


 <p>LA CERTIFICAZIONE DELLE QUALITÀ ISO 9001 Sistema Qualità Certificato</p> <p>LA CERTIFICAZIONE DELLE QUALITÀ ISO 14001 Sistema Ambientale Certificato</p>	 <p>TAVI S.p.A. <i>dal 1897 Materie Prime per Industrie Alimentari</i></p> <p>Via al Santuario di Nostra Signora della Guardia 43P - 16162 Genova Tel 010.7262077 - Fax 010.711568 Web: www.tavi.it - E-mail: tavi@tavi.it</p>	<p>Rev. 00aa Del 31.01.2019 Pagina 1 di 1 Cod. 17084/D1</p>
--	--	---

SCHEDA TECNICA FARINA DI MANDORLE PELATE CARTONI DA PZ 10 X KG 1

QUALITY PRODUCT SPECIFICATION			
	<p>Product description: Powder Blanched almonds Ingredients: 100% almonds Varieties: California Sized : Extra-fine /Fine/Standard/ Gross Origin: USA</p>		
ORGANOLEPTICS CONTROL			
<p>Taste and odour : typical almonds texture: firm colour: - Ivory-white</p>			
PHYSICAL AND CHEMICAL CHARACTERISTICS			
<p>Foreing matter: 0.2% Acidity: Max 1.5 % (Acording to California Almonds by almond board of California) Peroxid index : Max. 5 mEq O₂/ Kg (Acording to California Almonds by almond board of California) Moisture : Max. 6,5 %</p>			
MICOTOXINS AND MICROBIOLOGICAL			
<p>Aflatoxins totals (B1,B2,G1,G2) : < 10 ppb Aflatoxins B1: < 8 ppb (Acording to regl. CE 165/2010) Moulds and Yeast: Max 5.000 ufc/g Totals Coliforms: ≤ 1000 ufc/g Enterobacter: ≤ 100 ufc/g E. Coli: < 10 ufc/g Salmonella : Absence/25 g</p>			
SELF LIFE			
<p>A YEAR</p>			
GMO			
<p>GMO FREE</p>			
IONIZATION			
<p>ABSENCE (NO USED)</p>			
RADIATION			
<p>NO USED.</p>			
ALLERGENS			
<p>NUTS (almonds)</p>			
STORAGE CONDITIONS			
<p>KEEP AND TRANSPORT IN A FRESH AND DRY PLACE. IT ES RECOMMENCED AN AVERAGE TEMPERATURE BETWEEN 8-12 °C AND A RELATIVE HUMIDITY < 80 %</p>			
NUTRITION FACTS (SERVING SIZE 100 G)			
<p>Calories 575 Total fat 49g 76% Saturated fat 4g 19% Trans fat 0 g Cholesterol 0mg 0% Sodium 1 mg 0% Vitamin A 0% Calcium 26%</p>		<p>Calories from Fat 414 Total carbohydrate 22g 7% Dietary fiber 12g 49% Sugar 4 g Protein 21g Vitamin C 0% iron 21 %</p>	