



Spanish Amercian Almonds Extra Fine Blanched Ground Certificate of Analysis

Almond Meal Ground

Batch No: 4457803
Best Before End: January 2025

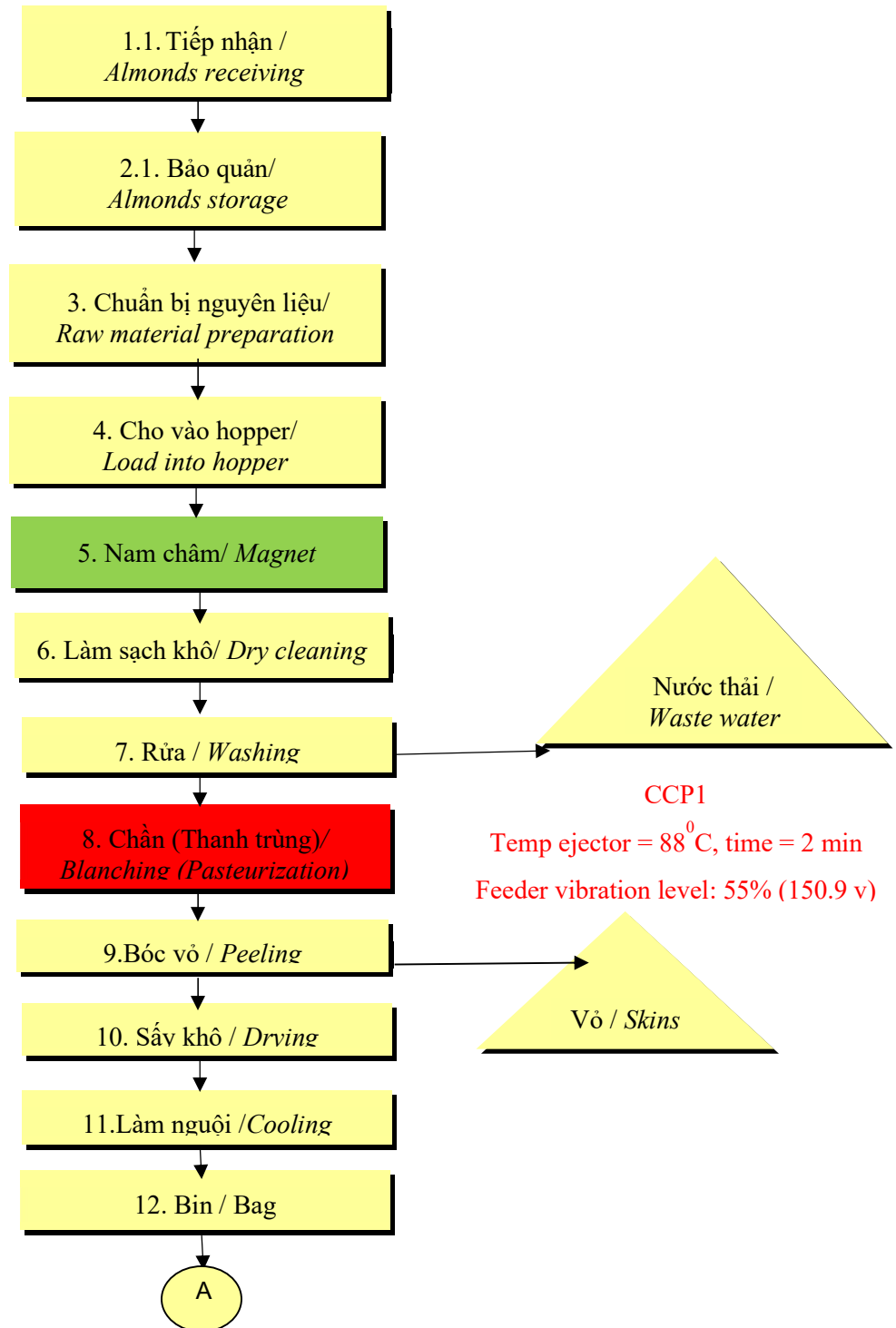
DESCRIPTION	UNIT	VALUE
Aflatoxin B1	ppb	<8
Aflatoxin Total	ppb	
Dirt		ABSENT
Foreign Matter	Absent	ABSENT
Organoleptic	Typical	TYPICAL
Salmonella	absent in 25g	ABSENT
Stones per ton	No.	ABSENT
Dirt	%	ABSENT
Foreign Matter	Absent	<0.1
Lot/Production No.	No.	CF-2016-24B
Organoleptic	Typical	TYPICAL
Packer/Manufacturer	Name	FLAXSEED
Production Date	Date	25/05/2016
Salmonella	absent in 25g	ABSENT
Stones per ton	No.	ABSENT

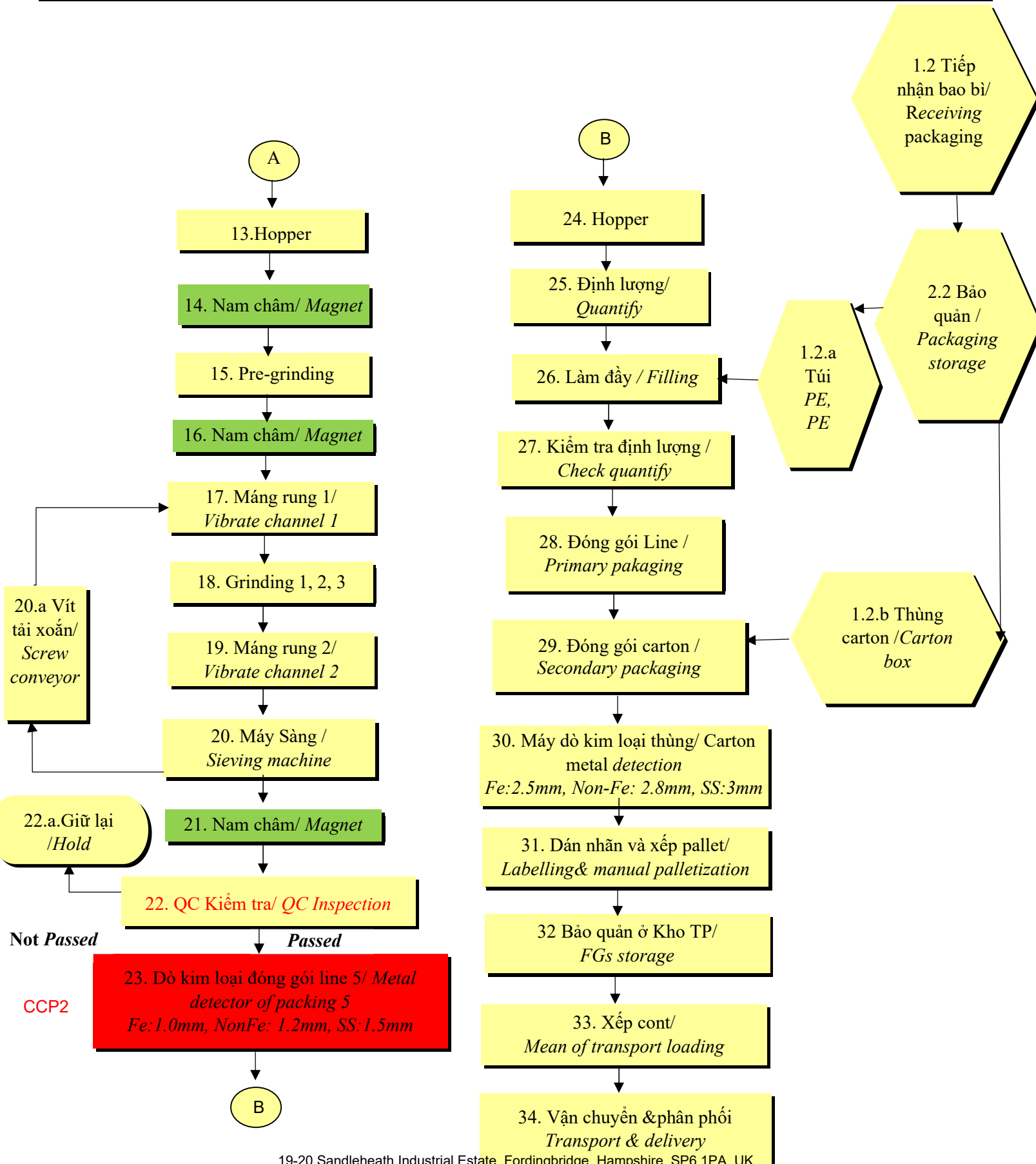
Indian Walnut Light Amber Halves (AS Brand)

ROTATION NO	DESCRIPTION	UNIT	VALUE
CC68362	Aflatoxin B1	ppb	<2
	Aflatoxin Total	ppb	<4
	Best before End	date	28/02/2017
	Dirt	%	ABSENT
	E.Coli	Absent in 10g	ABSENT
	Foreign Matter	Absent	ABSENT
	Lot/Production No.	No.	AS-35/2015
	Organoleptic	Typical	TYPICAL
	Packer/Manufacturer	Name	AMAR SINGH
	Production Date	Date	15/02/2016
	S.Aureus	cfu/g	ABSENT
	Salmonella	absent in 25g	ABSENT
	Stones per ton	No.	ABSENT

Californian Almonds Carmel Supreme 25/27

ROTATION NO	DESCRIPTION	UNIT	VALUE
CC68489	Best before End	date	31/03/2018







Ground AlmondsMaterial Safety Data Sheet

COUNTRY OF ORIGIN: SPAIN, AMERICA, AUSTRALIA

DESCRIPTION: ALMONDS WHOLES, NIBBED, FLAKED, SLIVERED, GROUND

PACK WEIGHT: DEPENDENT ON PRODUCT SUPPLIED

HEALTH RISKS:

INGESTION:-	NO PERCEIVABLE HAZARD
SKIN CONTACT:-	NO PERCEIVABLE HAZARD
EYE CONTACT:-	NO PERCEIVABLE HAZARD
INHALATION:-	NO PERCEIVABLE HAZARD

FIRE RISK:

PRODUCT WILL BURN WHEN EXPOSED TO NAKED FLAME, NOT SPONTANEOUSLY COMBUSTIBLE

EXPLOSION RISK:

NO PERCEIVABLE HAZARD

HANDLING:

HANDLE WITH CARE, ENSURE THAT LIFT CARTONS IS CARRIED OUT IN ACCORDANCE WITH GENERAL SAFTEY GUIDELINES

STORAGE CONDITIONS:

DRY, AMBIENT

EMERGENCY TREATMENT:

NO SPECIAL TREATMENT

DISPOSAL:

NORMAL WASTE DISPOSAL METHODS



Allergy Information

Does the product contain any of the following?

Wheat /wheat derivatives	<input type="checkbox"/> YES <input checked="" type="checkbox"/> NO	Natural flavours	<input type="checkbox"/> YES <input checked="" type="checkbox"/> NO
Rye	<input type="checkbox"/> YES <input checked="" type="checkbox"/> NO	BHA /BHT other antioxidants	<input type="checkbox"/> YES <input checked="" type="checkbox"/> NO
Barley	<input type="checkbox"/> YES <input checked="" type="checkbox"/> NO	Benzoates	<input type="checkbox"/> YES <input checked="" type="checkbox"/> NO
Oats Oat bran	<input type="checkbox"/> YES <input checked="" type="checkbox"/> NO	Sulphates	<input type="checkbox"/> YES <input checked="" type="checkbox"/> NO
Gluten	<input type="checkbox"/> YES <input checked="" type="checkbox"/> NO	Other preservatives	<input type="checkbox"/> YES <input checked="" type="checkbox"/> NO
Maize /maize derivatives	<input type="checkbox"/> YES <input checked="" type="checkbox"/> NO	Added MSG	<input type="checkbox"/> YES <input checked="" type="checkbox"/> NO
Soya /soya products	<input type="checkbox"/> YES <input checked="" type="checkbox"/> NO	Other Additives	<input type="checkbox"/> YES <input checked="" type="checkbox"/> NO
Modified Starch	<input type="checkbox"/> YES <input checked="" type="checkbox"/> NO	Yeast /Yeast extract	<input type="checkbox"/> YES <input checked="" type="checkbox"/> NO
Egg/ egg derivatives	<input type="checkbox"/> YES <input checked="" type="checkbox"/> NO	HVP /HPP/ TVP	<input type="checkbox"/> YES <input checked="" type="checkbox"/> NO
Dairy /dairy derivatives	<input type="checkbox"/> YES <input checked="" type="checkbox"/> NO	Aspartame	<input type="checkbox"/> YES <input checked="" type="checkbox"/> NO
Beef products	<input type="checkbox"/> YES <input checked="" type="checkbox"/> NO	Caffeine	<input type="checkbox"/> YES <input checked="" type="checkbox"/> NO
Pork Products	<input type="checkbox"/> YES <input checked="" type="checkbox"/> NO	Phenylalanine	<input type="checkbox"/> YES <input checked="" type="checkbox"/> NO
Lamb mutton products	<input type="checkbox"/> YES <input checked="" type="checkbox"/> NO	Peanuts /Peanut derivatives	<input type="checkbox"/> YES <input checked="" type="checkbox"/> NO
Crustacea shellfish	<input type="checkbox"/> YES <input checked="" type="checkbox"/> NO	Other nuts /nut derivatives	<input checked="" type="checkbox"/> YES <input type="checkbox"/> NO
Fish	<input type="checkbox"/> YES <input checked="" type="checkbox"/> NO	Nut oil /nut oil derivatives	<input type="checkbox"/> YES <input checked="" type="checkbox"/> NO
Gelatine	<input type="checkbox"/> YES <input checked="" type="checkbox"/> NO	Sesame/ Sesame seed derivatives	<input type="checkbox"/> YES <input checked="" type="checkbox"/> NO
Any animal products	<input type="checkbox"/> YES <input checked="" type="checkbox"/> NO	Added sugar	<input type="checkbox"/> YES <input checked="" type="checkbox"/> NO
Artificial colours/azo dyes	<input type="checkbox"/> YES <input checked="" type="checkbox"/> NO	Added salt	<input type="checkbox"/> YES <input checked="" type="checkbox"/> NO
Added Natural colours	<input type="checkbox"/> YES <input checked="" type="checkbox"/> NO		
Artificial flavours	<input type="checkbox"/> YES <input checked="" type="checkbox"/> NO		

*Possibility of cross contamination



Product Specification Ground Almonds Blanched

Product Identification		
Product Name	Ground Almonds Blanched	
Country of Origin	USA/EU/Australia	
Country of Processing	Spain	
Ingredients	Almonds 100%	
Process Description	Ground almonds are obtained by uniformly grinding blanched almonds	
Certifications	GFSI, Kosher, Halal	
Allergens	Almond is an allergen as per the EU Regulations. No other allergens in production or storage	
GMO Statement	Free from any genetically modified organism (GMO) or product thereof as per the EU Regulations	
Dietary Suitability	Suitable for Halal, Kosher, Vegan and Vegetarian diets	
Organoleptic		
Colour & Appearance	Golden - yellow to beige/light beige colour, not grey or discoloured, uniform appearance	
Taste	Natural and fresh, no bitter or off taste	
Aroma	Natural and fresh, free from rancid or off smell	
Consistency	Not oily, free flowing, without lumps	
Size	According to the contract	
Physical & Chemical Standards		
Test	Specification Limits	Method
Grain Size	According to the granularity required and scopes marked	Physical - visual
Moisture	6% max.	Thermogravimetry, IR
Aflatoxin B1 (ppb)	≤ 8	ELISA, HPLC, Afla-2 cup kit
Total Aflatoxins (ppb)	≤ 10	ELISA, HPLC, Afla-total cup kit
Peroxide Index (IP) (meq O₂/kg)	≤ 4	Titrimetry
FFA (as Oleic Acid)	1% max.	Titrimetry
Heavy Metals & Pesticide Residues	Product does not exceed the maximum residual levels for heavy metals (Reg. EC N ^o 1881/2006) and are produced in compliance with UK & European Legislation, and subsequent amendments, regarding maximum limits for Pesticides (Reg. EC N ^o 396/2005 and amended legislation)	
Microbiological Standards		
Test	Specification Limits	Method
Total Aerobic Count (cfu/g)	100 000 max.	3M PETRIFILM – AOAC, ISO 4833-1
Yeasts & Moulds (cfu/g)	1000 max.	ISO21527 - 1/2:2008, 3M PETRIFILM – AOAC



Microbiological Standards – Contd.		
Test	Specification Limits	Method
Total Coliforms (cfu/g)	100 max.	3M PETRIFILM – AOAC, ISO 4832
Enterobacteriaceae (cfu/g)	100 max.	3M PETRIFILM – AOAC, ISO 21528-2
Salmonella (cfu/25g)	Not detected	NF – ISO16140/AOAC, PCR, ISO-6579
E. Coli (cfu/g)	≤ 10	3M PETRIFILM – AOAC, ISO 16649
Nutritionals		
Nutritional Information (Per 100g)	Energy (kJ)	2563
	(kcal)	616
	Protein (g)	23.8
	Fat (g)	52.9
	Of which Saturates (g)	4.2
	Total Carbohydrates (g)	18.0
	Available Carbohydrates (g)	7.9
	Of which Sugars (g)	5.0
	Fibre (g)	10.1
	Sodium (mg)	24.3
Packaging Information		
Packaging Compliance	All Food Contact packaging complies with the current UK & EU Regulations for Food contact packaging, and acceptable migration levels	
Packaging Format	5 kg, 10 kg or 12.5 kg Blue PE in cardboard boxes	1 kg Blue PE in cardboard boxes
Pallet Configuration	According to the contract. Pallet configuration may vary.	
Labelling	Product name, manufacturer, COO, net weight, lot/batch number, manufacturing and best before dates	
Storage Conditions	<p>Recommended temperature range and humidity: 5 - 12° C at maximum 70% relative humidity.</p> <p>Cool conditions are highly recommended for product storage to minimize premature rancidity development and minimize external infestation risk. The stock should be checked at regular intervals if stored for long periods of time.</p> <p>Store in a cool, clean, dry and odour-free area, out of sunlight and away from walls. Avoid storage in high moisture areas. Air flow between product is recommended for optimum shelf life.</p>	
Warranty	<p>It Is Warranted That: The Foodstuff, Packaging And Label (Hereinafter Called “The Product”) Complies in all respects with the Food Safety Act 1990 (as amended), The General Food Law Regulation (EC) 178/2002 and any other relevant current UK and EU regulations.</p>	