

Description: Product made from natural shelled almonds (Prunus Amigdalus (Bitter)) processed for skinning, blanching and milling.

Composition: 100% bitter almonds

Origin: Turkey, Uzbekistan, Morocco, Spain, Afghanistan, Iran, Siria, Kyrgyzstan

Organoleptic Characteristics

Appearance	Typical of almonds meal	
Color	Ivory, typical of blanched almonds	
Taste	Bitter, typical of blanched almonds, free from strange tastes	
Smell	Fresh, typical of bitter almonds, free from strange smells	
Texture	Typical of almonds meal	
Foreign Bodies (Plastic, Glass, Metal, Wood)	%	0.00
Foreign Bodies (Endogenous)	%	0.2

Internal Code	Available Products	Compliance Range	Pictures
	Diced meal	particle size < 0.8 mm: Less 40%	
	Coarse	particle size < 0.8 mm: higher 40%	
	Fine	particle size < 0.8 mm: higher 60%	

Physical Characteristics	Diced	Coarse	Fine	Analysis Method
Particle Size ¹	≤ 0,8 mm	≤ 40 %	≥ 40 %	Sieving
	0,8-2 mm	≥ 55 %	≤ 55 %	
	≥ 2 mm	≤ 5 %	≤ 5 %	
Insects Injuries ²	≤ 0,1 %	≤ 0,1 %	≤ 0,1 %	Visual check
Skin residues ³	≤ 0,04 %	≤ 0,03 %	≤ 0,03 %	Visual check
Endogenous Foreign materials ⁴	Max 1 pz/ton	Max 1 pz/ton	Max 1 pz/ton	Visual check
Exogenous Foreign materials ⁵	Absent	Absent	Absent	Visual check

¹ Sieved using a vibrating sieve with a square mesh for 3 minutes at an intensity of 80-90%.

² The presence of cocoons is less than 0,01 %. Live insects are not present.

³ Skin residues larger than 3 mm².

⁴ Shells, hulls, petioles residues, residues deriving from processing (meal lumps, almond pieces, etc.)

⁵ Metal, hard plastic, and glass are absent in accordance with the limits of the control devices.

Chemical Characteristics (per 100 g)

	U.M.	Value
Acidity index (% oleic acid)	%	Max 1
Peroxides	MeqO ₂ /Kg	Max 3.5
Moisture	%	≤ 6
Aflatoxine B1	ppb	Max 8
Aflatoxine B1+B2+G1+G2	ppb	Max 10

Microbiological Characteristics

	U.M.	Value
Total Plate Count	cfu/g	≤ 30.000
Yeast & Molds	cfu/g	≤ 100
Coliforms	cfu/g	≤ 100
E. Coli	cfu/g	≤ 10
Staphylococcus Aureus	cfu/g	≤ 10
Salmonella	cfu/25g	Absent
Listeria monocytogenes	cfu/25g	Absent
Bacillus Cereus	cfu/25g	Absent

Nutritional Values per 100 gr - Based on bibliographic sources		
	U.M.	Value
Energy value	Kcal / Kj	587 / 2423
Proteins	g	20
Total Fats		52,5
Saturated		4.5
Polyunsaturated	g	10
Monounsaturated		35,5
Trans Fatty Acid	g	0
Total Carbohydrates		20
Sugars	g	4
Fiber	g	12
Salt	mg	2
Allergens		
	Present as ingredient	Cross contamination possible
Cereals containing gluten	No	No
Crustaceans and products thereof	No	No
Eggs and products thereof	No	No
Fish and products thereof	No	No
Milk and products thereof (including lactose)	No	No
Nuts (i.e. almond, hazelnut, walnut, cashew, pecan nut, Brazilnut, pistachio nut, macadamia nut and Queensland nut) and products thereof	Yes, bitter almonds (Ingredient)	No
Peanuts and products thereof	No	No
Soy beans and products thereof	No	No
Sesame seeds and products thereof	No	No
Celery and products thereof	No	No
Mustard and products thereof	No	No
Sulphur dioxide and sulphites (>10 mg/kg)	No	No
Molluscs and mollusc products	No	No
Lupine and lupine products	No	No
GMO		
In compliance with (EC) Directive No. 1829/2003 of the European Parliament and of the Council of 22 September 2003 on genetically modified food and feed and (EC) No. 1830/2003 of the European Parliament and of the Council of 22 September 2003 concerning the traceability and labeling of genetically modified organisms and the traceability of food and feed products produced from genetically modified organisms and amended (EC) Directive 2001/18/EG.		
Ionization and Radiation Treatment		
The raw materials, the finished products, and the packaging materials have not been submitted to ionization and radiation treatments.		
HACCP		
The manufacturing process stages are monitored by our HACCP System submitted to periodical revisions in accordance with EC Regulation 2004/852.		
Shelf-life		
12 months. The suggest period refers to the describes above suggest conditions, in original and intact packaging		

Storage Conditions

Store away from light and heat sources, in a cool (4 -16 °C) and dry (humidity max 60%) place.

Expected Use:

Use as ingredient in food industry. NOT SUITABLE FOR DIRECT CONSUMPTION.

Labelling

Print	on the carton	on the pallet
Color	only black	black
Product description	☒	☒
Net weight	☒	☒
Supplier Lot	☒	☒
Best before	☒	☒
Production Date	on request	-
Customer Lot	on request	-
Barcode (for internal use)	☒	☒
Barcode SSCC (pallet label)	-	on request

Packaging

Primary Packaging Type	blue thermosealed bag
Primary Packaging Material	Food grade PE. The primary packaging material complies with EC Regulation 2004/1935 and 2006/2023, and GMP for food contact materials with amendments for plastic materials, packaging waste, and heavy metals.
Secondary Packaging	White carton box in corrugated cardboard / Custom printed cartons upon request
Box Closure ¹	Transparent adhesive tape closure / Closure with other color adhesive tape upon request.

Packaging

Pallet Type	Wooden EUR or plastic H1.
Finishing	Cardboard sheet from the bottom, plastic film on the top, and an extendable PE wrap around.

Weight

Net Weight Units ¹	12,5 kg	10 Kg	5 Kg
Net Weight Total ²	787,5 Kg	630 Kg	540 Kg
Gross Weight Total ³	≈ 840 Kg	≈ 684 Kg	≈ 596 Kg

¹ On request, weights other than those indicated above can be produced. Net weight units are allowed with a tolerance ($\pm 1,5\%$).

² The total net weight corresponds to the sum of the minimum sales units. Thus, the total quantity of the ordered product must be a multiple of this number.

³ Total gross weight may vary (± 5 kg) due to the variable weights of packages and pallets.

**Technical
Specification****BLANCHED BITTER ALMONDS
MEAL****Ed. 01
Rev. 00
14/04/2025**

Palletizing	12,5 kg	10 Kg	5 Kg
Box Dimensions (Length X Width X Height)	391 X 258 X 254 mm	382 X 253 X 200 mm	382 X 253 X 120 mm
Number of units per layer ¹	9	9	9
Number of layers ¹	7	7	12
Number of units per pallet ¹	63	63	108
Total Pallet Dimensions ¹ (Length X Width X Height)	80 X 120 X 193 cm	80 X 120 X 155 cm	80 X 120 X 159 cm

¹ Products with palletizing other than those indicated above can be made on request.

Declarations

Alfrus declares that the product complies with the relevant national and/or European legislation regarding hygiene, composition, additives, contaminants, labeling, and materials for this product. Both parties are responsible for the confidentiality of information specified in this specification.

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