


Product details	
Article number	519K
Supplier (Specification only valid for goods from this supplier)	
Product name	organic almonds milled
GUS recipe version	0 / 0
Legal name	almonds milled
Country of processing	
Country of origin (for this article all possible origins are shown)	Italy, Kingdom of Spain other origins possible due to availability
Agricultural origin	EU-agriculture
Product description	almonds blanched and ground from organic agriculture according to regulation (EG) No. 834/2007 and 889/2008
Botanical name	Prunus dulcis
Variety	
Production	
Customs tariff number	11063090
List of ingredients	almonds blanched* *from certified organic agriculture
Product picture (Example photo, not batch-related, deviations possible)	
Preparation	
Usage	
Foods intended for human nutrition that are prepared and consumed according to the preparation recommendations.	
Risk when used as intended for „YOPI“ (Young, Old, Pregnant, Immunosuppressed)	Whole nuts (nut kernels) and large nut pieces (nut kernel pieces) can enter the respiratory tract of children.
Potential advice for customers	Absolute absence of pieces of shell cannot be guaranteed despite the utmost care in sorting.



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Further product characteristics

Vegan	Yes
Raw food*	No
Naturally without gluten	Yes
Gluten free (< 20 ppm)	No
Superfood	No

**Raw food" is not a uniformly defined term and there are different interpretations of it. For Covitar s.r.o. it includes products which are not heated above 45°C during the production process as well as sun-dried fruits. The temperatures during transport are not considered, as there are no sufficient reliable information on this. Mainly unrefrigerated containers and trucks are used. The information on manufacturing and process temperatures are based on surveys of our suppliers.

Average nutritional information per 100g

Energy (kJ / kcal)	2565 / 613
Fat (g)	52.5
of which saturates (g)	4.0
Carbohydrate (g)	8.8
of which sugars (g)	4.6
Fibre (g)	9.9
Protein (g)	21.4
Salt (g)	0.048

Nutritional values may vary in natural products
Source: USDA database

Sensorial parameters

Appearance/Colour	ivory coloured
Flavour/Taste	characteristically, no off-taste or off-flavour
Consistency	fine powder

Chemical and physical parameters

Water content	max. 7%
Size	max. 2 mm
Purity	
Foreign material	
Amount of bitter kernels	
Shells, pieces of shells	

Microbiological parameters according to the DGHM guidelines for nuts whole (without shell), crushed or ground: walnut, hazelnut, Brazil nut, cashew, almond, pecan, pistachio, macadamia, peanut, 2015

	Reference value (cfu/g)	Warning value (cfu/g)
Total plate count	100.000	
Enterobacteriaceae	1.000	10.000
E. Coli	10	100
Mould	10.000	



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Salmonella

n.d. in 125g

The microbiological parameters, unless confirmed by analysis, are reference and warning values which are subject to natural variations according to origin and harvest.

Storage and shelf life

Best before date

12 months from production date

Storage advice

Originally packed, dry, keep away from light storage at < 20 °C, max. 65 % atmospheric humidity (optimal storage at < 10 °C)

Other storage advices

Packaging

Net weight per unit

10.00 kg

Packaging material

(All possible packaging materials are shown for this article)

box, polyethylene (PE) bag laid, Polybag with vacuum

The packaging of product is in accordance to Comm. RG (EC) No. 1935/2004 and the Directives (EG) 11/2011 and 94/62.

GMO Status

The product is in accordance to Comm. RG (EC) No. 1829/2003 and Comm. RG (EC) No.1830/2003 and is not produced with GMO material.

Ionizing radiation

The product is not treated with ionizing radiation.

Pesticides

The product is in accordance to the Comm. RG (EC) No. 834/2007 and corresponds to orientation values for pesticides of the Bundesverband Naturkost Naturwaren (BNN) Herstellung und Handel e.V. ("German Association for Organic Production and Trade", see www.n-bnn.de).

Mycotoxines/Heavy metals

The product corresponds to the Comm. RG (EC) No. 1881/2006, Comm. RG (EU) No.165/2010 and other currently valid amendments.

Foreign impurities

The complete absence of foreign impurities is not technically feasible. Within this limitation, the lowest technically possible level of impurities is taken care of.

Pests

The product is free of living pests in all states of development.

List of allergens according to Annex II of Regulation (EU) No. 1169/2011

	Contained as ingredient	Cross contamination possible	Comment
Gluten-containing cereals	-	n/a	
Wheat	-	n/a	
Rye	-	n/a	
Barley	-	n/a	
Oat	-	n/a	
Spelt	-	n/a	
Khorasan wheat / Kamut®	-	n/a	
Hybrides	-	n/a	
Crustaceans and crustacean products	-	n/a	
Eggs and egg products	-	n/a	
Fish and fish products	-	n/a	
Peanuts and peanut products	-	n/a	
Soybeans and soya products	-	n/a	
Milk and dairy products	-	n/a	
Nuts and nut products	+	n/a	
Almonds	+	n/a	
Hazlenuts	-	n/a	
Walnuts	-	n/a	
Cashew	-	n/a	
Pecan nuts	-	n/a	
Brazil nuts	-	n/a	
Pistachios	-	n/a	
Macadamia	-	n/a	
Celery and celery products	-	n/a	
Mustard and mustard products	-	n/a	
Sesame and sesame products	-	n/a	
Sulphur dioxide and sulphites > 10 mg/litre expressed as SO₂	-	n/a	
Lupin and lupin products	-	n/a	
Molluscs and mollusc products	-	n/a	

n/a = not available

The above information is based on details provided by our suppliers and has not been confirmed by analyses.