



ALMONDS

DRIED FRUITS

PRESERVED  
ALIMENTARY

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## APRICOT KERNELS

### Definition

- Shelled Apricot Kernels: Product obtained from the shelling of kernel of *Prunus armeniaca*.
- Blanched Apricot Kernels: Product obtained from the shelling of kernel of *Prunus armeniaca* and subjected to peeling process.
- Apricot kernels meal: Product obtained from the shelling of kernel of *Prunus armeniaca*, subjected to peeling process and then to milling.

### General organoleptic features

#### Qualitative requirements:

- The product must be from shelled kernels last crop;
- The product must be white, stainless, dry, clean, free from foreign odour and/or flavour, in particular of mouldy taste, rancid taste, etc;

#### Chemical-Physical requirements:

- |  |              |
|--|--------------|
| • Humidity                                     | max 6%       |
| • Lipid  | 45-50%       |
| • Protein                                      | 15-25%       |
| • Sugar  | 15-20%       |
| • Peroxide N° ( on extracted fatty meq 0.2/Kg) | max 1.5%     |
| • Hydrocyanic acid                             | max 1500 ppm |
| • Sulphur dioxide                              | max 500 ppm  |
| • Aflatoxin B1                                 | < 5 µg /Kg   |
| Aflatoxin B1 + B2 + G1 + G2                    | < 10 µg /Kg  |

#### Hygienic and microbiological features:

The product must be:

- free from insects and grubs and from any other dead or alive parasite;



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- free from mould, even if in traces, and also from pathogenic micro-organism and their secretions (afla/mycotoxines and toxic metabolites);
- free from pesticide residues: the maximum tolerable values must not exceed the limits fixed by laws;
- free from foreign and ferrous matters;
- in conformity with the community Directive on allergens (CEE Directive 2003/13/CEE of 10/11/2003)

The product must answer to the following microbiological requirements according to the selling specifications:

- |                            |                       |
|----------------------------|-----------------------|
| • Bacterial charge at 32°C | < 100.000 ufc/g       |
| • Mycotic charge           | < 200 micobacterium/g |
| • Escherichia Coli         | < 1000 UFC/g          |
| • Salmonella               | absent in 25 g        |
| • Staphylococcus aureus    | absent in 1 g         |
| • Bacillus cereus          | < 1000 ufc/g          |
| • Listeria monocytogenes   | absent in 25 g        |

### **Packaging**

Polypropylene alimentary bags or cartons (if required).

### **Conservation**

12 months in dry and cool conditions and in original packaging.