

 <small>WWW.FRUTEX.COM.AU 18 ST ALBAN'S RD KINGSGROVE NSW 2208 AUSTRALIA PH 02-9502-6500 FX 02-9502-6511</small>	PRODUCT SPECIFICATION	Product Code:	ALMO160
	ALMOND FLAKES BLANCHED THIN 9KG	Issue No:	12
		Change Notice No:	11
		Date Issued:	07/05/2025

Product Identification	
Product Name	Almond Flakes Blanched Thin 9kg
Country of Origin	Product of Australia.
Description	Natural Almonds shelled and hulled, blanched-skin removed and sliced thin
Intended Use	Food supplied as an ingredient for use in further manufacturing or processing
Ingredient List	Almonds (100%).

Personal Diet & Regulations	
Allergens due to ingredient nature	Almond Flakes Blanched Thin 9kg contains tree nuts, and/or derivatives thereof.
Allergen cross-contact statement	Product is a known allergen - Tree Nut (Almonds)
GMO statement	Almond Flakes Blanched Thin 9kg is a non GM product.
Halal accreditation	Almond Flakes Blanched Thin 9kg is Halal suitable (validation means: Suitable).
Kosher accreditation	Almond Flakes Blanched Thin 9kg is Kosher suitable (validation means: Suitable).
Regulatory requirements	All processing to be performed in a sanitary manner in accordance with Good Manufacturing Practice Regulations. Almond Flakes Blanched Thin 9kg is to meet and conform to all current food legislations.

Nutritional Information			
Nutrient		Average quantity per 100g	Units
Total Ash		3	%
Moisture		4.6	%
Energy		2440	kJ
Protein		21.4	g
Fat	Total	50.5	g
	Saturated	4.1	g
	Trans	0.2	g
	Polyunsaturated	13.7	g
	Monounsaturated	32.5	g
Cholesterol		less than 1	mg
Carbohydrate	Total	5	g
	Sugars	3.9	g
Dietary Fibre		15.5	g
Sodium		1.6	mg

Data from laboratory analysis (date of analysis: 11/4/2019). Other data from theoretical source (Information obtained from the supplier).

Organoleptic Specification(s)	
Test / Parameter	Specification
Colour	Typical of blanched almonds
Flavour / aroma	Typical of blanched almonds, nutty with no objectionable flavours / odours
Texture	Firm and crunchy

Physical Specification(s)	
Test / Parameter	Specification
Purity	min. 99.95%
Serious defects	< 1.5% w/w
Discoloured	< 1.0% w/w
Broken	< 40% w/w
Skins	< 1.0% w/w
Thickness	0.6 - 0.9mm
Particle size 8.00mm	> 40%
Particle size 2.00mm	< 50%
Particle size < 2.00mm	< 10%

Microbiological Specification(s)	
Test / Parameter	Specification
Total Plate Count	< 25,000 cfu/g
Yeast	< 1,000 cfu/g
Mould	< 1,000 cfu/g
Coliforms	< 100 cfu/g
E.coli	< 3 MPN/g
Salmonella	Not detected /125g
Coag +ve Staph	< 100 cfu/g
Enterobacteriaceae	< 100 cfu/g

Chemical Specification(s)	
Test / Parameter	Specification
Moisture	< 6%
Free Fatty Acid	< 1.0%
Peroxide Value	< 5 meq/kg
Aflatoxin	< 1ppb

Packaging description:	Product shall be packed in food grade poly liner folded inside a cardboard carton. No staples, wire closure or castrating rings to be used.
Traceability comments:	Lot number
Delivery temperature:	Delivery temperature is < 25°C.
Pack size:	9kg
Storage and shelf life:	Before opening, the product should be stored at < 25°C. Additionally, store in a cool dry place away from direct heat and sunlight If stored as advised, the shelf life in original, unopened packaging should be 18 months from the date of production.

The information contained in this specification is based on data considered to be accurate and reliable as at the date of the specification to the best of the supplier's knowledge and belief. It is user's obligation to determine the safe use of the product for its own applications or suitability for use since the conditions of use, handling, storage and disposal are beyond the supplier's control. The user should therefore take all necessary precautions to ensure the safe and suitable use of the product described in the specification.

Quality: Evangeline Theresa	Signature:	Date: 5/7/2025
Authorised by: Liviu Gorgos	Signature:	Date: 5/7/2025