbE/g
Salmonellae	negativ	/25 g

7. Nutritional value

	Unit	per 100 g
Energy	Kcal / kJ	590 / 2470
Grease	g	52,5
- thereof saturated fatty acids	g	4,0
- thereof polyunsaturated fatty acids	g	
Carbohydrates	g	18,7
- thereof sugar	g	4,6
Fibres	g	9,9
Protein	g	21,4
Sodium	mg	5

Origin of the indications:
 the data was calculated /
 analyzed by the vendor

8. Packaging and shelflife

Packaging: 25 kg PP sack
 Shelflife: 10 months (unopened in original bag)
 Storage conditions: Cool (< 18 °C), dry (<65 % relative humidity) and protected from light



9. 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.

10. 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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11. 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	-	-

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	-	-
Peanuts	-	-
Soy	-	-



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Allergens of the LeDa bzw. ALBA-List	In product:	Cross-contamination in product:
	Yes: + No: -	Yes: + No: -
Milk	-	-
Almonds	+	+
Hazelnuts	-	-
Walnuts	-	-
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	-	-
Additional allergens, Lactose	-	-
Cocoa	-	-
glutamate (E620-E625)	-	-
Chicken	-	-
Coriander	-	-
Maize	-	-
Pulses	-	-
Beef	-	-
Pork	-	-
Carrots	-	-

* No entry: No information available.

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12. Legal Status

The product complies with the **German and European food law provisions in the currently applicable version, as well as the current EU regulation on organic farming.**

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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