

# PRODUCT DATA SHEET

**Product:** Blanched Marcona Almonds  
**Description:** Gourmet Spanish almonds are sweeter, moister, and softer than the California almonds with a buttery flavor and texture.  
**Sizes (width):** Large (S/16 mm), medium (14/16 mm) and small (12/14 mm)  
**US Equi. Sizes (pieces per ounce):** Large (17-19), medium (19-23) and small (23-30)  
**Packaging:** 10-kg Polyethylene bag in box, 25-kg Raffia sack, 25-kg vacuum pack  
**Contact:** [Asia@cciknives.com](mailto:Asia@cciknives.com)  
**Origin:** Spain  
**Shelf-life:** 12 months  
**Labeling:** dwmmyy - d: Ordinal day of the week, w: ordinal week of the month, mm: month, yy: year



Specifications	Limits
<b>Chemical specifications</b>	
Moisture content	Maximum 6.5%
Aflatoxin B1	Maximum 8 ppb
All Aflatoxins (B1 + B2 + G1 + G2)	Maximum 10 ppb
pH	Less than 7
Melamine	Less than 2.5 ppm
Pesticides	As per EU regulations
<b>Physical defects</b>	
Out of size (for classified almonds)	Maximum 15%
Slices and halves	Maximum 4%
Mechanically damaged	Maximum 2%
Twins and other mixed varieties	Maximum 8%
Foreign matters (dust, scale, etc.)	Maximum 0.0001%
<b>Microbiological Control</b>	
Total place count (cfu)	As per EU regulations
E. coli	As per EU regulations
Yeast	As per EU regulations
Mold	As per EU regulations
Salmonella per 25g	Absent
Listeria monocytogenes	As per EU regulations



### Nutritional Information (per 100 grams)

Energy	643 kcal
Fats (g)	57.67
Trans fat (g)	0.0
Saturated fat (g)	10.40
Carbohydrates (g)	3.0
Sugars (g)	2.4
Dietary fiber (g)	10.93
Protein (g)	22.51
Salt (mg)	<0.01

