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	NUTS ALMONDS UNSALTED SHELLLED	ED No: 02
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1. **PRODUCT NAME**
NUTS ALMONDS UNSALTED SHELLLED
2. **DESCRIPTION**

PRODUCT RISK		
LOW	MEDIUM	HIGH



Almond is a drupe that belongs to the species *Prunus amygdalus* that has been dried and the shell removed. The kernels are unsalted and are used for human consumption.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Almonds

3.2. OTHER PERMITTED INGREDIENTS

None permitted

4. PROCESSING

Processing

- 4.1. CODEX "CAC/RCP 1-1969, Rev. 4-2003; Code of Practice- General Principles of Food Hygiene including annex on HACCP systems and guidelines for application.
- 4.2. CAC/RCP 6-1972: "Code of Hygiene Practice for Tree nuts".
- 4.3. CAC/RCP 59-2005: "Code of practice for the prevention and reduction of aflatoxins in Tree nuts".

5. MICROBIOLOGICAL CRITERIA


FOOD SAFETY PARAMETERS	MAXIMUM LIMITS
<ul style="list-style-type: none"> The product shall comply with any microbiological criteria established in accordance with Codex Guideline CAC/GL: 21-1997 "Principles for the Establishment and Application of microbiological criteria for food. The product shall be free from microorganisms in amounts which may represent a hazard to health and shall be free from any substance originating from microorganisms in amounts which may represent a hazard to health. 	

6. CHEMICAL CRITERIA

PARAMETER	MAXIMUM LIMITS
Moisture content	<5.0%
Aflatoxins	≤10µg/Kg
Fat Content	40-55%
Ash	3.0-4.5%

7. PHYSICAL CRITERIA

PARAMETER	LIMITS
Extraneous matter	Shall be free from any impurities including pieces of shell and hull;
Quality Factors	The product shall be free from any decay, insect injury and from damage caused by mould, gum and other spots;

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Flavour and odour	Shall be free from abnormal flavour and rancid odour; shall be clean, wholesome.
Filth	The product shall be free from filth such as impurities of animal origin and dead insects;
Colour	Shall be uniform, light to dark brown
Size (min-max)	2-3cm
Defects	
Nuts with defects	≤ 1.0%

8. CONTAMINANTS

- 8.1. The product covered by this Standard shall comply with the Maximum Levels for contaminants that are specified for the product in the General Standard for Contaminants and Toxins in Food and Feed (CODEX STAN 193-1995).
- 8.2. The product covered by this Standard shall comply with maximum residue limits established by Codex Alimentarius (See: CAC / MRL: 2009 Maximum residue Limits (MRLS) for pesticides).

9. NUTRITIONAL FACTS (Approximate values per 100 g)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	620 Kcal
Protein	21.15 g.
Carbohydrates	21.55 g.
Fat	49.93 g.

10. PACKAGING

PARAMETER	LIMITS
Primary packaging	Food grade polyethylene or equivalent packing material that maintains product's organoleptic qualities and sanitary integrity. Able to withstand the rigors of transport and handling.
Secondary packaging	Corrugated paper box or packing that protects integrity of the primary packages, and withstands the rigors of transport and handling.
Primary packaging net weight	Up to 2 Kg
Warranty at delivery location	4 Months

11. LABELLING

- 11.1. UNSTD-GEN-02 "UN Product Labelling"

12. OTHER REQUIREMENTS

- 12.1. UNSTD-GEN-03: "UN Inspection"
- 12.2. UNSTD-GEN-04: "UN Certification"