HARVESTIA FOOD EXPORTS PRIVATE LIMITED
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Document	Product Specification
Version	01
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PRODUCT SPECIFICATION

Almonds

Product	Almonds	**Spec. No.**	HG/ALM/001
Botanical name	*Prunus dulcis*	**Origin**	As declared per lot
Treatment	Sorted, graded and cleaned		

PHYSICAL	Min	Max	Target	Unit	Test method
Grade / size	-	-	As ordered, e.g. 23/25, 27/30 count per oz	-	-
Broken / chipped	-	2.0	-	% w/w	Visual
Foreign matter	-	0.05	-	% w/w	Visual
Color	-	-	Light to medium brown skin	-	-
CHEMICAL	**Min**	**Max**	**Target**	**Unit**	**Test method**
Moisture	-	6.0	-	% w/w	Oven drying
Peroxide value	-	2.0	-	meq/kg	AOCS Cd 8b-90
MICROBIOLOGICAL	**Min**	**Max**	**Target**	**Unit**	**Test method**
TPC	-	10,000	-	cfu/g	ISO 4833-1
Yeast & Mold	-	1,000	-	cfu/g	ISO 21527
Coliforms	-	10	-	cfu/g	ISO 4832
E.coli	-	Negative	-	/g	ISO 16649-2
Salmonella	-	Negative	-	/375g	ISO 6579-1
CONTAMINANTS (PERIODICAL)	**Min**	**Max**	**Target**	**Unit**	**Test method**
Aflatoxin B1	-	8.0	-	µg/kg	HPLC (AOAC or Equivalent)
Total Aflatoxin (B1, B2, G1, G2)	-	10.0	-	µg/kg	HPLC (AOAC or Equivalent)
Pesticide residues	-	-	Comply with GB MRLs	-	LC-MS/MS, GC-MS/MS

PACKING

1. Vacuum packed 10 kg / 11.34 kg in cartons
2. Private label retail packing available on request
3. Container load: Confirm on request

FOOD SAFETY

1. Every lot is supplied with a certificate of analysis against this specification.
2. The product is not treated with ethylene oxide.
3. The product is free from GMO and purposeful irradiation.
4. The product is almond (tree nut) and must be declared as an allergen on the label.

STORAGE AND SHELF LIFE

1. Store in a cool, dry place at ambient temperature, away from direct sunlight and strong odours.
2. Best before: 12 months from date of production in original unopened packing.

Abbreviations: w/w weight/weight, cfu colony forming units, MRL maximum residue level, ML maximum level, SHU Scoville heat units

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