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UNIDADE <b>ÓBIDOS - PA</b>	DIVISÃO <b>PRODUCTION</b>	SETOR <b>QUALITY</b>	DATA 23/01/18	No <b>02</b>

## PRODUCT CHESTNUT OF BRAZIL (PARÁ) – WITHOUT BARKING – 20Kg

### 1. APPLICATION

Use in industrial and / or domestic kitchen, functional food and ingredient for cosmetics.

### 2. SENSITIVE PRODUCT CHARACTERISTICS

<b>Aspect</b>	Dehydrated, shelled almonds with a smooth surface and clean, as well as a rigid and compact consistency (crunchy) and free of damage.
<b>Product Color</b>	Uniform and product feature, brown and ivory, with dark brown films.
<b>Odor</b>	Characteristic of the product and free of unpleasant odors.
<b>Flavor</b>	Almond flavor characteristic of the product, free from unpleasant flavors like rancid and bitter.
<b>Size</b>	Whole or in pieces, according to type and classification.

### 2. PHYSICAL CHARACTERISTICS

Type	Libration (number of almonds in 1 pound - 453,592 grams)	Approximate length Length in cm
Extra Large - (Extra Large)	< 90	4,000 - 5,199
Degree - (Large)	91 - 110	3,500 - 3,999
Average - (Medium)	111 - 130	3,200 - 3,499
Girl - (Midget)	131 - 180	2,800 - 3,199
Little Tiny - (Tine)	> 181	2,000 - 2,799
Piece L S / C (Large Without Cut) - Broken L S / C	Not applicable	Not applicable
Piece L (Large with cut) - (Broken L)	Not applicable	Not applicable
Piece S (Small Blunt) - (Broken S)	Not applicable	Not applicable
Extra Heavy Wound - (Chipped Extra Large)	< 90	4,000 - 5,199
Wounded Widow - (Chipped Large)	91 - 110	3,500 - 3,999
Medium Injury - (Chipped Medium)	111 - 130	3,200 - 3,499
Wounded - (Chipped Midge)	131 - 180	2,800 - 3,199
Wounded Tiny - Chipped Tine	> 181	2,000 - 2,799

Reference: Bibliographic Research and MAPA Ordinance nº 846, of November 08, 1976.

- Chipped: It is the product that comes with the almonds chipped and / or mutilated by abrasions, originating from physical agents.

-- Broken: It is the product that presents with the fragmented, broken and / or broken almonds

### 2. ILLUSTRATIVE PICTURE CLASSIFICATION PHOTO



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### 3. PHYSICAL-CHEMICAL CHARACTERISTICS

Parameter	Limit
Water activity	<0,70
Acidity	0,5%
Peroxides Index	10 meq/kg
Rancidity	Negative
Moisture	<5%
Reference: Bibliographic Searches	

### 3. MACROSCOPIC AND MICROSCOPIC CHARACTERISTICS

Parameter	Limit
Dead mites	5 units/100g max
Ashes insoluble in acid	1,50 g/100g max
Impurities	Absence
Number of insect fragments	0 units/100g max
Rodent hair	0 units/100g max
Filth	Absence
Withered chestnuts, presence of films, peel adhesion and yellowish	<2% Weight max
Reference: RDC/ANVISA nº 14, de 28 de março de 2014	

### 3. MICROBIOLOGICAL CHARACTERISTICS

Parameter	Limit
Mesophilic aerobic bacteria	<1 x 10 <sup>5</sup> /g (UFC)
Total Yeast and Mold Count	<1 x 10 <sup>3</sup> /g (UFC)
Standard Counting in Plates	<1 x 10 <sup>6</sup> /g (UFC)
Total Coliforms	<10 <sup>3</sup> /g (NMP)
Thermotolerant Coliform at 45 ° C	<10 <sup>3</sup> /g (NMP)
Salmonella spp	Absence in 25g
Reference: RDC/ANVISA nº 12, de 02/01/01 – Item 1 D	

### 3. CARACTERÍSTICAS TOXICOLÓGICAS

Parameter	Limit
Aflatoxin B1+B2+G1+G2	Máx. 10µg/kg
Reference: RDC 7, de 18 de fevereiro de 2011	

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#### 4. CONDITIONING / STORAGE / TRANSPORT / VALIDITY

<b>General features</b>	
<b>Primary package</b>	Low density polyethylene bags, pouch bottom solder, with capacity for 20 kg, vacuum closed, with nitrogen gas; or  Bags in multilayer plastic film metallized, pouch bottom solder, with capacity for 20 kg, closed to vacuum, with nitrogen gas.
<b>Secondary packaging</b>	* * Covers: virgin fiber paper, extracted from eucalyptus and pine. * * Paper: recycled paper and fibers left over from the industry. * * Cola: manufactured by the manufacturer, from corn starch. * * Inks used in printing: organic pigments in accordance with ASTM F963. * * Vacuum closing with nitrogen gas.
<b>Gross Unit Weight</b>	20,65 kg.
<b>Maximum stacking</b>	10 box
<b>Expiration date</b>	18 months
<b>Lot</b>	By production month, by type and classification.
<b>Storage Temperature</b>	In a dry and cool place the temperature <32 ° C and relative humidity <75%
<b>Storage Location</b>	Covered, dry, cool place, protected from sunlight and away from chemicals. Avoid long periods in containers. Avoid heat and moisture. Do not expose to direct sunlight. Avoid high temperatures generated by motors and others.
<b>Transport</b>	Vehicle free of dirt; Free from toxic or foreign substances.

#### 4. NUTRITIONAL INFORMATION

<b>NUTRITIONAL INFORMATION</b>		
<b>15 g serving (1 tbsp)</b>		
	Amount per serving	% VD (*)
<b>Energetic value</b>	102 kcal = 426 kJ	5
<b>Carbohydrates</b>	0 g	0
<b>Proteins</b>	2,1 g	2
<b>Total fat</b>	10 g	19
<b>Saturated fat</b>	1,7 g	7
<b>Trans Fats</b>	0 g	**
<b>Food Fiber</b>	2,1 g	8
<b>Sodium</b>	0 mg	0
<b>Selenium</b>	390 µg	1147
* % Daily Values based on a 2000 kcal or 8400 kJ diet. Your daily values may be higher or lower depending on your energy needs. **% DV Not established.		

Reference: Prepared according to the results of Test Report No. 14839/2014 of the Eurofins Scientific Laboratory.