

BLANCHED ALMONDS

Specification code MB/1/SF/E/ENG

Date 24.09.2025

Product description

Country of origin	USA
Color	Light cream
Aroma	Typical for almonds, without foreign odors
Taste	Characteristic, without foreign aftertastes
Microbiological parameters	Compliant with Commission Regulation (EC) No 2073/2005 with subsequent amendments
Allergens	Yes The following allergens are present in the facility: celery, mustard, nuts, sesame, eggs, gluten, soy, sulfur dioxide
Pesticides	Pesticide residues do not exceed the levels established in Commission Regulation (EC) No 396/2005 of 23 February 2005 with subsequent amendments.
Ionization	The product has not been subjected to ionizing radiation.
Storage	Store in dry and cool places in sealed packaging (temperature up to 25°C, relative humidity up to 75%).

Physico-chemical parameters

Moisture content, not more than [%]	7
Organic and mineral impurities not more than [%]	1
Pests or their residues	Not allowed
Heavy metals, not more than [mg/kg]	Compliant with Commission Regulation (EU) No 2023/915
Aflatoxin B1	8
Total aflatoxins B1 + B2 + G1 + G2	10

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