

Product Specification

Almond protein powder

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Description Product from the grinding of blanched selected almonds, from which fat has been removed through a pressing procedure. Commonly used as an ingredient in bakery or as a protein supplement in bars and shakes.	
Country of Origin	Spain
Accreditations	Bio/Organic as bulk and private label.
Shelf life	Good storage conditions allow consuming the products before the next 12 months from manufacturing. Batch/Best before: printed in labels and boxes.
Storage	Store in a cool and dry place, recommended temperature between 10-15° and protected against direct sunlight. For packaged in a protective atmosphere or vacuum-packaged, once opened, keep it in a closed container and at the recommended storage conditions to fully appreciate all its qualities. Relative humidity < 75 %
Characteristics	Result
Odour	Neutral, without strange smell
Flavour	Characteristic, not mouldy, rancid or bitter
Texture	Fine, loose, smooth particles
Mesh Size	<1,5 mm Micronized < 600 micron
Nutritional Values	Per 100 gram
Energy	426.20 Kcal / 1783.22 KJ
Fat	13.22 g
Saturated fat	1.34 g
Carbohydrates	24.16 g
Sugars total	3.13 g
Protein.	52.65 g
Dietary fiber total	7 g

Salt	0.19 g
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Pesticides

This product complies with the requirements outlined in Council Regulation (EC) No. 834/2007 (and consecutive amendments). It also complies with SKAL strict organic farming standards. During the manufacturing process the product and the packaging materials are not exposed to pesticides or pesticide residues. Pesticides are not stored on site, nor used in the manufacturing or warehousing areas.

Undesirable substances

The undesirable substances levels (heavy metals, PAH, mycotoxins, etc.) are below the limits identified by EU legislation (Commission regulation No 2073/2005, No 1881/2006 and consecutive amendments), including the recommendations provided by EFSA on food contaminants.

GMO free

This product is not subject to genetic modifications. Process controls are in place to ensure no accidental contamination with genetically modified materials, or materials derived thereafter, can occur. We hereby certify that this product is not subject to labeling under EU Regulations 1829/2003/EC and 1830/2003/EC on genetically modified food and feed.

Irradiation

The product has not been irradiated and complies with the EU regulation 1999/3/EC.

Animal Testing

We confirm that we do not conduct or commission animal testing of any products.