

## Organic certified almonds

### DESCRIPTION

The product obtained after removal of shells from almonds.

Two types available: 1) Max 1% bitter 2) 0,3% bitter.

The raw material is clean, organic, ripe and whole.

The organic almonds do not contain added thickeners, sugars, salt, colours, and flavours of any kind.

The product has a flavour and taste typical of almond and is free from off-flavours.

### BOTANICAL SPECIES

*Prunus amygdalus dulcis*

### CERTIFICATION, ORIGIN, ALLERGENS

The product is certified by Ecocert. NOP and BIOSUISSE on demand.

The product is GMO free

100% italian product

No known allergens

### PRODUCTS AVAILABLE

Whole brown or peeled

Calibrated and non calibrated

Sliced, pined, diced, flour

Broken

### ORGANOLEPTIC PROPERTIES

Colour: brown for the non peeled almonds, white to cream for the peeled.

Taste: typical of almond

Bitterness: According to the variety it can go from 0,3% min to 1,2% max. We can select less or more bitter varieties.

Aspect: sound, oval more or less.

### TOLERANCES (we can process according to more strict parameters on demand)

Twin max 3%

Broken max 5%

Stones and other foreign bodies non concerning almonds max 30 g/ 300 kg

No sign of infestation from larva, parasites, etc.

### NUTRITIONAL VALUES/100 gr

Kcalories:	594;		
Proteines:	17,5 g;		
Fat:	62,9 g of which	Saturated	8,81%
"	"	Mono unsaturated	75,22%
"	"	Poly-unsaturated	15,97%
Soluble sugars:	2,5 g;		
Dietary fiber:	7,7%;		
Carbohydrates:	4 g;		

### PHYSICO-CHEMICAL INFORMATION

- Humidity:	< 6,5%;	- minerals (mg):	Ca 213;
- Impurities (powder):	< 0,2%;		Fe 6,5;
			K 880;
			Na 8,5;
			P 396
- Ashes:	4,2;		
- pH (on the extracted oil):	3,8;		
- Peroxide value:	0,3;		
- Acidity (% as oleic acid on the oil):	0,36;		

### MICROBIOLOGICAL PROPERTIES

- Mesophyl germs aerobic:	< 50000/g;	- salmonella:	absent in 25 g;
- Yeasts and molds:	< 5000 ufc/g;	- E. coli:	< 10 ufc/kg;
- Total choliforms:	< 500 ufc/g;	- Clostridium sulphitoreducers:	absent in 25 g;

### SHELF LIFE

1 year from the harvest if properly stored at a temperature between 8 and 14°C

### PACKING AND LOGISTICS

25 kg polypropylene sac (30 to 35 bags/pallet) or 1 ton big bag. Also available in 5 kg vacuum packing.

### SOME DETAILS MAY CHANGE WITHOUT ADVISE

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