




Product Specification	Whole Blanched Almonds
Authorisation	Quality Manager
Effective Date	June 2018
Date Procedure Reviewed	April 2022



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 Thomas Ridley QC Dept.
 2:04 pm, 5 Feb 2024

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As product information, ingredients, nutritional guides and dietary or allergy advice may change from time to time, we recommend that you always carefully read the product label prior to using or consuming any such products. You should not solely rely upon the information we provide and make your own assessment as to the suitability or otherwise of any given product.

Product Details	
Product Description	Prepared from whole sound shelled almonds. Creamy, pale off white in colour. They have a firm crisp texture.

Product Codes Specification applies to:

WGB Code	Pack Size
WGB184B	6x1kg

Ingredients Declaration

Ingredients:	% In final product
ALMONDS	100

Nutrition Panel

Nutrition Information	Typical Values per 100g
Energy – kJ	2583
Energy – kcals	623
Fat total (g)	50.6
Fat saturates (g)	3.9
Carbohydrate total (g)	19.9
Carbohydrate (sugars) (g)	5.0
Protein (g)	21.9
Salt (g)	0.08

Nutrition Panel: Typical results are shown – as this is an agricultural commodity results may vary across different origin countries, regions and fields. Where the use of this data is critical for the legality or safety of the product then we advise that the analysis is verified by customers own testing systems.

Storage Conditions: Cool, dry place, max ambient temp of 15 deg C, with a Rh of 40%

Process Description: Removed from packaging/broken down/inspected /weighed/packed /check weighed /metal detected /inspected/ labelled /bagged-/boxed

Shelf Life: 12 months

Document Number	Revision Number	Prepared By	Date
WGB.spec.group5.wblanchalmond	09	M Rowntree	28.04.22

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Country of Origin: USA

Physical Properties and Organoleptic Properties:

Property	Tolerances
Skins	25 particles
Discoloured	1% max
Chipping/Scratching	20% max
Broken/Split	5% max
Insect Damage	0.01% max
Other defects shell	3% max
Foreign objects	Absent
glass	0.1%
Stones	Absent
	1 per 5kg

Microbiological Specification:

Test	Max
Total Viable Count	Max 50,000 cfu/g
Yeasts And Moulds	1000 cfu/g
Enterobacteriaceae	100 cfu/g
Salmonella spp.	Absent in 25g
E coli	Max 10 cfu/g
Coliforms	Max 50 cfu/g
Faecal Streptococci (Group D)	Max 100 cfu/g

Microbiological Testing: As per supplier specification.

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ALLERGEN/INTOLERANCE INFORMATION

Allergen	Contained in Product Yes/No	Used on shared Production Equipment Yes/No	Handled in same production Unit Yes/No	Comments
Peanuts and products thereof	no	YES	YES	
Nuts (other than peanuts i.e. Almonds, Walnuts, Brazil, Hazel, Cashew, Pistachio, Pecan, Macadamia, Queensland) or products thereof	YES	YES	YES	
Cereals containing gluten	no	no	no	
Crustaceans and products thereof	no	no	no	
Egg and products thereof	no	no	no	
Fish and products thereof	no	no	no	
Soya beans and products thereof	no	no	no	
Milk and products thereof (including lactose)	no	no	no	
Celery and products thereof	no	no	no	
Mustard and products thereof	no	no	no	
Sesame seeds and products thereof	no	no	no	
Molluscs and products thereof	no	no	no	
Lupin and products thereof	no	no	no	
Sulphur Dioxide/Sulphites >10ppm	no	no	no	

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Buchanans

WHOLE FOODS SINCE 1871

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Suitable for:

	Yes/No
Suitable for Vegan	yes
Suitable for Vegetarian	yes
Free from Genetically Modified Organisms and products thereof	yes

Packaging Specification: -

Inner
1kg
Polythene bag

Outer
6 x1 kg
Cardboard case

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