

Product: Natural pure 100% Almond paste / butter (HS CODE 20071099)

Commercial name: Paste / butter of natural almonds

PRODUCT DESCRIPTION

Creamy, viscous and fluid paste obtained from freshly lightly roasted and grinded almonds kernels.

Product features: Not refined paste

Ingredients: 100% almonds kernels

Production process: Light roasted and fine grinding while are still in warm.

Origin: Greece

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

TMC expression: DD / MM / YYYY



ORGANOLEPTIC CHARACTERISTICS

Color: Brown

Odor: pleasant, characteristic of roasted almond

Taste: pleasant, characteristic of roasted almond, devoid of extraneous notes

Structure: creamy, homogeneous

Consistency: fluid

STRUCTURE / CHEMICAL CHARACTERISTICS	
Moisture (%)	1.5 - 3.0
Salt (%)	Absent
Sugar (%)	Absent
Gluten	Absent
Palm oil (%)	Absent
Chemical preservatives (%)	Absent

EVERY 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.

<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 border="0"> <tr><td>Total calories (kcal)</td><td>628 (2600)</td></tr> <tr><td>Total fat (g)</td><td>52,6</td></tr> <tr><td> Saturated (g)</td><td>4,6</td></tr> <tr><td>Total Carbohydrate (g)</td><td>10,1</td></tr> <tr><td> Sugars (g)</td><td>3,5</td></tr> <tr><td>Dietary Fiber (g)</td><td>7,5</td></tr> <tr><td>Protein (g)</td><td>24,8</td></tr> <tr><td>Sodium (g)</td><td>1,0</td></tr> </table>	Total calories (kcal)	628 (2600)	Total fat (g)	52,6	Saturated (g)	4,6	Total Carbohydrate (g)	10,1	Sugars (g)	3,5	Dietary Fiber (g)	7,5	Protein (g)	24,8	Sodium (g)	1,0
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<p>PACKAGE PROPERTIES Glass jar of 200 g NET Plastic tub of 1 kg NET Plastic tub of 5 kg NET</p>	<p>PRODUCT LABELLING Name of product Ingredients Allergen information Country of Origin Net Weight Expiring date Lot number Supplier name Storage instructions</p>																
<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 packing 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 Suggestions Use: for ice cream and pastry uses Type of use: product intended for professional use for direct consumption.</p>	<p>ALLERGENS Tree nuts as almonds contains substances that may cause allergy. It may contain traces of peanuts, other tree nuts (hazelnuts, walnuts, pistachios) & 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

ALLERGENS (Annex II Reg. CE 1169/2011)	Presence as ingredient	Presence because of contamination*	Absence in product
Cereals containing gluten (wheat, rye, barley, oats, spelled, kamut or their hybridizations) and derivatives			X
Soy and derivatives			X
Eggs and derivatives			X
Peanuts and derivatives		X	
Milk and derivatives (including lactose)			X
Tree Nuts (Hazelnuts, Almonds, Walnuts, Cashews, Pecans, Pistachios) and derivatives	Almonds	Almonds, Walnuts, Hazelnuts, Peanuts, Cashews	
Crustaceans and derivatives			X
Mollusks and derivatives			X
Celery and derivatives			X
Mustard and derivatives			X
Lupine and derivatives			X
Sesame and derivatives			X
Sulfur dioxide and sulphites in concentrations higher than 10 mg / kg or 10 mg / l expressed as SO ₂			X

*The presence of traces of allergens can vary in the different formats due to the segregation of ingredients on the different production lines

GMO	The product is <i>free from GMOs</i> (genetically modified organisms) and their derivatives.
Ionizing Radiations	With reference to the Directives 1999/2 / CE, 1999/3 / CE and s.m.i the product <i>is not been treated with ionizing radiation</i> .
Residual Solvents	With reference to the Directive 2009/32 / EC and s.m.i. the product is <i>solvent-free residues</i> or, if present, these do not exceed the maximum limits set by the current provisions on the subject.
Pesticide residues	With reference to EC Regulation 396/2005 and s.m.i., which define the levels maximums of certain pesticides present in foodstuffs, and subsequent modifications the product <i>is exempt from residues of unauthorized or authorized contaminants are not exceeded the maximum limits provided for by the relevant provisions in force</i> .

Product: Natural pure 100% Blanched Almond paste / butter (HS CODE 20071099)

Commercial name: Paste / butter of blanched almonds

PRODUCT DESCRIPTION

Creamy, viscous and fluid paste obtained from freshly lightly roasted and grinded blanched almonds kernels.

Product features: hNot refined paste.

Ingredients: 100% blanched almonds kernels

Production process: Light roasted and fine grinding while are still in warm.

Origin: Greece

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

TMC expression: DD / MM / YYYY



ORGANOLEPTIC CHARACTERISTICS

Color: Brown

Odor: pleasant, characteristic of roasted almond

Taste: pleasant, characteristic of roasted almond, devoid of extraneous notes

Structure: creamy, homogeneous

Consistency: fluid

STRUCTURE / CHEMICAL CHARACTERISTICS	
Moisture (%)	1.5 - 3.0
Salt (%)	Absent
Sugar (%)	Absent
Gluten	Absent
Palm oil (%)	Absent
Chemical preservatives (%)	Absent

EVERY 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.

<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 border="0"> <tr><td>Total calories (kcal)</td><td>628 (2600)</td></tr> <tr><td>Total fat (g)</td><td>52,6</td></tr> <tr><td> Saturated (g)</td><td>4,6</td></tr> <tr><td>Total Carbohydrate (g)</td><td>10,1</td></tr> <tr><td> Sugars (g)</td><td>3,5</td></tr> <tr><td>Dietary Fiber (g)</td><td>7,5</td></tr> <tr><td>Protein (g)</td><td>24,8</td></tr> <tr><td>Sodium (g)</td><td>1,0</td></tr> </table>	Total calories (kcal)	628 (2600)	Total fat (g)	52,6	Saturated (g)	4,6	Total Carbohydrate (g)	10,1	Sugars (g)	3,5	Dietary Fiber (g)	7,5	Protein (g)	24,8	Sodium (g)	1,0
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<p>PACKAGE PROPERTIES Glass jar of 200 g NET Plastic tub of 1 kg NET Plastic tub of 5 kg NET</p>	<p>PRODUCT LABELLING Name of product Ingredients Allergen information Country of Origin Net Weight Expiring date Lot number Supplier name Storage instructions</p>																
<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 packing 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 Suggestions Use: for ice cream and pastry uses Type of use: product intended for professional use for direct consumption.</p>	<p>ALLERGENS Tree nuts as almonds contains substances that may cause allergy. It may contain traces of peanuts, other tree nuts (hazelnuts, walnuts, pistachios) & 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

ALLERGENS (Annex II Reg. CE 1169/2011)	Presence as ingredient	Presence because of contamination*	Absence in product
Cereals containing gluten (wheat, rye, barley, oats, spelled, kamut or their hybridizations) and derivatives			X
Soy and derivatives			X
Eggs and derivatives			X
Peanuts and derivatives		X	
Milk and derivatives (including lactose)			X
Tree Nuts (Hazelnuts, Almonds, Walnuts, Cashews, Pecans, Pistachios) and derivatives	Almonds	Almonds, Walnuts, Hazelnuts, Peanuts, Cashews	
Crustaceans and derivatives			X
Mollusks and derivatives			X
Celery and derivatives			X
Mustard and derivatives			X
Lupine and derivatives			X
Sesame and derivatives			X
Sulfur dioxide and sulphites in concentrations higher than 10 mg / kg or 10 mg / l expressed as SO ₂			X

*The presence of traces of allergens can vary in the different formats due to the segregation of ingredients on the different production lines

GMO	The product is <i>free from GMOs</i> (genetically modified organisms) and their derivatives.
Ionizing Radiations	With reference to the Directives 1999/2 / CE, 1999/3 / CE and s.m.i the product <i>is not been treated with ionizing radiation</i> .
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Product: Natural pure 100% Hazelnut paste / butter (HS CODE 20071099)

Commercial name: Paste / butter of hazelnuts

PRODUCT DESCRIPTION

Creamy, viscous and fluid paste obtained from freshly lightly roasted and grinded hazelnuts.

Product features: Not refined paste

Ingredients: 100% hazelnuts

Production process: Light roasted and fine grinding while are still in warm.

Origin: Greece

Varieties: -

TMC expression: DD / MM / YYYY



ORGANOLEPTIC CHARACTERISTICS

Color: Brown

Odor: pleasant, characteristic of roasted hazelnut

Taste: pleasant, characteristic of roasted hazelnut, devoid of extraneous notes

Structure: creamy, homogeneous

Consistency: fluid

STRUCTURE / CHEMICAL CHARACTERISTICS	
Moisture (%)	1.5 - 3.0
Salt (%)	Absent
Sugar (%)	Absent
Gluten	Absent
Palm oil (%)	Absent
Chemical preservatives (%)	Absent

EVERY 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.

<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>628 (2600)</td></tr> <tr><td>Total fat (g)</td><td>52,6</td></tr> <tr><td> Saturated (g)</td><td>4,6</td></tr> <tr><td>Total Carbohydrate (g)</td><td>10,1</td></tr> <tr><td> Sugars (g)</td><td>3,5</td></tr> <tr><td>Dietary Fiber (g)</td><td>7,5</td></tr> <tr><td>Protein (g)</td><td>24,8</td></tr> <tr><td>Sodium (g)</td><td>1,0</td></tr> </table>	Total calories (kcal)	628 (2600)	Total fat (g)	52,6	Saturated (g)	4,6	Total Carbohydrate (g)	10,1	Sugars (g)	3,5	Dietary Fiber (g)	7,5	Protein (g)	24,8	Sodium (g)	1,0
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<p>PACKAGE PROPERTIES Glass jar of 200 g NET Plastic tub of 1 kg NET Plastic tub of 5 kg NET</p>	<p>PRODUCT LABELLING Name of product Ingredients Allergen information Country of Origin Net Weight Expiring date Lot number Supplier name Storage instructions</p>																
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<p>COMMENTS Crop Period: September – October Processing Period: September – June Suggestions Use: for ice cream and pastry uses Type of use: product intended for professional use for direct consumption.</p>	<p>ALLERGENS Tree nuts as hazelnuts contains substances that may cause allergy. It may contain traces of peanuts, other tree nuts (almonds, hazelnuts, walnuts, pistachios) & gluten (legislation2003/89/EC)</p>																

SHIPPING AND PACKING INFORMATION

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			20' Container	1000 boxes	10.000 kgs

ALLERGENS (Annex II Reg. CE 1169/2011)	Presence as ingredient	Presence because of contamination*	Absence in product
Cereals containing gluten (wheat, rye, barley, oats, spelled, kamut or their hybridizations) and derivatives			X
Soy and derivatives			X
Eggs and derivatives			X
Peanuts and derivatives		X	
Milk and derivatives (including lactose)			X
Tree Nuts (Hazelnuts, Almonds, Walnuts, Cashews, Pecans, Pistachios) and derivatives	Hazelnuts	Almonds, Walnuts, Hazelnuts, Peanuts, Cashews	
Crustaceans and derivatives			X
Mollusks and derivatives			X
Celery and derivatives			X
Mustard and derivatives			X
Lupine and derivatives			X
Sesame and derivatives			X
Sulfur dioxide and sulphites in concentrations higher than 10 mg / kg or 10 mg / l expressed as SO ₂			X

*The presence of traces of allergens can vary in the different formats due to the segregation of ingredients on the different production lines

GMO	The product is <i>free from GMOs</i> (genetically modified organisms) and their derivatives.
Ionizing Radiations	With reference to the Directives 1999/2 / CE, 1999/3 / CE and s.m.i the product <i>is not been treated with ionizing radiation</i> .
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Product: Natural pure 100% Pistachios paste / butter (HS CODE 20071099)

Commercial name: Paste / butter of pistachios

PRODUCT DESCRIPTION

Creamy, viscous and fluid paste obtained from freshly lightly roasted and grinded pistachios.

Product features: Not refined paste

Ingredients: 100% pistachios kernels

Production process: Light roasted and fine grinding while are still in warm.

Origin: Greece

Varieties: Aegine or Pontikis

TMC expression: DD / MM / YYYY



ORGANOLEPTIC CHARACTERISTICS

Color: Brown Green

Odor: pleasant, characteristic of roasted pistachios

Taste: pleasant, characteristic of roasted pistachios, devoid of extraneous notes

Structure: creamy and viscous paste

Consistency: fluid

STRUCTURE / CHEMICAL CHARACTERISTICS	
Moisture (%)	< 4%
Salt (%)	Absent
Sugar (%)	Absent
Gluten	Absent
Palm oil (%)	Absent
Chemical preservatives (%)	Absent

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ALLERGENS (Annex II Reg. CE 1169/2011)	Presence as ingredient	Presence because of contamination*	Absence in product
Cereals containing gluten (wheat, rye, barley, oats, spelled, kamut or their hybridizations) and derivatives			X
Soy and derivatives			X
Eggs and derivatives			X
Peanuts and derivatives		X	
Milk and derivatives (including lactose)			X
Tree Nuts (Hazelnuts, Almonds, Walnuts, Cashews, Pecans, Pistachios) and derivatives	Pistachios	Almonds, Walnuts, Hazelnuts, Peanuts, Cashews	
Crustaceans and derivatives			X
Mollusks and derivatives			X
Celery and derivatives			X
Mustard and derivatives			X
Lupine and derivatives			X
Sesame and derivatives			X
Sulfur dioxide and sulphites in concentrations higher than 10 mg / kg or 10 mg / l expressed as SO ₂			X

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GMO	The product is <i>free from GMOs</i> (genetically modified organisms) and their derivatives.
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