



Product Specification	IDorganics Ronde Tocht 20 • 1507 CC Zaandam The Netherlands www.idorganics.com • info@idorganics.com	Skal 019802 NL-BIO-01 EU Agriculture		Date of creation : 28-02-2019 Version.3
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characteristics of product

Product code :	Product name :			Product photo:
8140	Brown almonds, smoked BBQ			
Description :	Almonds oil roasted with smoked BBQ flavouring			
Ingredients :	%	Bio	Origin	
Brown almonds* 92,5%, smoked BBQ flavouring 4% (glucose*, salt, maltodextrin*, paprika*, onion*, yeast extract*, garlic*, smoked salt, tomato*, sunflower oil*, anti caking agent: magnesium carbonate, cayennepepper*, paprika extract*), sunflower oil*. * = organic origin	100%	Yes	Produced in the Netherlands, ingredients from different countries of origin	
% rate of organic agriculture :		100 %		
Additives :		None		
Nutritional value for 100 gr		(from supplier)		
Energy	2692 kJ 650 kcal	Minerals		
Total carbohydrates	15,3 g	Calcium	-	
Of which sugars	4,8 g	Iron	-	
Total fat	55 g	Potassium	-	
Of which saturated fat	3,8 g	Sodium	306,15 mg	
Of which mono unsaturated fat	33,1 g	Phosphor	-	
Of which poly unsaturated fat	15,5 g	Magnesium	-	
Protein	20,3 g	Vitamins		
Dietary fibre	6,8 g	Vitamin A	-	
Salt	0,77 g	Vitamin B1	-	
		Vitamin B2	-	
		Vitamin B6	-	
		Niacin	-	
		Vitamin C	-	
		Vitamin E	--	
Organoleptic analysis :				
Appearance	Almonds with dusty coating			
Flavour	Product specific, without off flavour			
Smell	Product specific, without foreign odour			
Colour	Reddish brown			
Storage condition :	Cool and dry			
Best before (from date of production) :	18 months			
Best before (from date of delivery) :	12-18 months			

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chemical analysis

Humidity	-	Aflatoxin B ₁	≤ 2,0 µg/kg
Total damages (damages + animals)	-	Sum of Aflatoxins (B ₁ +B ₂ +G ₁ +G ₂)	≤ 4,0 µg/kg
Sulphite	-	Pesticides	In accordance with EU laws.
Ochratoxin	-	Heavy metals	In accordance with EU laws.
Peroxide (at delivery)	≤ 20 Meq/kg fat		

microbiological analysis

Total plate count	≤ 10.000 Cfu/g	Coliforms	≤ 100 Cfu/g
Yeast	≤ 1.000 Cfu/g	E. coli	≤ 10 Cfu/g
Mould	≤ 1.000 Cfu/g	S. aureus	-
Enterobacteriaceae		Salmonella	Absent / 25 g
Bacillus cereus	-		

allergen information

+ = Yes, present,


- = No, not present,

* = May contain traces of (Allergens)

Gluten	*	Peanut oil	-	Mustard	-
Wheat	*	Soy	*	Sesame seeds	*
Rye	*	Milk protein	*	Sesame oil	-
Shellfish/Crustaceans	-	Lactose	*	Sulphite	-
Egg	-	Nuts	+	Lupine	-
Fish	-	Nut oil	-	mullucs	-
Peanuts	.	Celery	-		

This product is produced in a factory that also processes nuts, peanuts, wheat, rye, gluten, sesam

Packaged in a protective atmosphere.

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logistics information

Type of packing	Bag, MAP packaging	Net weight consumer unit	
Coding	Batch + BBE	Gross weight consumer unit	
Net weight sales unit	2500 gram	Dimensions consumer unit	
Gross weight sales unit		No. of sales units / pallet layer	12
Dimensions sales unit	35x 32,5x6,5 cm (lwxhx)	No. of layers / pallet	15 in pallet box

food safety

GMO - Free	Ionisation - None	Halal – No	Kosher - No	Organic - Yes	Vegetarian – Yes	Vegan – Yes
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If a field is left empty, we do not have enough information.
This product conforms to all relevant EU laws

*At the moment of creation, all information in this product specification is accurate according to our best knowledge and in compliance with actual legislation.
This information is reliable but should not be considered as a warranty of any kind.
Specifications might be subject to change without notice.*



Approved by:
Sandra Kalkman
General director
28-02-2019