

PRODUCT SPECIFICATIONS

Date: 16/02/21 | Edition: 01
Code: P-03.32

1. **Product name:** Organic Almond Flour.

2. **Country of origin:** Spain.

3. **Raw materials and ingredients:** 100% Organic Almonds.

4. **Intended use of the product:** Organic Almond Flour is an alternative to traditional wheat flour as a cooking ingredient. It is also suitable for direct consumption.

5. **Product sensitive or potentially sensitive personnel:** Almond is a declared allergen included in REGULATION (EU) No 1169/2011, "Nuts".

The product only contains almonds as an allergen. The product is free for the rest of the allergens included in the regulation.

Allergens	Presence	Absence
Cereals containing gluten, namely: Wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and products thereof, except: <ul style="list-style-type: none"> (a) wheat based glucose syrups including dextrose (b) wheat based maltodextrins (c) glucose syrups based on barley (d) cereals used for making alcoholic distillates including ethyl alcohol of agricultural origin 		X
Crustaceans and products thereof		X
Eggs and products thereof		X
Fish and products thereof, except: <ul style="list-style-type: none"> (a) fish gelatine used as carrier for vitamin or carotenoid preparations (b) fish gelatine or isinglass used as fining agent in beer and wine 		X
Peanuts and products thereof		X
Soybeans and products thereof, except: <ul style="list-style-type: none"> (a) fully refined soybean oil and fat (b) natural mixed tocopherols (E306), natural D-alpha tocopherol, natural D-alpha tocopherol acetate, and natural D-alpha tocopherol succinate from soybean sources (c) vegetable oils derived phytosterols and phytosterol esters from soybean sources (d) plant stanol ester produced from vegetable oil sterols from soybean sources 		X

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Milk and products thereof (including lactose), except: (a) whey used for making alcoholic distillates including ethyl alcohol of agricultural origin (b) lactitol		X
Nuts, namely: Almonds (<i>Amygdalus communis</i> L.), hazelnuts (<i>Corylus avellana</i>), walnuts (<i>Juglans regia</i>), cashews (<i>Anacardium occidentale</i>), pecan nuts [<i>Carya illinoensis</i> (Wangenh.) K. Koch], Brazil nuts (<i>Bertholletia excelsa</i>), pistachio nuts (<i>Pistacia vera</i>), macadamia or Queensland nuts (<i>Macadamia ternifolia</i>), and products thereof, except for nuts used for making alcoholic distillates including ethyl alcohol of agricultural origin.	X	
Celery and products thereof		X
Mustard and products thereof		X
Sesame seeds and products thereof		X
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO ₂ which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers.		X
Lupin and products thereof		X
Molluscs and products thereof		X

6. Organoleptic characteristics:

Flavour	Sweet and nutty
Colour	Uniform, cream color
Texture	Soft consistency and a dense, non-crumby texture
Odour	Characteristic nutty odour, without presence of unpleasant odours
Appearance	Floury

7. Microbiological characteristics:

Total aerobic mesophiles	< 50000 CFU/g
Mould count	< 5000 CFU/g
E. coli	< 10 CFU/g
Salmonella	Absence in 25 g

Listeria monocytogenes	Absence in 25 g
Bacillus cereus	<100 CFU/g
Staphylococcus aureus	<100 CFU/g

8. Physico-chemical characteristics:

Moisture	Max. 6,5%
Foreign materials	0,05%
GMO (Genetically Modified Organism)	The product is not subject to specific labelling in accordance with the EU legislation in the current valid version.
Pesticide residues	In accordance with the EC regulation on organic production of agricultural in the current valid version.
Heavy metals	In accordance with EU legislation setting maximum levels for certain contaminants in foodstuff in the current valid version.
Mycotoxins	In accordance with EU legislation setting maximum levels for certain contaminants in foodstuff in the current valid version.

9. Nutritional information:

(Average values per 100 g)

Energy	2623 kJ/634 kcal
Fat	58 g
Of which saturated	4,46 g
Carbohydrates	5,43 g
Of which sugars	4,16 g
Proteins	22,60 g
Salt	0,732 g
Fibre	9,57 g
Ingredients	100% Organic Almonds

10. Shelf life: Up to 12 months from the date of production under proper storage conditions.

11. Transport and storage conditions: Keep in cool dry conditions, away from direct sun light.

The product will be transported following correct hygiene practices.

Transport containers must be exclusively for transporting food.

12. Logistics Information:

- Bag type: 10 kg multi-layer paper
- Pallet type: American pallet (1200x1000 mm), weight 1000 kg (40x25 kg)

*The packaging complies with the EU legislation (Regulation N°1935/2004).

The information in this specification is general and non-binding. In order to assess the suitability of our products please contact: hello@lovenaturesuperfoods.com. All the parameters not mentioned in this specification comply with the EU foodstuff legislation.