

SHELLED ALMONDS



DESCRIPTION

It comes from the almond tree (Prunus Dulcis), devoid of its shell

VARIETIES

Carmel, Non Pareil and Californian Type

SIZES

20/22 | 23/25 | 25/27 | 27/30 |
30/32 | 32/34 | 34/36 | 36/40 |

-UNIT PER OUNCE-

DURATION

12 months (if they are stored in recommended conditions)

PACKAGING

Paperboard boxes of 10 kg

RETAIL PACK

Doypack, pillow pack or according to customer requirements

AVAILABILITY

From march to november

MANIPULATION STORAGE

Semi-perishable product requires basic hygiene condition and storage for optimal conservation: clean place, away from insects and polluting products, in its original packaging, without direct light, in a cool and dry environment

CONTAINER CAPACITY

- ◆ 20' FCL: 16.500 kg
- ◆ 40' FCL: 22.000 kg

FUMIGATION

Every 30 days

MICROBIOLOGICAL REQUIREMENTS

YEAST	<100 cfu/g
MOLDS	<100 cfu/g
AEROBIC PLATE COUNT	<500 cfu/g

CHEMICAL-PHYSICAL ANALYSIS

COLOR	characteristic
MOISTURE	5%
APPEARANCE	dry and clean healthy grains



QUALITY	DIFFERENTS	DOUBLES	DAMAGES	EXTERNAL MATERIAL	DUST	BROKENS	OTHER DEFECTS	SERIOUS DEFECTS
Extra N° 1	5%	5%	5%	0.05%	0.1%	1%	1%	1.5%
Supreme	5%	15%	15%	0.05%	0.1%	1%	5%	1.5%
Brokens	5%	50%	80%	0.05%	0.1%	1%	10%	5%

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