

Specification code **ABC/2/E**Date **29/04/2025****Contaminants:**

Contaminants:	Specification	Unit	Frequ.
Aflatoxin B1 sum (B1+B2+G1+ G2)	< 0.5 < 1.0	Ppb ppb	Batch Batch
Heavy metals			
Cadmium	< 0.10	mg/kg	Batch
Lead	< 0.10	mg/kg	Batch
Mercury	< 0.01	mg/kg	Batch
Cyanid	< 5	ppm	Batch
Benzoapyren e	< 0.5	ppb	Batch
Benz(a)anthra cen Benzo(b)fluor anthen Chrysen	sum: < 3.0	ppb	Batch
MOSH	< 5.0	mg/kg	Batch
MOAH	< 0.5	mg/kg	Batch
Phosphonic Acid	not detectable	mg/kg	Batch
DEHP	< 0.5	mg/kg	Batch
Sum all plastiziers	< 1.0	mg/kg	Batch

Product description

Description:	Light blanched almonds with typical, sweet taste and smell without foreign taste and odor.
Purity	min. 99 % sweet almonds / stones absent

Characteristics

Characteristics	Specificatin	Method	Frequ.
Appearance	whole and broken almonds, no flour	Visual	Batch
Brown almonds	max. 1 piece per 100 kg	Visual	Batch

Chemical values

Chemical values	Specification	Unit	Frequ.
Acid value	< 1.00	%	Batch
Peroxid value	< 2.00	%	Batch
Water content	< 6.00	%	Batch
Fat content	mind. 50	%	Batch

Our certificates

Foodcom S.A.
Komedy 2/3 , 02-517 Warsaw
NIP: 5213680286,
REGON:147463542
www.foodcom.eu

Formulated

Approved by

Daria Dobersztajn
ddobersztajn@foodcom.pl

Mateusz Augustyniak
maugustyniak@foodcom.pl

Microbiological Values

Microbiological Values	Specification	Unit	Frequ	Packing Unit	Big Bags / Small bags
Tot. bacterial count	max. 10 ⁴	cfu/g	Batch	Shelf Life	Minimum 12 months after production date
Molds	max. 10 ³	cfu/g	Batch	Storage Condition	In dry and cold conditions (max. 20°C)
Coliformi	max. 10 ¹	cfu/g	Batch		
E. Coli	max.10	cfu/g	Batch		
Salmonella	absent	cfu/25 g	Batch		
Bacillus cereus	absent	cfu/g	Batch		

Allergens according to Regulation (EU) No 1169/2011	Ingredient	Free from ppm	with traces ppm	Cross-Con. ppm
Cereals containing gluten and products thereof		< 20	20 - 200	> 200
Crustaceans and products thereof		< 10	10 - 100	> 100
Eggs and products thereof		< 20	20 - 200	> 200
Fish and products thereof		< 100	100 - 1000	> 1000
Peanuts and products thereof		< 8	8 - 80	> 80
Soybeans and products thereof		< 25	25 - 250	> 250
Milk and products thereof incl. lactose		< 50	50 - 500	> 500
Nuts i.e. Almonds, Hazelnuts, Walnuts, Macadamia, Pecan	YES	< 10	10 - 100	> 100
Celery and products thereof		< 20	20 - 200	> 200
Mustard and products thereof		< 20	20 - 200	> 200
Sesame and products thereof		< 10	10 - 100	> 100
Sulphur dioxide and sulphites >10mg/kg or 10ml/L expressed as SO ₂		< 10	10 - 100	> 100
Lupine and products thereof		< 20	20 - 200	> 200
MolluScS and productS thereof		< 20	20 - 200	> 200

The product is accordance with the requirements of the European food law.

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