

Specification code **BN/2/N/E**
Date 28/04/2025

Basic information about the product

Ingredients	100 % brazil nuts
Shelf life	Minimum 12 months from date of manufacture
Storage condition	Store under cool and dry conditions
Transport conditions	Products should be transported in at ambient temperature, the vehicles should be in good technical condition, also they should be clean, dry, without any smells and pests.
Packaging	Small bags/big bags
Purpose	The products are intended for direct consumption, semi-finished product for food industry.

Organoleptic characteristic

Colour	Uniform gold/brown coloured typically light brown colour
Flavour and odour	Characteristic, without foreign tastes and smells
Texture	Firm and crisp

Size

	Count per lb	Count per kg
Large	80-110	176-242
Mediums	110-130	242-286
Smalls	140-160	308-352
Midgets	160-180	352-396
Tiny	180-220	396-484

Serious Damages:

- Insect Damaged: Visible damage or contamination caused by insects, mites, rodents or other animal pests, including the presence of dead insects and/or mites and their debris or excreta.
- Mould Damaged: Mould filaments visible to the naked eye, either inside or outside of the kernel.
- Decay: Significant decomposition caused by the action of microorganisms or other biological processes.
- Shrivelling: rough texture or abnormally wrinkled in more than 25 % of the kernel.
- Scorched centre: dark brown centre in the middle of the nut.
- Adhering shell attached to the kernel.
- Rancid: Pungent smell and flavour caused by oxidation of FFA

Minor Damages:

- Fat Diffusion: translucent or watery around the complete circumstance of a nut when cut in halves
- Dirty: dust and fat adhered to the surface
- Discolouration: Significant and widespread change of the typical colour when it penetrates the nut more than 1.5mm
- Chipped: or scarred kernel with less than ° of the whole kernel missing, or more than ° of the diameter affected.
- Broken: kernel with more than ° of the kernel missing.
- Pieces: kernel fragment that represent ° of the kernel or less

Our certificates



Foodcom S.A.
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Formulated

Approved by

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Allergens		Physicochemical characteristics	
Cereals containing gluten and products thereof	NO	Moisture	Max 4,5 %
Crustaceans and products thereof	NO	FFA	< 1 %
Eggs and products thereof	NO	Peroxide value	< 10 meq O2/kg
Fish and products thereof	NO	Pesticides	In accordance with Regulation (EC) No 396/2005 with subsequent amendments
Peanuts and products thereof	NO	Contaminants in food	In accordance with Regulation (EC) No 2023/915 with subsequent amendments.
Soya seeds and products thereof	NO	Serious Damages: (Insect and mould damaged, decay, shrivelling, scorched centre, adhering shells, rancid)	< 5 % by weight
Milk and products thereof	NO	Minor Damages: (fat diffusion (higher than 20% to transversal cut), dirty, discolouration, chipped, broken, pieces)	< 10 % by weight
Nuts and products thereof	YES	Shell pieces and foreign matters (pod, pod fibres, stems, etc)	< 25 pieces/1000lbs (1.1 piece per carton)
Almonds and products thereof	NO		
. Celery and products thereof	NO		
Mustard seeds and products thereof	NO		
Sesame seeds and products thereof	NO		
Sulfur dioxide and sulphites at concentrations above 10 mg/kg or 10 mg/l	NO		
Lupine and products thereof	NO		
Swordfish and products thereof	NO		

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Microbiological Characteristics

TPC	< 50,000 cfu/g
Coliforms	< 100 cfu/g
Yeast / Moulds	< 100 cfu/g
E. Coli	< 10 cfu/g
Salmonella	0 in 25g

GMO

GMO-free, does not contain Genetically Modified micro Organisms (this includes processing aids and additives)

Exposure to ionizing radiation/radiation

Material has not been treated with ionizing radiation (radiation) and it is not produced from materials treated with ionizing radiation (radiation).



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