

# REAL FOOD SOURCE.com

## RealFoodSource Ltd. - Product Specification

<b>Product</b>	Ground Blanched Almond Flour
<b>ID Code</b>	001
<b>Date Issued</b>	16/04/2021
<b>Version Number</b>	V 1.1
<b>Product Description</b>	Conventional blanched almond flour

### 1 Ingredient Breakdown

Ingredient	% In Final Product	Country of Origin	GM Status
Almond	100%	USA/Spain/Australia	Non-GMO

### 2 Organoleptic Properties

Appearance	Creamy white meal/flour
Flavour and Smell	Typical almond flavour and odour
Texture	Dry and flour like

### 3 Physical Analysis

Serious damage	Max 2%
Defects (including colour variation, superficial damage and blemishes)	Max 5%
Extraneous Vegetable Matter	Max 0.5%

### 4 Shelf-life

Minimum 3 months
------------------

### 5 Physical Analysis

Parameter	Value (per 100g)
Energy Kj / kcal	2704/653
Fats	52.5
Of Which:	
Saturated	4.9
Carbohydrates	8.7
Of Which:	
Sugars	4.6
Fibre	9.9

Protein	21.4
Salt (g)	0.01

### 6 Allergen Table

	Contains Yes/No/May contain	Allergen processed on the same equipment	Allergen stored on site
<b>Cereals containing Gluten</b> and products thereof	No	No	Yes
<b>Egg</b> or its derivatives	No	No	No
<b>Fish</b> or its derivatives	No	No	No
<b>Peanuts</b> and its derivatives	No	No	Yes
<b>Nuts</b> and their derivatives	Yes	Yes	Yes
<b>Sesame seeds</b> and its derivatives	No	No	Yes
<b>Mustard</b> /Mustard products	No	No	No
<b>Milk</b> and its derivatives	No	No	Yes
<b>Soya</b> and its derivatives	No	No	Yes
<b>Lupin</b> and its derivatives	No	No	No
<b>Crustaceans</b>	No	No	No
<b>Molluscs</b>	No	No	No
<b>Celery</b>	No	No	No
<b>Sulphur Dioxide</b> and sulphates	No	No	Yes

### 7 Chemical Analysis

Moisture	Max 5%
Aflatoxin	Total: <4ppb, B1 <2ppb

### 8 Microbiology Analysis

Total Viable Count	Max 100,000 cfu/g
Coliforms	Max 1,000 cfu/g
Escherichia Coli	<10 cfu/g
Salmonella	Absent in 25g