

TDS - SPECIFICATION MILKY ALMOND WITH ORANGE BUTTER

| General information | |
|--------------------------|---|
| Company name | Valnuts Ltd |
| Manufacturing address | Geo Milev 4 Str., Hisarya 4180, Bulgaria |
| Food production facility | Nº 01682/31.03.17 |
| Registration number | Nº16080039 |
| Product Name | Milky Almond with orange butter |
| Origin of ingredients | Almond- USA, California NONPAREIL EXTRA #1/Other ingredients - EU/ NON EU |
| HS code | 20 08 19 |

Ingredients:

30% roasted almonds, brown sugar, non-hydrogenated shea butter, full fat dry milk, caramelized peanut pieces, rapeseed oil, sunflower lecithin, antioxidant - rosemary extract, orange butter, sea salt.

Product description

Created from 30% premium almonds, this spread features a rich nut base that is balanced with crunchy peanut pieces and a delicate orange flavor.
Homogeneous texture with crunchy nut pieces.

Product application

Milk almond is widely used in the food industry as a natural flavour for butter creams, ice creams and gelato!
Ideal for filling protein and healthy pastries, as well as a base for nuts and protein bars!
Suitable for extensive use in pastry and baking, it is also easy and convenient to add to smoothies and shakes!

Target groups

Families with children, healthy food lovers, culinary experts, connoisseurs of quality and delicious food.

Advantages

High almond content, excellent and intense orange flavour, crunchy nut pieces, no added artificial flavours, colours and preservatives.

No added hydrogenated fats and no GMO products!

Easy to spread and suitable for baking!

| Product physical parameters | | |
|-----------------------------|--|--------------|
| Parameter | Specification | Test Method |
| Grade | Food Grade | Organoleptic |
| Color | Light | Organoleptic |
| Appearance | Creamy texture with pieces of nuts | Visual |
| Odor | Orange and almond | Organoleptic |
| Taste/Flavor | Sweet almond spread with rich orange taste | Organoleptic |

TDS – Specification

| Physicochemical indicators | | |
|------------------------------------|--|------------------|
| Parameter | Specification | Test Method |
| Moisture | 1.8% Max. | |
| PRODUCT MICROBIOLOGICAL PARAMETERS | | |
| B1+B2+G1+G2 | <0,4 µg/kg | |
| Salmonella | NOT FOUND | ISO 6579-1:2017 |
| Coli Forms | NOT FOUND | ISO 16649-2:2001 |
| Yeast & Mould | 100 cfu/g | |
| Enterobacteriaceae | 0 cfu/g (n = 5; c=2; M ≤ 1000; m ≤ 100) | |

Shelf Life

Milky Almond has a minimum shelf life of 12 months from the date of manufacture if retained in original packing away from direct sunlight, moisture and air.

Packing

Buckets - 10, 5 or 1kg

Jars – generally in 200g there is a possibility for 300g

Allergens

Almond, peanut, milk, may contain traces of other nuts or seeds.

Storage

Storage.

Dry and ventilated place without direct sunlight!

Temperature up to 25C

Humidity up to 75%

Label size 200 g.

210 x 53 mm

Logistic information:

Jars

| Packeging | Jars per Pack | Packs per Layer | Layers per Pallet | Total Jars per Pallet | Net Weight per Pack (kg) | Gross Weight per Pack (kg) | Net Weight per Pallet (kg) | Gross Weight per Pallet (kg) |
|-----------|---------------|-----------------|-------------------|-----------------------|--------------------------|----------------------------|----------------------------|------------------------------|
| 200g | 6 | 29 | 11 or 12 | 1914 / 2088 | 1,2 | 2,25 | 383 / 418 | 720 / 785 |
| 300g | 6 | 29 | 9 or 10 | 1566 / 1740 | 1,8 | 3,08 | 470 / 522 | 805 / 895 |

Buckets

| Packeging | Buckets per Layer | Max Layers per Pallet | Total Buckets per Pallet | Net Weight per Bucket (kg) | Gross Weight per Bucket (kg) | Net Weight per Pallet (kg) | Gross Weight per Pallet (kg) |
|-----------|-------------------|-----------------------|--------------------------|----------------------------|------------------------------|----------------------------|------------------------------|
| 1 kg | 55 | 10 | 550 | 1 | 1.05 | 550 | 580 |
| 5 kg | 18 | 7 | 126 | 5 | 5.20 | 630 | 660 |
| 10 kg | 15 | 5 | 75 | 10 | 10.38 | 750 | 780 |

Nutritional Value

| Nutrition facts | 100g. |
|--------------------|----------|
| Calories | 553kcal. |
| Fats | 41rp. |
| Saturated fats | 16rp. |
| Protein | 12rp. |
| Total Carbohydrate | 34rp. |
| Total Sugars | 30rp. |
| Salt | 0.16rp. |

Food Signs

