



Specification Almonds in shell

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|---|---|
| Article: | Prunus dulcis – Stone fruit |
| Article description | Almonds, general origin, in shell |
| Origin | Australia, Italy, Portugal, Spain, USA (California) |
| Productsubdivisions | The shell almonds are not assorted. They are only differentiated according to the varieties of the various origins. |
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| Sensoric Requirements: | |
| Appearance / Look | Blanched: off white, shiny Unblanched: dark, brownish, dull surface In shell: light brown, dull surface |
| Odour / Smell | Characteristic, without strange smell |
| Consistency | Firm to the bite, firm |
| Taste | Normal, nutty, not rancid |
| | |
| Physical microbiological Requirements: | |
| Living vermin | none |
| Mould | none |
| Impurities / foreign objects | max. 1 % |
| | |
| Chemical Requirements: | |
| Moisture | max. 6 % |
| Phostoxin | max. 0,05 mg / kg |
| Peroxide | max. 2 mVAL / kg |
| | |
| Microbiological Requirements: | |
| Total plate count | max. 100.000 cfu/g |
| Coliforms bacteria | max. 1.000 cfu/g |
| E. Coli | max. 10 cfu/g |
| Salmonellae | negativ / 125g |
| Yeast and Moulds | max. 10.000 cfu/g |
| Aflatoxin B1 | max. 8 ppb |
| Aflatoxin B1 + B2 + G1 + G2 | max. 10 ppb |
| | |
| Nutrition Facts per 100g: | |
| Energy | 583 kcal. / 2.411 kJ |
| Fat | 54 g |
| of which saturated | 4 g |
| mono unsaturated | 32 g |
| poly unsaturated | 12 g |

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G M B H · I M P O R T A G E N T U R

| | |
|------------------------------------|--|
| Carbohydrates | 5,3 g |
| sugars | 4,2 g |
| Fibre | 13,5 g |
| Protein | 18,6 g |
| Sodium | 2 mg |
| Calcium | 252 mg |
| Magnesium | 170 mg |
| Potassium | 835 mg |
| | |
| Storage conditions | Cool and dry |
| Temperature | cool, 6 – 15 °Celsius, best 8 °Celsius |
| Air moisture | abt. 65 % |
| General | Almonds are a sensitive natural product. The almonds should be stored in clean and dry premises. It is absolutely essential to check the stored good constantly. |
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| Shelf life | In original packing from delivery max. 12 months at good storing conditions. |
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| Packaging | Bags of 50 lbs (22,68 kg) net or 25 kg net. |
| | The packaging conforms to regulation (EC) No. 1935/2004 and regulation on plastic materials (EU) No. 10/2011. |
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| Foodlaw Requirements | According to UNECE-Standards valid versions. |
| | |
| Allergen declaration | The raw material contains according to current legislation for food information regulation (EU) No. 1169/2011, Annex II ingredients with allergenic substances: Nuts – Almonds. |
| Additives and preservatives | none |
| GMO-status: | Free of GMO. The raw material, ingredients, additives or flavourings of it are not genetically modified substances. No labelling required according to regulations (EC) No. 1829/2003 and No. 1830/2003. |
| Irradiation-status | Not treated with ionising rays. |
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