

TDS - SPECIFICATION ALMOND PASTE 100%

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	Almond paste/ tahini 100%
Origin of nuts	California, NONPAREIL EXTRA #1/ NON EU
HS code	20 08 19

Ingredients:

100% roasted almonds

Product description

Pure and unsweetened, smooth and creamy roasted almond paste.

Rich in protein and minerals! Almond paste is made from 100% almonds, without added fat, salt or sugar! It has a smooth texture with no lumps or grittiness.

Product application

Almond paste is widely used in the food industry as a natural flavoring for butter creams, ice creams and gelato!

It is suitable for filling protein and health candies, as well as for the base of nuts and protein bars!

It is suitable for extensive use in pastry and baking, and it is also easy and convenient to add to smoothies and shakes!

Target groups

Nuts are present on the menus of all athletes, people with a healthy lifestyle, vegetarians and in many recipes!

Advantages

The best quality Californian Almond we use are richer in flavor and aroma.

With our grinding technology, we achieve fineness down to 30 microns, which helps for faster absorption by the organism and is easier to add to the food industry!

Product physical parameters		
Parameter	Specification	Test Method
Grade	Food Grade	Organoleptic
Color	light to medium brown with a yellowish tint.	Organoleptic
Appearance	Semi Liquid/ Viscous Paste	Visual
Odor	Typical Almond	Organoleptic
Taste/Flavor	Characteristics Of Almond	Organoleptic

TDS – Specification

Physicochemical indicators		
Parameter	Specification	Test Method
Moisture	1.8% Max.	
PRODUCT MICROBIOLOGICAL PARAMETERS		
B1+B2+G1+G2	<0,4 µr/kr	
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

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

Packing

Buckets - 10, 5 or 1kg

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

Allergens

Almonds, may contain traces of other nuts or seeds.

Storage

Dry and ventilated place without direct sunlight!

Temperature up to 25C

Humidity up to 75%

Label size

200 g. - 210 x 53 mm

300g. - 210 x 79 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	100rp.
Calories	627kcal.
Fats	53g.
Saturated fats	4g.
Protein	28g.
Total Carbohydrate	10g.
Total Sugars	3g.
Salt	0.16g.

Food Signs

