



ALMONDS

DRIED FRUITS

PRESERVED  
ALIMENTARY

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## WALNUTS

### Definition

- **Shelled walnuts:** Product obtained from natural nuts subjected to the processing of shelling

### Physical and chemical characteristics

Moisture	1,5%
Acidity (oleic acid)	0,38%
Rancidity (Kreiss method)	negative
Number of peroxides	Meq 0.2/kg      1
Pesticides	-----
Aflatoxins (B1, B2, G1, G2)	< 0,05
Foreign elements	-----

### Microbiological characteristics

Total bacterial count	10.000/g
Total coliforms	Absent/g
Salmonella	Absent in 100g
Molds / Yeasts / gr	35

This product complies with EU directive on allergens (EC Directive 2000/13 / EEC 10/11/2003)

Hereby declares that the GMOs are absent in the product within the meaning of EC Regulations 49 and 50/2000 of 10/01/2000.

Store in a cool dry place.