



**Product:** Almonds

**Commercial name:** Natural Shelled Almonds

**Product Description**

Almonds are a shell fruit of the almonds tree or “Prunus Amygdalus”, without leignous endocarp. Greek Almonds are harvested once their hull has opened and the nuts are then dried under sun.



**Physical Parameters**

Varieties: Ferragnes, Texas  
 Appearance: Healthy and dried kernel  
 Taste and smell: Typical of Greek almonds (sweet)  
 Color: Light brown, Honey

**Physical Parameters (in weight)**

Grade	Dissimular	Doubles	Chip & Scratch	Foreign material	Particles & Dust	Split or Broken	Other defects	Serious defects
SSR	5%	1 %	15 %	0.01%	0.01%	5%	1 %	1 %
Sup	1%	1%	10%	0.01%	0.01%	1%	1%	0.1%

**Package Properties**

Packages: Polypropylene sacks  
 Net Weight: 25 kg  
 Shelf-life: 12 months under recommended conditions

**Product Labelling**

Name of product  
 Sort of Product  
 Grade of Product  
 Size  
 Country origin  
 Net Weight  
 Packing date  
 Expiring date  
 Lot number  
 Supplier name  
 Storage instructions

**Comments**

Crop Period: September – October  
 Processing Period: September - June  
 20'' (14.000 kgs) containers  
 40'' (24.025 kgs) containers

**Storage and Manipulation**

Cool, dry and good ventilation (optimal storage 7 degree of Celsius, 50-60%RH. Stored away from foodstuffs with an intense odor. Direct sunlight should be avoided.

**Structure / Chemical parameter**

Moisture content: 6 % max.  
 Extraneous Material: Rodent Contamination – Absent  
 Chemical additives - Absent

**Microbiological Specifications**

Total plate count: < 100000 cfu/gr  
 Coliforms: < 1000 cfu/gr  
 E.Coli: max .10/ g  
 Salmonela: absence in 25 g  
 Total Aflatoxine: max.4ppb  
 Aflatoxin B1: max.2ppb  
 Mold: < 1500 cfu/g  
 Yeast: < 1500 cfu/g

**Nutritional Information 100g**

Total calories (kcal)	596
Protein (g)	4,8
Total fat (g)	54,2
Trans fat (g)	0
Monounsaturated fat (%)	62,7
Polyunsaturated fat (%)	24,4
Cholesterol (g)	0
Carbohydrate (g)	22,3
Calcium (mg)	158
Magnesium (mg)	132
Phosphorus (mg)	953