



ORGANIC ROASTED BROWN ALMOND

Product name:	ORGANIC ROASTED BROWN ALMOND	EN-AL-07 14.03.2018
Description:	Toasted nut without its woody endocarp	
Commercial brand:	Hispania Organic	
Use:	Usually cooking, specially as complement in bakery. Also as an appetizer, raw, roasted or toasted.	
Composition:	Almond, almond tree nut (<i>Prunus dulcis</i>)	
Commercial varieties:	Calibre (in mm) [U=under; O=over]	
	Comuna	unselected, U/14, 12/14, O/14
	Largueta	unselected, U/12, 12/13, 13/14, O/14
	Marcona	unselected, 14/16, O/16
Organoleptic properties:	Smell	Natural, own.
	Flavour	Neutral, slightly sweet.
	Colour	Cinnamon coloured skin.
	Texture	Slightly wrinkled.
Physical-chemical characteristics:	Mechanically damaged pieces of almond (2/3)	Max.12%
	Mechanically damaged (deficiency less of 1/3)	Max. 5%
	Mixture of other varieties (Marcona and Largueta)	Max. 8%
	Humidity	Max. 6,7%
	Out of size (calibre)	Max. 6%
	Foreign matter (wood, stone,...)	Max. 3%
	Rotten, rancid, mouldy	Max. 0,4%
	Insects	Absence

HISPANIA ORGANIC

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Polluting substances:	Non authorized Biocides	Absence
	Authorized Biocides	Lowest according to Maximum Residue Limits (MRL) / Absence in the organic variety.
Microbiological characteristics:	Mesophilic aerobes	< 10.000 cfu/g
	Aflatoxins B1, B2, G1, G2	Max. 4 ppb.
Preserve conditions:	Relative humidity	< 65 %
	Suggested temperature	< 10°C
Storage and freight conditions:	Storage and transport in clean, dry and odourless places in which direct solar light doesn't influence is suggested. European pallet (80x120 cm) will be used for the transport, over which goods will go shrink-wrapped.	
Nutritional values for 100 gr:	Energy [Kcal]	598,0
	Proteins [g]	20,96
	Carbohydrates [g] of which:	4,50
	Sugar	3,31
	Fiber [g]	10,9
	Fats [g] of which:	52,5
	Saturates (SFA) [g]	4,09
	Monoinsaturates (MFA) [g]	33,09
	Poliinsaturates (PFA) [g]	15,32
	Salt [g]	0.035
Packaging:	New packing, free from materials that could alter the characteristics of the product and could assure and guarantee a correct transport and handling. 25 Kg raffia bag 10 Kg carton boxes. In polyethylene bags. Vacuum bags or protected atmosphere of 200g, 500g, 1Kg y 5 Kg.	
Best before date:	Before next 12 months having preserved the proper storage conditions.	
Allergens:	Almond. It may contain traces of other dried nuts.	

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