




PRODUCT TECHNICAL SPECIFICATION

Product details						Product picture
Product code	FR90022					
Product name	Perelló salted Catalan almonds, 1kg					
Legal name	Fried and salted Spanish almonds, vacuum packed					
Product net weight (g) / net content (ml)	1000	Gross (g)	1016	Drained (g)	N/A	
Weight tolerance (g)	±3% (15g)					
Need to cook?	No					
Time / temperature						
Product description	Oval Catalan almonds are grown in the Mediterranean and widely enjoyed all over Spain. Naturally sweet with a bitter edge, these expertly selected almonds are gently fried in small batches, then seasoned to perfection.					
Commodity code	20081993					
Product dimensions (Length x Width x Height cm)	30 x 18 x 5					

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.		
Address	C/ de l'Illa 30, 08784 Ca n'Aguilera, Piera, Barcelona, Spain		
Health mark	ES-21.04334/B		
Telephone	Via Brindisa	E-mail	Via Brindisa
Emergency contact name	Via Brindisa	Mobile phone	Via Brindisa
Third party certification	No	Organisation	-

Final packaging site details (if different to above)

Company name	
Address	
Health mark	
Telephone	
Third party certification	Organisation

Ingredients and origin				Shelf life and batch coding	
Ingredient	%	Supplier name	Country of origin	Shelf life from production	12 months
Almonds	*	*	Spain	Shelf life into Brindisa	10 months
Salt	*	*	Spain	Shelf life into customer	7 months
Sunflower oil	*	*	Spain	Shelf life once opened	30 days
				Shelf life determination technique (please attach study details)	Organoleptic
				Batch code system description and meaning	Production date (WW++YY: week++year)
				Other declarations	
				Organic (Yes / No)	No
				DOP / IGP designated	No
				Other quality claims / certificates	No
				Seasonal product	No
				Serving suggestions - Pairings	
				Perelló Salted Catalan Almonds are a perfect match with a cold beer, cava or sherry.	

Storage conditions

Storage temperature	Keep in a cool and dry place, away from direct sunlight.		
Storage temperature once opened	Keep in a cool and dry place, in an airtight container and consume within 30 days.		
RH%	N/A		
Serving temperature	Room temperature		
Suitable for freezing	Yes / No: No	If so, for how long	-
Defrosting instructions	-	Shelf life once defrosted	-

Analytical standards

Parameter	Target	Reject	Test Method	Frequency
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pH	-			
Total moisture	-			
aW (water activity)	-			
Total fat content	-			
Histamine (fish)	-			
Total aflatoxins (cereal, nuts and spices)	<10µg/kg	>10µg/kg	HPLC	Annually
Aflatoxins B1 (cereal, nuts and dry fruits)	<5µg/kg	>5µg/kg	HPLC	Annually
Ochratoxin A (cereal, nuts and spices)	<5µg/kg	>5µg/kg	HPLC	Annually
Heavy metals (cereal, spices, fish)	-			
Pesticide residues	-			
F ₀ value (preserves-canning)	-			
Illegal dyes (spices)	-			
Acrylamide (fried and roasted prod.)	<150µg/kg	>150µg/kg	Chromatographic	Annually
Other results - please state	-			

Meat physical standards and parameters

Total meat content	-		Extensive or intensive farming	-
Primal cut used	-		Own herd	-
Visible lean Processing details: size and type (e.g. minced, diced...)	-		Slaughter house name	-
			Third party certification of slaughter house	-
Fat %	-		Average age of slaughter	-
Gristle %	-		Maximum age of slaughter	-
Skin	-		Slaughter method: manual (e.g. with knife) or mechanical	-
Bone	-			
Cartilage	-		Cooling time, between slaughter until meat gets to 5 °C	-
Connective tissue	-			
Curing period	-		Shelf life from slaughter / quartering to processing	-
Type of casing	-			
If natural casing, brine salt concentration where are kept	-			
Starters used?	-			
Parameter (cured and cooked meats)	Target	Reject	Test Method	Frequency
Nitrite (recipe)	-			
Nitrite (finished product)	-			
Nitrate (recipe)	-			
Nitrate (finished product)	-			

Allergy information, warnings and claims

Contains <i>EU Reg. 1169/2011, Annex II</i>	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	
Celery and products thereof	No	No	No		Substance	Function
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	No	No	No			



Allergy information, warnings and claims

Contains <i>EU Reg. 1169/2011, Annex II</i>	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)
the total final SO ₂						
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?	N/A	Low in fat	No	
If yes, quantity		Low in salt	No	

Microbiological standards

Microorganism	UoM	Target	Reject	Test Method	Frequency
TVC	cfu/g	-			
Enterobacteriaceae	cfu/g	-			
Staphylococcus aureus	cfu/g	-			
Salmonella spp	25g	Not detected	Detected	ELISA	Six-monthly
Listeria monocytogenes	cfu/g	<100	>100	Plate count	Six-monthly
Escherichia coli	cfu/g	-			
Bacillus spp and cereus	cfu/g	-			
Clostridium perfringens	cfu/g	-			
Coliforms	cfu/g	-			
Moulds and yeasts	cfu/g	-			
Other – Please state	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 description	Material	Can it be recycled? Yes / No	Does it contain recycled material? %	Component weight (g)	Dimensions (mm)			
					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	-

Logistic unit | Secondary packaging

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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)	
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Component of the logistic unit description	Material	Can it be recycled? Yes / No	Does it contain recycled material? %	Component weight (g)	Dimensions (mm)			
					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 certified	Can it be recycled?	Does it contain recycled material? %	Component weight (g)	Dimensions (m)		
						Length	Width	Height
Pallet	Wood	Yes	Yes	No	25000	1.2	0.8	0.015
Pallet wrapping	LDPE	-	Yes	No	-	-	-	-

Type of packaging: Vacuum, modified atmosphere (MAP)	Vacuum packed	Residual oxygen	-
		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	8437008051192	Barcode type / format	EAN13
Outer case barcode	18437008051199	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 rich, creamy taste
Energy	kJ	2708	Calculated		
	kcal	650	Analysis		
Fat	g	59	Analysis	Colour	Light brown
of which saturates	g	3.9	Analysis		
monounsaturated	g	-			
polyunsaturated	g	-		Odour / Smell	Of fried almonds
Carbohydrate	g	17	Analysis		
of which sugars	g	6.9	Analysis		
Protein	g	23	Analysis	Texture	Crisp and crunchy, typical of high-quality almonds
Fibre	g	-			
Salt	g	1	Analysis		
HFSS score		12			

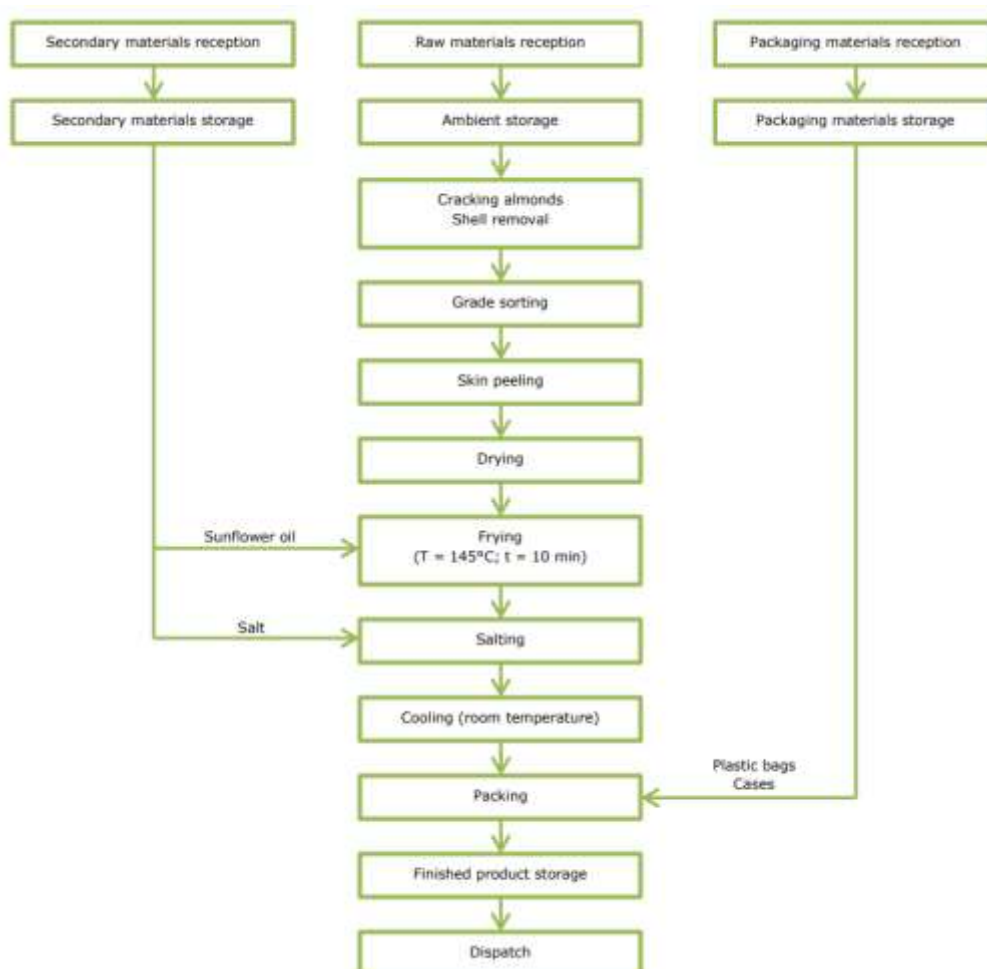
HACCP & Process flow documentation

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 **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					





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 prior to 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