

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.

VARIETIES

Ferragnes, Mission/Texas, Tuono, Laurane Avijor, Vairo.



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	0.8 – 1.5
Chemical additives*	Absent		

*Citric acid may be used upon request as a flavoring and preserving agent.

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	5%	1 %	10 %	0.01%	0.01%	1%	1 %	0.1%
Broken / Splits	X	X	X	0.01%	0.01%	X	As the sample	As the sample

* Foreign material means leaves, sticks, stems, hulls, inshell nuts, shells or pieces of shells, stones and rocks or any other substance other than almonds. It may also be found other materials such as glass, metal etc. At all cases is a big size foreign matter that will not pass through a round-opening screen measuring 9 mm in diameter on SSR and Supreme grade, and 6 mm in diameter on Broken / Splits grade.

** Our products meet or exceed the above parameters.

*** We reserve the right to change or modify any of the above parameters at any time without prior notice. Please ask for the latest technical sheet on each order.




ALL BAGS & BOXES (ALL LOT) SHOULD BE CAREFULLY CHECKED BY THE CLIENT OR THIRD PARTIES FOR QUANTITY, QUALITY, MICROBIOLOGICAL, CHEMICAL, TECHNICAL & PHYSICAL SPECIFICATIONS AND CHARACTERISTICS BEFORE CONSUMPTION OR PRODUCTION. WE WILL NOT BE HELD RESPONSIBLE TO CLIENT OR THIRD PARTIES FOR ANY LOSS OR DAMAGE OF ANY KIND INCURED BY THE USE OF THE PRODUCTS.

MICROBIOLOGICAL SPECIFICATIONS <i>Samples are analyzed by HPLC-FLD method.</i> Total Aflatoxin: max.4ppb Aflatoxin B1: max.2ppb Other testing referring to microbiological quality, pesticides residues & heavy metals can be fulfilled with an additional cost.	NUTRITIONAL INFORMATION 100 G Total calories (kcal) 575 (2409) Total fat (g) 49 Saturated (g) 3,7 Total Carbohydrate (g) 22 Sugars (g) 3,9 Dietary Fiber (g) 13 Protein (g) 21 Sodium (g) 0
PACKAGE PROPERTIES Polypropylene sacks of 25 kg NET Carton box (Vacuum packing is available upon request) of 10 kg NET	PRODUCT LABELLING Name of product Grade of Product Size & Variety Country origin Crop Year Net Weight Packing date Expiring date Lot number Supplier name Importer name Storage instructions Allergen information Pasteurization information
STORAGE AND MANIPULATION Cool, dry and good ventilation 3-10°C (optimal storage 4°C, 45-55% RH). Stored away from foodstuffs with an intense odor. Direct sunlight should be avoided.	SHELF-LIFE 18 months from crop date in recommended storage conditions. <i>Note: Color decrease by time in original packaging.</i>
COMMENTS Crop Period: September – October Processing Period: September – June	ALLERGENS Tree nuts as almonds contains substances that may cause allergy. It may contain traces of peanuts, other tree nuts & gluten (legislation2003/89/EC)

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

Main varieties cultivated in Greece

		
<p>Ferragnes Excellent quality almond of very big size with unique crunchy taste after roasting.</p>	<p>Mission / Texas Almonds of strong taste suitable for raw consumption. Rich in oil.</p>	<p>Guara / Tuono Almond suitable for the confectionary and paste industry rich in oil.</p>

USDA 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).

