

Product: Shelled Almonds (HS CODE 0802129000)

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.



ORGANOLEPTIC CHARACTERISTICS

Healthy and dried kernels with typical almond flavor, free from rancidity, off favors, and odors.

STRUCTURE / CHEMICAL CHARACTERISTICS	RAW	ROASTED	ROASTED SALTED
Moisture (%)	3.5 - 6.5	1.5 - 3.0	1.5 - 3.0
Salt (%)	NA	NA	0.2 – 0.5
Extraneous Material: Rodent Contamination	Absent		
Chemical additives	Absent		

GRADES AND PHYSICAL CHARACTERISTICS in terms of weight

Grade	Dissimilar	Doubles	Chip & Scratch	Foreign material	Particles & Dust	Split or Broken	Other defects	Serious defects
SSR	5%	1 %	20 %	0.01%	0.01%	5%	1 %	0.1 %
Supreme	1%	1 %	10 %	0.01%	0.01%	1%	1%	0.1%

* Our products meet or exceed the above parameters.

<p>MICROBIOLOGICAL SPECIFICATIONS <i>Samples are analyzed by HPLC-FLD method.</i> Total Aflatoxin: max.4ppb Aflatoxin B1: max.2ppb Other testing such as the following can be fulfilled with an additional cost. Total plate count: < 50000 cfu/g Coliforms: < 1000 cfu/g E.Coli: max .10/ g Salmonela: absence in 25 g Staphylococcus: Absence Streptococcus: < 100 cfu/g Mold: < 1500 cfu/g Yeast: < 1500 cfu/g</p>	<p>NUTRITIONAL INFORMATION 100 G</p> <table> <tr><td>Total calories (kcal)</td><td>575</td></tr> <tr><td>Protein (g)</td><td>21,2</td></tr> <tr><td>Total fat (g)</td><td>49,4</td></tr> <tr><td>Trans fat (g)</td><td>0</td></tr> <tr><td>Saturated (g)</td><td>3,7</td></tr> <tr><td>Monounsaturated fat (%)</td><td>31</td></tr> <tr><td>Polyunsaturated fat (%)</td><td>12</td></tr> <tr><td>Cholesterol (g)</td><td>0</td></tr> <tr><td>Carbohydrate (g)</td><td>21,7</td></tr> <tr><td>Calcium (mg)</td><td>264</td></tr> <tr><td>Magnesium (mg)</td><td>268</td></tr> <tr><td>Phosphorus (mg)</td><td>484</td></tr> </table>	Total calories (kcal)	575	Protein (g)	21,2	Total fat (g)	49,4	Trans fat (g)	0	Saturated (g)	3,7	Monounsaturated fat (%)	31	Polyunsaturated fat (%)	12	Cholesterol (g)	0	Carbohydrate (g)	21,7	Calcium (mg)	264	Magnesium (mg)	268	Phosphorus (mg)	484
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<p>PACKAGE PROPERTIES Polypropylene sacks of 25 kg NET Carton box (Vacuum packing is available upon request) of 10 kg NET</p>	<p>PRODUCT LABELLING</p> Name of product Sort of Product Grade of Product Size Country origin Net Weight Packing date Expiring date Lot number Supplier name Storage instructions																								
<p>STORAGE AND MANIPULATION Cool, dry and good ventilation (optimal storage 5 degree of Celsius, 50-60% RH. Stored away from foodstuffs with an intense odor. Direct sunlight should be avoided.</p>	<p>SHELF-LIFE 18 months from production date in recommended storage conditions.</p>																								
<p>COMMENTS Crop Period: September – October Processing Period: September – June</p>	<p>ALLERGENS Tree nuts (Almonds).</p>																								

SHIPPING AND PACKING INFORMATION

PRODUCT	PACKING	UNIT NET WEIGHT	STANDARD PALLET / CONTAINER QUANTITY		
			Container	Quantity	NET weight
Shelled almonds (kernels)	Bags	25 kgs	1 pallet	30 bags	750 kgs
			20' Container	480 bags	12.000 kgs
			40' Container	760 bags	19.000 kgs
	Carton box	10 kgs	1 pallet	72 boxes	720 kgs
			20' Container	1000 boxes	10.000 kgs


Revised on and approved by:
14.03.21
Konstantinos Mankanikas



MAKIN NUTS
TREE NUT PROCESSING & TRADING COMPANY

Since 1983

Main VARIETIES of Greek Origin

 <p>Ferragnes</p>	 <p>Mission / Texas</p>	 <p>Guara / Tuono</p>
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GRADING PARAMETERS

DISSIMILAR

Typically used for whole almond applications or for further processing such as blanching and roasting.



DOUBLES

Two kernels developing in one shell. One side of a double kernel is flat or concave.



CHIP & SCRATCH

Loss of kernel skin as a result of mechanical processing. Greater than 1/8" (3.2mm) in diameter, it is defined as injury; if affecting, in aggregate, greater than 1/4" (6.4mm) in diameter, it is defined as defect.



FOREIGN MATERIAL

Pieces of shell, hulls, or other foreign matter that will not pass through a round-opening screen measuring 8/64" (3.2mm) in diameter.



PARTICLES & DUST

Fragments of almond kernels or other material that will pass through a round-opening screen measuring 8/64" (3.2mm) in diameter.



SPLIT & BROKEN

Seven-eighths or less of complete whole kernels that will not pass through a round-opening screen measuring 8/64" (3.2mm) in diameter.



OTHER DEFECTS

Any defect that materially detracts from the appearance of the individual kernel or the edible or shipping quality of the almonds. The defects include gum, shrivel, brown spot, discolored, and chipped and scratched kernels greater than 1/4" (6.4mm) in diameter.



SERIOUS DEFECTS

Any defect that makes a kernel or piece of kernel unsuitable (includes decay, rancidity, insect injury, and damage by mold).

