	Format:	PRODUCT TECHNICAL SPECIFICATIONS	Code:	F-4.1-3.21
	Product:	SPANISH ALMOND "SHELL"	Version:	0
	Company:	LUIS CREMADES BELMONTE E HIJOS, S.L.	Date:	30/06/2020

PRODUCT DESCRIPTION			
PRODUCT:	SPANISH ALMOND "SHELL"	ORIGIN:	SPANISH
VARIETY:	SHELL		
USE	BIOMASS		
BUYER			


PHYSICAL-CHEMICAL SPECIFICATION		
Physical Specification	Allowed Values	
DISSIMILAR SHELL VARIETIES	Not analyzed	
HUMEDITY	SHELL	15 % Approximate

MICROBIOLOGICAL SPECIFICATION	
Specification	Allowed Values
AFLATOXINA B1	Not analyzed
AFLATOXINAS B1 + B2 + G1 + G2	Not analyzed
AEROBIC PLATE COUNT (ufc / g.)	Not analyzed
COLIFORMES	Not analyzed
ESCHERICHIA COLI (ufc / g.)	Not analyzed
MOULD and YEAST (ufc / g.)	Not analyzed
SALMONELLA	Not analyzed
RESIDUES OF PESTICIDES (124 references)	Not analyzed

*Note: Aerobic plate count limit not applicable for the products to be processed or for later preparation.

ORGANOLEPTIC SPECIFICATION	
Specification	Description
APPEARANCE	Broken circular Shape
COLOUR	Brown.
TEXTURE	Hard.

ALMOND SHELL INFORMATION (Data Source: BEDCA)	
ENERGETIC VALUES (100 g. Product)	
CALORIES	352,27 Kcal Approximated
PROTEINS	1,26 g Approximated
CARBOHYDRATES	77,02 g Approximated
FAT	4,35g Approximated
TOTAL ASHES	1,35 g Approximated
ENERGETIC VALUE (GJ/TM)	14,72 GJ/TM
VITAMIN COUNT (100 g. Product)	
CAROTENE	Not analyzed
VITAMIN B-1	Not analyzed
VITAMIN B-2	Not analyzed
VITAMIN B-5	Not analyzed
VITAMIN B-3 (NIACINA)	Not analyzed
VITAMINA B-6	Not analyzed
FOLIC ACID	Not analyzed
ASCORBIC ACID	Not analyzed

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GENERAL CHARACTERISTICS

TYPE	DESCRIPTION					
PACKING	BAGS	RAFFIA	25 Kg.		CARTONS	5 Kg.
			50 Kg.			10 Kg.
		BIG-BAG	500 Kg.			12,5 Kg.
			1000 Kg.			25 Kg.
	OTHERS	YUTE	25 Kg.		Bulk	
			50 Kg.			
			25 Kg.			
			50 Kg.			
SANITARY REGISTER		21.17361 / MU.				
PRODUCT LIFE		12 MONTHS				

COMMENTS:

The product will be packed tightly closed packaging, new, clean and suitable for food products.
The product must comply with the food laws in the EU countries.
All processing must be done according to good manufacturing practice.

APPLICABLE LEGISLATION

- **REGULATION 1881/2006**, of the Board, December 19th, 2006. Setting Maximum levels of certain contaminants in the foodstuff.
- **REGULATION 420/2011**, of the Board, April 29th, 2011. Amending Regulation 1881/2006. Setting Maximum levels of certain contaminants in the foodstuff.
- **REGULATION 629/2008**, of the Board, July 2nd, 2008. Amending Regulation 1881/2006. Setting Maximum levels of certain contaminants in the foodstuff.
- **REGULATION (EU) 165/2010**, of the Board, February 26th, 2010. Amending the Regulation 1881/2006 according to the Aflatoxins levels. Setting Maximum levels of certain contaminants in the foodstuff.
- **REGULATION (EU) 105/2010**, of the Board, February 5th, 2010. Amending the Regulation 1881/2006. Setting Maximum levels of certain contaminants in the foodstuff referring to the Ochratoxin A.
- **REGULATION 396/2005**, February 23rd, 2005 of the European Parliament and the Council, according to Maximum residue pesticide limits in food and in animal/vegetable feed amending the Council Directive 91/414/CEE.