



ALMONDS

DRIED FRUITS

PRESERVED  
ALIMENTARY

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## ALMONDS

### DEFINITIONS:

- **Sweet or bitter raw almonds:** Product obtained from natural sweet or bitter almonds (*Prunus amygdalus*), subject to the processing of shelling.
- **Whole blanched almonds:** Product obtained from natural sweet or bitter almonds, shelled beforehand, subjected to the action of steam and hot water for the removal of the husk and then dried.
- **Halved blanched almonds:** Product obtained from natural sweet or bitter almonds, shelled beforehand, subjected to the action of steam and hot water for the removal of the seed coat, then dried and cut in half.
- **Blanched sliced or slivered almonds:** Product obtained from natural sweet almonds, shelled beforehand, subjected to the action of steam and hot water for the removal of the seed coat, then dried and sliced or cut into sticks.
- **Blanched diced almonds:** Product obtained from natural sweet almonds, shelled beforehand, subjected to the action of steam and hot water for the removal of the husk and then dried, toasted and chopped.
- **Almonds flour:** Product obtained from natural sweet almonds, shelled beforehand, subjected to the action of steam and hot water for the removal of the husk and then dried and ground.

### GENERAL ORGANOLEPTIC CHARACTERISTICS:

#### Quality requirements:

- the product must be from the last crop;
- the product must be white, free of stains, dry, clean, free of odor and / or taste, in particular musty, rancid, of "oiled", by fermentation, and so on.

#### Chemical and physical requirements:

- Moisture max 6.0%
- Lipids 15-50%
- Proteins 15-21%



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- Reducing sugars (come dextrose) 8-10%
- N° of peroxides (on the extracted fat meq 0.2/kg.) max 1.5
- Aflatoxin B1 (products for the human direct consumption) < 2µg/Kg
- Aflatoxin B1 + B2 + G1 + G2 < 4µg/Kg

### Hygienic and microbiological characteristics:

The product must be:

- free from insects and their larvae and other vermin alive or dead;;
- free from mold, even in traces, as well as pathogenic microorganisms and their works (afla / mycotoxins and toxic metabolites);
- free from pesticide residues: the highest permissible limit shall not in any case exceed the limits provided for by law;
- free from foreign objects and ferrous metals;
- conforms to the EU directive on allergens (EC Directive 2000/13 / EEC 10/11/2013).

The product must meet the following microbiological requirements in accordance with the contract of sale:

- bacterial load at 32°C < 100.000 ufc/g
- Fungal count < 200 microgermi/g
- Escherichia Coli (Reg. CE n. 2073/2005) < 1000 UFC/g
- Salmonella assente in 25 g
- Staphylococcus aureus assente in 1 g
- Bacillus cereus < 1000 UFC/g
- Listeria monocytogenes assente in 25 g

### Packaging

Polypropylene bags or cartons

### Conservation

12 months in a cool, dry place away from heat and moisture, in the original packaging