	UN RATIONS STANDARD	DATE: 01/04/2024
	NUTS ALMONDS UNSALTED SHELLED	ED No: 04
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1. PRODUCT NAME

NUTS ALMONDS UNSALTED SHELLED

PRODUCT RISK

LOW	MEDIUM	HIGH
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2. DESCRIPTION



Almond is a kernel that belongs to the species *Prunus amygdalus* syn. *Prunus dulcis* that has been dried and the shell removed with no addition of salt.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Almonds

3.2. OTHER PERMITTED INGREDIENTS

None permitted

4. PROCESSING

Processing

- 4.1. CODEX "CAC/RCP 1-1969, Rev. 4-2003; Code of Practice- General Principles of Food Hygiene including annex on HACCP systems and guidelines for application.

5. MICROBIOLOGICAL CRITERIA

FOOD SAFETY PARAMETERS


- The product shall comply with any microbiological criteria established in accordance with Codex Guideline CAC/GL: 21-1997 "Principles for the Establishment and Application of microbiological criteria for food.
- The product shall be free from microorganisms in amounts which may represent a hazard to health and shall be free from any substance originating from microorganisms in amounts which may represent a hazard to health.

6. CHEMICAL CRITERIA

PARAMETER	LIMITS
Moisture content	≤ 6.5 %
Aflatoxins	≤ 10µg/Kg
Hydrocyanic acid	≤ 35 mg/kg
Fat Content	45 – 55 %
Ash	2.5- 3.5 %

7. PHYSICAL CRITERIA

PARAMETER	LIMITS
Extraneous matter	Shall be free from any impurities including pieces of shell and hull;
Quality Factors	The product shall be free from any decay, insect injury and from damage caused by mould, gum and other spots;
Flavour and odour	Shall be free from abnormal flavour and rancid odour; shall be clean, wholesome.
Filth	The product shall be free from filth such as impurities of animal origin and dead insects;

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Colour	Shall be uniform, light to dark brown
Size (min-max)	2-3 cm
Defects	
Nuts with defects	≤ 1.0 %
Storage and Transportation Temperature	15°C to 25 °C

8. CONTAMINANTS

- 8.1. The product covered by this Standard shall comply with the Maximum Levels for contaminants that are specified for the product in the General Standard for Contaminants and Toxins in Food and Feed (CODEX STAN 193-1995).
- 8.2. The product covered by this Standard shall comply with maximum residue limits established by Codex Alimentarius (See: CAC / MRL: 2009 Maximum residue Limits (MRLs) for pesticides).

9. NUTRITIONAL FACTS (Approximate values per 100 g)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	579 kcal
Protein	21.2 g
Carbohydrates	21.6 g
Fat	50 g

10. PACKAGING

PARAMETER	LIMITS
Primary packaging	Food grade polyethylene or equivalent recyclable/ biodegradable packing material that maintains product's organoleptic qualities and sanitary integrity. Able to withstand the rigors of transport and handling.
Secondary packaging	Corrugated paper box or packing that protects integrity of the primary packages, and withstands the rigors of transport and handling.
Primary packaging net weight	From 500 g to 1 Kg
Warranty at delivery location	Minimum 4 Months

11. LABELLING

- 11.1. UNSTD-GEN-02 "UN Product Labelling"

12. OTHER REQUIREMENTS

- 12.1. CAC/RCP 6-1972: "Code of Hygiene Practice for Tree nuts".
- 12.2. CAC/RCP 59-2005: "Code of practice for the prevention and reduction of aflatoxins in Tree nuts".
- 12.3. UNECE STANDARD DDP-06 ALMOND KERNELS
- 12.4. UNSTD-GEN-03: "UN Inspection"
- 12.5. UNSTD-GEN-04: "UN Certification"