

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 |
| 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 | 1% | 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 |

* 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.



ALL PRODUCTS (ALL BAGS & BOXES) SHOULD BE CAREFULLY CHECKED BY THE CLIENT OR THIRD PARTIES FOR QUANTITY, QUALITY, TECHNICAL AND MICROBIOLOGICAL 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.

| | | | | | | | | | | | | | | | | | | | | | | | | | |
|--|--|-----------------------|-----|-------------|------|---------------|------|---------------|---|---------------|-----|-------------------------|----|-------------------------|----|-----------------|---|------------------|------|--------------|-----|----------------|-----|-----------------|-----|
| <p>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.</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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| Monounsaturated fat (%) | 31 | | | | | | | | | | | | | | | | | | | | | | | | |
| Polyunsaturated fat (%) | 12 | | | | | | | | | | | | | | | | | | | | | | | | |
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| Phosphorus (mg) | 484 | | | | | | | | | | | | | | | | | | | | | | | | |
| <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> <ul style="list-style-type: none"> 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 | | | | | | | | | | | | | | | | | | | | | | | | |
| <p>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.</p> | <p>SHELF-LIFE 18 months from crop date in recommended storage conditions. Note: <i>Color decrease by time in original packaging.</i></p> | | | | | | | | | | | | | | | | | | | | | | | | |
| <p>COMMENTS Crop Period: September – October Processing Period: September – June</p> | <p>ALLERGENS Tree nuts as almonds contains substances that may cause allergy. It may contain traces of peanuts, other tree nuts & gluten (legislation2003/89/EC)</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 |

Main VARIETIES of Greek Origin

| | | |
|---|---|---|
|  <p>Ferragnes</p> |  <p>Mission / Texas</p> |  <p>Guara / Tuono</p> |
|---|---|---|

GRADING PARAMETERS

| | |
|---|---|
| <p>DISSIMILAR Typically used for whole almond applications or for further processing such as blanching and roasting.</p> |  |
| <p>DOUBLES Two kernels developing in one shell. One side of a double kernel is flat or concave.</p> |  |
| <p>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.</p> |  |
| <p>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.</p> |  |
| <p>PARTICLES & DUST Fragments of almond kernels or other material that will pass through a round-opening screen measuring 8/64" (3.2mm) in diameter.</p> |  |
| <p>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.</p> |  |
| <p>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.</p> |  |
| <p>SERIOUS DEFECTS Any defect that makes a kernel or piece of kernel unsuitable (includes decay, rancidity, insect injury, and damage by mold).</p> |  |

Revised on and approved by:
14.03.21
Konstantinos Makanikas



MAKIN NUTS
TREE NUT PROCESSING & TRADING COMPANY

Since 1983