



PRODUCT SPECIFICATION



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PRODUCT

ALMOND MEAL - BLANCHED

AMB10AC

Product Description	Almond Meal - Blanched
Primary Country of Origin	Australia
Ingredients	Almonds 100%
Allergens Present	Almond Protein 21.40%
GMO	<input checked="" type="checkbox"/> No / GMO Free <input type="checkbox"/> Yes
Certifications	
Production Statement	Almond meal made from almonds which have been harvested, shelled, hulled, blanched skin off then ground to a fine meal.

Suitability	<input checked="" type="checkbox"/> Halal	<input checked="" type="checkbox"/> Kosher	<input checked="" type="checkbox"/> Vegan	<input type="checkbox"/> Organic
	<input type="checkbox"/> Biodynamic	<input checked="" type="checkbox"/> Gluten Free	<input checked="" type="checkbox"/> Lacto-vegetarian	<input checked="" type="checkbox"/> Ovo-lacto-vegetarian

NUTRITIONAL DATA

Typical Analysis Per 100g

Energy	2440 kJ
Protein	21.4 g
Fat Total	50.5 g
- Saturated	4.1 g
- Transfat	0.2 g
- Polyunsaturated	13.7 g
- Monounsaturated	32.5 g
Cholesterol	<1 mg
Carbohydrates	5 g
- Sugars	3.9 g
- Dietary fibre, total	15.5 g
Sodium	2 mg
Potassium	
Gluten	#ND

ANALYTICAL SPECIFICATIONS

Organoleptic	Flavour	Nutty, typical of blanched almonds, no objectionable flavours
	Odour	Nutty, typical of blanched almonds, no objectionable odours
	Appearance	Fine and powder like

Physical	Serious Defects	0.2% max	Chemical	Moisture	6% max
	Foreign Material plant based	0.02% max. Target NIL		Free Fatty Acids	1.0% max (as oleic)
	Foreign Material-Glass, Metal	Nil		Peroxide Value	5 meq per kg max
	Skins	<20/20cm ²		Aflatoxin	1 ppb max
				Ochratoxin	1 ppb max

Microbiological	Standard Plate Count	<25,000 cfu/g
	Coliforms	<100 cfu/g
	E. coli	<3 MPN/g
	Salmonella	Not Detected in 125g
	Yeast and Mould	<1,000 cfu/g
	Enterobacteriaceae	<100 cfu/g
	Coag+ve Staphylococcus	<100 cfu/g

Sulphates	None		
Quarantine Treatments	None		

STORAGE / SHIPPING

Shelf Life	18 months from time of manufacture
Storage	Store in a clean, cool and dry (50-60%RH) area, away from direct sunlight, free from toxic chemicals, insect and rodent infestation. The goods should be checked regularly for any change in quality.
Packaging	10kg bag
Units Per Pallet	80
Pallet Weight	900 kg

Approved by

Y. Ryan – Version 2. 03/2023

