



TECHNICAL SPECIFICATION CHART

	NATURAL ALMONDS WITHOUT SKIN	
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GENERAL CHARACTERISTICS PRODUCT

Physical State	Solid
Net weight	10 Kgs.
First Packing	1 high-density polietilen bag of 10 Kgs. Sealed in a modified atmosphere.
Final Packing	Carton Boxes of 10 Kgs each.
Capacity per 20' container	1700 boxes
Product Duration	1 year
Keeping and Handling Instructions	For an adequate keeping, store almonds in a dry place (relative humidity under 55%). Temperature should not exceed 10° Celsius degree (50°F) with a relative humidity of 55%. Stacking is advisable to perform over pallets with no more than 10 boxes high.
Labelling	<ul style="list-style-type: none"> • Supplier Identification Name. Origin and keeping instructions stated on boxes. • Adhesive or ink Jet printing on boxes with the following information : <ul style="list-style-type: none"> ○ Customer Identification Name. ○ Product Identification Name. ○ Supplier lot Number. ○ Manufacture Date. ○ Expiration Date.

INGREDIENTS

Almonds with no peel 100%

CALIBERS (Units per pound)

18/20	22/24	27/30
20/22	24/27	30/33

CHEMICAL ANALYSIS (On a 100 gr basis)

Energy	598 Kcal	Minerals		Vitamins	
Humidity	6% Max	Manganese	2 mg	Vitamin A	120 µg
Protein	18,7 gr	Iron	4 mg	Vitamin B1	220 µg
Fat	54,1 gr	Copper	850 µg	Vitamin B2	620 µg
Carbohydrates	9 gr	Phosphorus	455 mg	Nicotinamide	4180µg
Fiber	9,8 gr	Iodine	2 µg	Pantotenic Acid	580 µg
		Potassium	835 mg	Folic Acid	45 µg
		Magnesium	170 mg	Vitamin C	800-6500 µg
		Sodium	5-40mg		

United States Standards for Grades of Shelled Almonds

Category	Characteristics	Aspects	Tolerance
Fancy	"U.S. Fancy" consists of shelled almonds of similar varietal characteristics which are whole, clean and well dried, and which are free from decay, rancidity, insect injury, foreign material, doubles, split or broken kernels, particles and dust, and free from injury caused by chipped and scratched kernels, and free from damage caused by mold, gum, shriveling, brown spot or other means.	a) For dissimilar varieties.	5%, including not more than 1%, for bitter almonds mixed with sweet almonds.
		b) For doubles.	3%
		c) For kernels injured by chipping and/or scratching.	5%
		d) For foreign materials.	0.05%. No part of this percentage shall be allowed for glass and metal.
		e) For particles and dust.	0,1%
		f) For other defects.	2%, including not more than 1%, for split or broken kernels, and including not more than 1%, for seriously damaged kernels.
Extra N°1	"U.S. Extra No. 1" consists of shelled almonds of similar varietal characteristics which are whole, clean and well dried, and which are free from decay, rancidity, insect injury, foreign material, doubles, split or broken kernels, particles and dust, and free from damage caused by chipped and scratched kernels, mold, gum, shriveling, brown spot or other means.	a) For dissimilar varieties.	5%, including not more than 1%, for bitter almonds mixed with sweet almonds.
		b) For doubles.	5%
		c) For kernels damaged by chipping and/or scratching.	5%
		d) For foreign material.	0.05%. No part of this percentage shall be allowed for glass and metal.
		e) For particles and dust.	0,1%
		f) For other defects.	4%, including not more than 1%, for split or broken kernels, and including not more than 1-1/2 percent, for

			seriously damaged kernels.
N°1	"U.S. No. 1" consists of shelled almonds of similar varietal characteristics which are whole, clean and well dried, and which are free from decay, rancidity, insect injury, foreign material, doubles, split or broken kernels, particles and dust, and free from damage caused by chipped and scratched kernels, mold, gum, shriveling, brown spot or other means.	a) For dissimilar varieties.	5%, including not more than 1%, for bitter almonds mixed with sweet almonds.
		b) For doubles ones	15%
		c) For kernels damaged by chipping and/or scratching.	10%
		d) For foreign materials	0.05%. No part of this percentage shall be allowed for glass and metal.
		(e) For particles and dust.	0,1%
		(f) For other defects.	5 % including not more than 1%,for split or broken kernels, and including not more than 1-1/2 percent, for seriously damaged kernels.

United States Standards of Shelled Almonds											
USDA Category	Whole Grains	Minimum Diameter (inches)	Dispairs	Doubles	chipped and scratched	Foreign Material	Dust and Particles	Split and broken	Other faults	Serious Injury	Lower than size Req
US FANCY	-	-	5%	3%	5%	0,05%	0,1%	1%	2%	1%	-
US EXTRA N°1	-	-	5%	5%	5%	0,05%	0,1%	0,1%	5%	1,5%	-
US N°1	-	-	5%	15%	10%	0,05%	0,1%	1%	6%	1,5%	-