

GENERAL INFORMATION

Description	Blanched Almonds which have been roasted then grinding to smooth paste.
Composition	100% Almonds
Origin	USA
Article No	AP013
Spec Issued date/ Version	29/12/2020 Ver 04

QUALITY PARAMETERS

	Parameter	Specification	UOM	Test method
Physical	Particle size	<20.0	µm	Grind Gauges In house
	Color	55-65	L*	Konica Minolta In-house
Sensory	Flavor	Typical of blanched roasted almond paste flavor		As per In-house SOP
	Taste	Typical of blanched roasted almond paste taste		
Chemical	Moisture	2.0	% Max	IR/Halogen Moisture Analyzer
	FFA (<i>in the product, expressed as oleic acid</i>)	2.0	% (w/w) Max	ISO 660: 2009
	Peroxide Value	5.0	meq/kg product Max	ISO 3960: 2007
	Aflatoxin B1	Complies with importing country regulation		TCVN 7596:2008 (ISO 16050:2003)
	Aflatoxin B1 + B2 + G1 + G2			
Microbiological	TPC	10 ⁴	cfu/g Max	Petri film - AOAC
	Coliforms	10	cfu/g Max	
	E. coli	<10	cfu/g less than	
	Yeast	100	cfu/g Max	
	Mold	100	cfu/g Max	
	Enterobacteria	100	cfu/g Max	
	Salmonella	Absent	cfu/ 25 g	TCVN 10780:2017 (ISO – 6579-1:2017)

Doc. No: TNA-QA-SC-80.00	Version No	Issued date	Page
	01	03/06/2020	1/2

NUTRITIONAL INFORMATION (Value per 100g)

Parameters	Results	UOM	
Energy	699 / 2982	kcal/kJ	As per USDA Standard Ref Release 28 & Internal Analysis
Total fat	58.2	g	
Saturated	6.82	g	
<i>Trans Fat</i>	4.15	g	
Cholesterol	ND	mg	
Sodium	<10	mg	
Total Carbohydrate	14.4	g	
Dietary Fiber	10.3	g	
Sugars	4.43	g	
Protein	18.1	g	

CERTIFICATION & DECLARATION

GFSI	Yes
Kosher	Yes
Halal	Yes
Allergen	Tree Nut
GMO	No
Ionization	No
Irradiation	No
Free from MSG	Yes
Free from artificial coloring	Yes
Free from artificial flavoring	Yes
Suitable for:	
Vegan / Vegetarian	Yes
Lacto/lacto-ovo	Yes

PACKING STORAGE, SHELF LIFE & LABELLING

Shelf life	12 Months from the date of packing
Storage conditions	Cool dry clean place (< 10 Deg C) and RH 60-65%
Packing unit	Food grade Plastic bucket / Food grade plastic jar with Aluminum seal.
Labeling	As per customer request
Net weight	5kg, 9kg, 10kg, 20kg/plastic bucket or as per customer request

Doc. No: TNA-QA-SC-80.00	Version No	Issued date	Page
	01	03/06/2020	1/2