





PRODUCT TECHNICAL SPECIFICATION

Product details						Product picture
Product code	FR90015					
Product name	Perelló salt	ted Marcona	almonds,	Lkg		
Legal name	Fried salte	d Spanish Ma	arcona alm	onds		
Product net weight (g) / net content (ml)	1000	Gross (g)	1016	Drained (g)	N/A	07-55 0263
Weight tolerance (g)	±3% (15g)				
Need to cook? Time / temperature	No					MARCOMA ALMONDO
Product description	Spain, kno the north- this variet and cream	own as the east regions al is prized f	"Queen" o of Aragón or its swe Expertly se	n indigenous f almonds. C Valencia and et, nutty, but elected, then all batches.	ultivated ir Catalunya, tery flavour	Perello
Commodity code	20081993					
Product dimensions (Length x Width x Height cm)	30 x 18 x	5				CALL PROPERTY.

Supplier details

Please attach up to date copies of certificates from manufacturing and packing sites if applicable. (Certificates as BRCGS / Organic / ISO / IFS / FSSC 22000 / IOP Certification).

Supplier Name	Aperitius Catalans, S.L.	Aperitius Catalans, S.L.				
Address	C/ de l'Illa 30, 08784 Ca n'Aguilera, Piera, Barcelo	ona, Spain				
Health mark	ES-21.04334/B					
Telephone	Via Brindisa	E-mail	Via Brindisa			
Emergency contact	Via Brindisa	Mobile phone	Via Brindisa			
name	Via Di Iliuisa	Mobile priorie	via britiuisa			
Third party certification	No	Organisation	-			
Final packaging site de	etails (if different to above)					
Company name						
Address						
Health mark						
Telephone						
Third party certification		Organisation				

Ingredients and	ı orıgın			Shelf life and batch cod				
Ingredient	%	Supplier name	Country of origin	Shelf life from production	12 months			
Marcona almonds	*	*	Spain	Shelf life into Brindisa	10 months			
Salt	*	*	Cnain	Shelf life into customer	7 months			
Sail			Spain	Shelf life once opened	30 days			
Sunflower oil	*	*	Spain	Shelf life determination				
				technique (<i>please attach</i>	Organoleptic			
				study details)				
				Batch code system	Production date (WW++YY:			
				description and meaning	week++year)			
				Other declarations				
				Organic (Yes / No)	No			
				DOP / IGP designated	No			
				Other quality claims /	N.			
				certificates	No			
				Seasonal product	No			
				Serving suggestions -	Pairings			
					e a cold drink. best when served			
					nerry or accompanying Brindisa's			
					l olives Add to a grazing platter			
				alongside olives, acorn ham				
Storage condition	ons							
Storage temperat		Keep in a cool and	d dry place, away fr	om direct sunlight.				
Storage temperature					within 20 days			
once opened		Keep in a cool and	u ury piace, in an ai	rtight container and consume	within 30 days.			
RH%		N/A						

Authorised by: Technical Manager	Doc. name: Brindisa product technical specification (Eng.)	Issue date: 21.03.2013
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Serving temperature	Room temperature		
Suitable for freezing	Yes / No: No	If so, for how long	-
Defrosting instructions	-	Shelf life once defrosted	-

Parameter Target Reject Test Method Frequency Total moisture aW (water activity) Total fat content Histamine (rish) Total affatoxins (cereal, nuts and spices) Affatoxins B1 (cereal, nuts and dry fruits) Ochratoxin A (cereal, nuts and spices) HPLC Annually Annually Annually Annually Annually Annually Spg/kg >5μg/kg HPLC Annually Annually Annually Annually HPLC Annually Annually Annually Annually Annually Annually Feavy metals (cereal, nuts and spices) Fo value (preserves-canning) Tiegal dyes (spices) Acrylamide (rised and roasted prod) Acrylamide (rised and roasted prod) Formal cut used Total meat content Frimal cut used - farming Own herd Slaughter house name Fat % Gristle % - Average age of slaughter - Slaughter house Cartiage Cartiage - Slaughter method: Connective tissue - Gristle y Fat (surge priod) Tipe of casing Tindural casing, brine salt concentration where are kept Farget Farget Reject Fat Method Frequency	Analytical standards							
Total fat content Histamine (fish) Total fat doxins Affatoxins B1 (cereal, nuts and spices) Affatoxins B1 (cereal, nuts and dry fruits) Ochratoxin A (cereal, nuts and spices) Heavy metals (cereal, spices, fish) Pesticide residues	Parameter	Target	Reject	Test Method	Frequency			
Total fat content	pH	-						
Total afatoxins (cereal, nuts and spices)	Total moisture	-						
Histamine (fish)	aW (water activity)	-						
Total aflatoxins (cereal, nuts and spices) Aflatoxins B1 (cereal, nuts and dry fruits) Ochratoxin A (cereal, nuts and spices) Pestlicide residues F, value (preserves-canning) Ilegal dyes (spices) Meat physical standards and parameters Total meat content Primal cut used Processing details: size and type (e.g. minced, diced) Gristle % Gristle % Gristle % Gristle % Connective tissue Connective tissue - Connective tissue - Curing period Type of casing I and solved meats) Target Reject Ranually HPLC Annually Annually HPLC Annually Annually Annually Annually Chromatographic Annually Ch	Total fat content	-						
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Slaughter house name -	Primal cut used	-		farming	-			
Processing details: size and type (e.g. minced, diced) Fat % Gristle % Slaughter house	Visible lean			Own herd	-			
Third party certification of slaughter house		_		Slaughter house name	-			
Gristle % - Average age of slaughter - Skin - Maximum age of slaughter - Skin - Slaughter - Slaughter - Slaughter - Slaughter - Slaughter method: manual (e.g. with knife) - Or mechanical - Or mechanical - Or mechanical - Cooling time, between slaughter until meat gets to 5° C - Shelf life from slaughter concentration where are kept - Starters used? - Target Reject Test Method Frequency Nitrite (recipe) - Nitrite (finished product) - Nitrate (recipe) - Skind maximum age of slaughter - Cooling time, between slaughter until meat gets to 5° C Shelf life from slaughter - Cooling time, between slaughter until meat gets to 5° C Shelf life from slaughter - Cooling time, between slaughter until meat gets to 5° C Shelf life from slaughter - Cooling time, between slaughter until meat gets to 5° C Shelf life from slaughter - Cooling time, between slaughter until meat gets to 5° C Shelf life from slaughter - Cooling time, between slaughter until meat gets to 5° C Shelf life from slaughter - Cooling time, between slaughter until meat gets to 5° C Shelf life from slaughter - Cooling time, between slaughter until meat gets to 5° C Shelf life from slaughter - Cooling time, between slaughter until meat gets to 5° C Shelf life from slaughter - Cooling time, between slaughter until meat gets to 5° C Shelf life from slaughter - Cooling time, between slaughter until meat gets to 5° C Shelf life from slaughter - Cooling time, between slaughter until meat gets to 5° C Shelf life from slaughter until meat gets to 5° C Shelf life from slaughter - Cooling time, between slaughter until meat gets to 5° C Shelf life from slaughter until meat gets to 5° C Shelf life from slaughter until meat gets to 5° C Shelf life from slaughter until meat gets to 5° C Shelf life from slaughter until meat gets to 5° C Shelf life from slaughter until meat gets to 5° C Shelf life from slaughter until meat gets to 5° C Shelf life from slaughter until meat gets to 5° C Shelf life from	(e.g. minced, diced)				-			
Skin - Maximum age of slaughter - Slaughter - Slaughter method: manual (e.g. with knife) or mechanical - Or me		-						
Bone - slaughter - Slaughter - Slaughter method: Connective tissue - manual (e.g. with knife) Curing period - or mechanical Type of casing - Cooling time, between If natural casing, brine salt concentration where are kept - Shelf life from slaughter Starters used? - Shelf life from slaughter (cured and cooked meats) - processing Parameter (cured and cooked meats) - Target Reject Test Method Frequency Nitrite (recipe) - Nitrite (finished product) - Nitrate (recipe) - Nitrate (rec		-			-			
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Starters used? Parameter (cured and cooked meats) Nitrite (recipe) Nitrate (recipe) Nitrate (recipe) Shelf life from slaughter / quartering to processing Target Reject Test Method Frequency Frequency		-		slaughter until meat gets	-			
Starters used? Parameter (cured and cooked meats) Nitrite (recipe) Nitrate (recipe) Nitrate (recipe) - (quartering to processing - Target Reject Test Method Frequency - (Parameter	concentration where are kept							
Cured and cooked meats) Target Reject Test Method Frequency Nitrite (recipe) - - - Nitrate (recipe) - - -	Starters used?	-		/ quartering to	-			
Nitrite (finished product) - Nitrate (recipe) -	(cured and cooked meats)	Target	Reject	Test Method	Frequency			
Nitrite (finished product) - Nitrate (recipe) -		-						
Nitrate (recipe) -		-						
		-						
	Nitrate (finished product)	-						

Allergy information, warnings and claims								
Contains EU Reg. 1169/2011, Annex II	As an ingredient (Yes/No)	At production site (Yes/No)	In same production line (Yes/No)	Source (if present)	Suitable for	Yes / No (If so, please attach certificate)		
Peanuts and products thereof	No	Yes	Yes	Used as other product ingredient	Vegetarians	Yes		
Nuts and products thereof	Yes	Yes	Yes	Tree nuts	Vegans	Yes		
Fish and products thereof	No	No	No		Diabetics	Yes		
Crustaceans and products thereof	No	No	No		Coeliacs	Yes		
Molluscs and products thereof	No	No	No		Lactose intolerants	Yes		
Sesame seeds and products thereof	No	Yes	No	Used as other product ingredient	Halal diet	No		
Eggs and products thereof	No	Yes	No	Used as other product ingredient	Kosher diet	No		
Soybeans and products thereof	No	No	No		Additives used	I		
Celery and products thereof	No	No	No		Substance	Function		

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Allergy information, warnings	and claims	•				
Contains EU Reg. 1169/2011, Annex II	As an ingredient (Yes/No)	At production site (Yes/No)	In same production line (Yes/No)	Source (if present)	Suitable for	Yes / No (If so, please attach certificate)
Mustard and products thereof	No	No	No			
Cereals containing gluten and products thereof	No	Yes	No	Used as other product ingredient		
Sulphur dioxide and sulphites at concentrations of more than 10mg/kg or 10 mg/litre in terms of the total final SO ₂	No	No	No			
Lupin	No	No	No			
Milk and products thereof	No	No	No			

Contains (other):	Yes / No	Other claims on labels	Yes / No	Supported by documentation (Yes / No)
GMO	No	Free range	N/A	
Yeast and derivatives	No	Packed in a protective atmosphere	No	
Fruit and products thereof	No	Microwaveable	No	
MSG	No	Fishing / capture area	N/A	
Caffeine	No	Suitable for home freezing	No	
Aspartame	No	Made with free range eggs	N/A	
Alcohol	No	Sugar free	No	
Hydrogenated fat	No	Fat free	No	
Titanium dioxide (E171)	No	Gluten free	No	
Tin contains BPA?	NI/A	Low in fat	No	
If yes, quantity	N/A	Low in salt	No	

UoM	Target	Reject	Test Method	Frequency
cfu/g	-			
cfu/g	-			
cfu/g	-			
25g	Not detected	Detected	ELISA	Six-monthly
cfu/g	<100	>100	Plate count	Six-monthly
cfu/g	-			
	cfu/g cfu/g cfu/g 25g cfu/g cfu/g cfu/g cfu/g cfu/g cfu/g cfu/g cfu/g cfu/g	cfu/g - cfu/g - cfu/g - cfu/g - 25g Not detected cfu/g <100 cfu/g -	cfu/g -	cfu/g - cfu/g - cfu/g - 25g Not detected Detected cfu/g <100 >100 Plate count cfu/g - cfu/g -

Laboratory details

Name of laboratory: ALS Global
Accreditation: ISO 17025 / UKAS

Packaging and logistics information

Selling unit | Primary packaging

Packaging component description: bottle, tin, lid, jar, film, tray, sleeve, label, guarantee tag, bag, sack, easy-open, etc. Material: glass, plastic (and type: PET, PP, PE, PVC, HDPE, LDPE, FRP...), laminated paper, foil, tinplate, cork, ceramic, cardboard, paper, wood, elastic band, etc.

Can it be recycled? Yes / No

Does it contain recycled material? Yes / No | Recycled material %

Weight in grams of each packaging component, including labels.

Dimensions (mm)

Component of packaging	Material	Can it be recycled?	Does it contain recycled	Component weight	Dimensions (mm)			
description	1.2.2	Yes / No	material?	(g)	Length	Width	Height	Diameter
Vacuum packed pouch	PA/PE	Don't recycle at home. Recycle with bags at large supermarkets.	No	16	30	210	325	-

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Logistic unit | Secondary packaging

Packaging component description: tray, case, label, tape, etc.

Material: paper, cardboard (type), plastic (and type: PET, PP, PE, PVC, HDPE, LDPE, FRP...), etc.

Can it be recycled? Yes / No

Does it contain recycled material? Yes / No | Recycled material **%** Weight in grams of each packaging component, including labels.

Dimensions (mm)



Component of the logistic unit	Material	Can it be recycled?	Does it contain recycled	Component weight	Dimensions (mm)			
description		Yes / No	material?	(g)	Length	Width	Height	Diameter
Case	Cardboard	Yes	No	298	365	265	270	-
Label	Paper	Yes	No	1	90	70	-	-

Logistic unit | Tertiary | Pallet

Packaging component description: pallet, divider between rows, cover, base, corner bear, wrapping, retractile film, label, etc. **Material:** wood, composite, cardboard (type), steel, plastic and plastic film (and type: PET, PP, PE, PVC, HDPE, LDPE, FRP...), paper, etc.

NIMF 15 certified? Yes / No Can it be recycled? Yes / No

Does it contain recycled material? Yes / No | Recycled material %

Weight in **grams** of each packaging component, including labels.

Dimensions (m)

Description	Material	NIMF 15 Can it be	Does it contain recycled	Component weight	Dimensions (m)			
Description	Material	certified	recycled?	material?	(g)	3	Width	Height
Pallet	Wood	Yes	Yes	No	25000	1.2	0.8	0.015
Pallet wrapping	LDPE	-	Yes	No	-	-	-	-

Type of packaging: Vacuum, modified	Vacuum packed	Residual oxygen	-
atmosphere (MAP)	·	Gas %	-
Units per case	10		
Case gross weight (all contents with packaging) (kg)	10.5		
Cases per layer	9		
Layers per pallet	4		
Total cases per pallet	36		
Total height of pallet (m)	1.35		
Total weight of pallet (kg)	405		
Barcode details			
Product barcode	8437008051079	Barcode type / format	EAN13
Outer case barcode	18437008051076	Barcode type / format	: ITF14

Product label Case label







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Nutritional information per 100g/100mL		Organoleptic properties			
	UoM	Value	Calculated / Analysis (method)	Taste / Flavour	Pleasingly oil rich, creamy taste
Energy	kJ	2572	Calculated	Calculated Analysis	tuste
Lifeigy	kcal	617	Analysis		
Fat	g	56	Analysis		Recognisably plump shape
of which saturates	g	3.7	Analysis	Colour	
monounsaturated	g	ı			
polyunsaturated	g	1			Of fried almonds
Carbohydrate	g	16	Analysis	Odour / Smell	
of which sugars	g	6.6	Analysis		
Protein	g	22	Analysis		
Fibre	g	-		Toyture	Crisp and crunchy, typical of
Salt	g	1	Analysis	Texture	high-quality almonds
HFSS score			11		

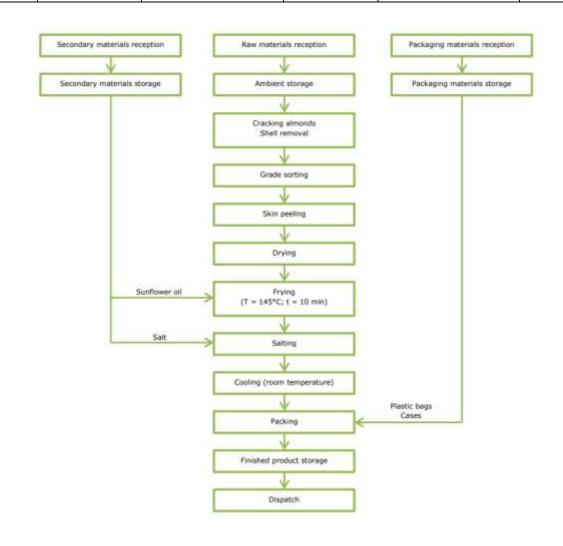
HACCP & Process flow documentation

Please attach copies of your most recent **HACCP** plans and **process flow** documentation.

Please include below all critical times and temperatures of any heating and cooling, pH and acidity $\underline{\textbf{if}}$ the step is a CRITICAL CONTROL POINT.

If the product passes through a **metal detector**, please state test pieces used and size.

Process stage	Hazard	Control measure	Critical limit	Monitoring (Who/How/Frequency)	Action if out of specification
N/A					



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Factors that make your product safe (e.g. aW, pH, pasteurisation, sterilisation ...)

GMP, low moisture

Supplier authorisation

It is the responsibility of the supplier to ensure any proposed changes of formulation, manufacturing procedures or packaging are communicated to Brindisa before prior the product dispatch. Any unauthorised changes to the product in any way, including packaging may result in the product being discontinued.

It is also the responsibility of the supplier to ensure that all information contained within this product specification is correct for the product being supplied.

Specification completed by:

Name Josep Maria Termens		
Position	Owner	
Company	Aperitius Catalans, S.L.	
Date	03.05.2024	

Specification approved / revised by:

Name Arantxa Monsalve		
Position Technical Coordinator		
Company	Brindisa Ltd.	
Date	06.06.2024	

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