

<b>Product</b>	Natural Almonds
<b>Origin</b>	Chile
<b>Sort</b>	Prunus amygdalus
<b>Variety</b>	Non Pareil, Carmel, Non Pareil Type

**SENSORY - PHYSICAL-CHEMICAL**

<b>Appearance</b>	Healthy and clean kernel
<b>Color</b>	Characteristics of each variety (honey, light brown, brown, dark brown)
<b>Taste / Smell</b>	Fresh almond, depending on the variety, without strange flavors or odors, neither rancid or oxidized.

<b>Sizes (units / ounces)</b>	18-20, 20-22, 23-25, 25-27, 27-30, 30-34, 34-40, 40+
<b>Kernel Moisture</b>	6% max.
<b>Acidity index</b>	1,5% max. (oleic acidity)
<b>Peroxide Index</b>	< 1,5% meq/kg

Quality	Other varieties	Doubles	Chipped and scratched	Impurities	Split or Broken	Other defects	Serious defects
U.S. Extra N°1	5%	5%	5%	0.005%	1%	4%	1.5%
U.S. Supreme N°1	5%	15%	10%	0.005%	1%	5%	1.5%

<b>Primary packaging</b>	Food grade polyethylene bag.
<b>Secondary packaging</b>	Carton Box 10 kg net.
<b>Number of boxes per container</b>	20' FCL: 16.000 kg / 40' FCL: 22.000 kg
<b>Storage conditions</b>	Clean, cool and dry place (10°C ± 3° and 55% RH ± 5%). Away from insects and aromas or strong and polluting liquids.
<b>Shelf life</b>	12 months from the date of manufacture, if storage conditions are met.
<b>Harvest period</b>	February - March
<b>Dispatch period</b>	March - November

Microbiology	
Total count	1000 ufc / g máx.
Total coliforms	< 100 ufc / g
E. coli	Negativo
Molds / Yeasts	500 ufc / g máx.
S. Aureus	< 100 ufc / g
Salmonella	Negativo en 25 g
Total Aflatoxin	máx. 4 ppb
Aflatoxin B1	máx. 2 ppb

Nutritional Information (in 100 g)	
Total Calories (kcal)	575
Protein	21.2
Total fat	49.4
Saturated Fat (g)	3.7
Trans Fat (g)	0
Monounsaturated Fat (g)	30.9
Polyunsaturated Fat (g)	12.1
Cholesterol (mg)	0
Carbohydrates (g)	21.7
Sodium (mg)	1

Basic labeling:
Product name
Client name
Producer's name and code
Country of origin
Supplier lot number
Category
Net weight / kg
Elaboration date
Expiration date