

**Product:** Natural pure 100% Almond paste / butter (HS CODE 20071099)

**Commercial name:** Paste / butter of natural almonds

**PRODUCT DESCRIPTION**

Creamy, viscous and fluid paste obtained from freshly lightly roasted and grinded almonds kernels.

**Product features:** homogeneous paste.

**Ingredients:** 100% almonds kernels

**Production process:** Light roasted and fine grinding while are still in warm.

**Origin:** Greece

**Varieties:** Ferragnes, Mission/Texas, Tuono, Laurane Avijor, Vairo.

**TMC expression:** DD / MM / YYYY



**ORGANOLEPTIC CHARACTERISTICS**

**Color:** Brown

**Odor:** pleasant, characteristic of roasted almond

**Taste:** pleasant, characteristic of roasted almond, devoid of extraneous notes

**Structure:** creamy, homogeneous

**Consistency:** fluid

<b>STRUCTURE / CHEMICAL CHARACTERISTICS</b>	
Moisture (%)	1.5 - 3.0
Salt (%)	Absent
Sugar (%)	Absent
Gluten	Absent
Palm oil (%)	Absent
Chemical preservatives (%)	Absent

**EVERY LOT SHOULD BE CAREFULLY CHECKED BY THE CLIENT OR THIRD PARTIES FOR QUANTITY, QUALITY, MICROBIOLOGICAL, CHEMICAL, TECHNICAL & PHYSICAL SPECIFICATIONS AND CHARACTERISTICS BEFORE CONSUMPTION OR PRODUCTION. WE WILL NOT BE HELD RESPONSIBLE TO CLIENT OR THIRD PARTIES FOR ANY LOSS OR DAMAGE OF ANY KIND INCURED BY THE USE OF THE PRODUCTS.**

<p><b>MICROBIOLOGICAL SPECIFICATIONS</b>  <i>Samples are analyzed by HPLC-FLD method.</i>  Total Aflatoxin: max.4ppb  Aflatoxin B1: max.2ppb  Other testing referring to microbiological quality, pesticides residues &amp; heavy metals can be fulfilled with an additional cost.</p>	<p><b>NUTRITIONAL INFORMATION 100 G</b></p> <table border="0"> <tr><td>Total calories (kcal)</td><td>575</td></tr> <tr><td>Protein (g)</td><td>21,2</td></tr> <tr><td>Total fat (g)</td><td>49,4</td></tr> <tr><td>Trans fat (g)</td><td>0</td></tr> <tr><td>Saturated (g)</td><td>3,7</td></tr> <tr><td>Monounsaturated fat (%)</td><td>31</td></tr> <tr><td>Polyunsaturated fat (%)</td><td>12</td></tr> <tr><td>Cholesterol (g)</td><td>0</td></tr> <tr><td>Carbohydrate (g)</td><td>21,7</td></tr> <tr><td>Calcium (mg)</td><td>264</td></tr> <tr><td>Magnesium (mg)</td><td>268</td></tr> <tr><td>Phosphorus (mg)</td><td>484</td></tr> </table>	Total calories (kcal)	575	Protein (g)	21,2	Total fat (g)	49,4	Trans fat (g)	0	Saturated (g)	3,7	Monounsaturated fat (%)	31	Polyunsaturated fat (%)	12	Cholesterol (g)	0	Carbohydrate (g)	21,7	Calcium (mg)	264	Magnesium (mg)	268	Phosphorus (mg)	484
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<p><b>PACKAGE PROPERTIES</b>  Glass jar of 250 g NET  Plastic tub of 1 kg NET  Plastic tub of 5 kg NET</p>	<p><b>PRODUCT LABELLING</b>  Name of product  Ingredients  Allergen information  Country of Origin  Net Weight  Expiring date  Lot number  Supplier name  Storage instructions</p>																								
<p><b>STORAGE AND MANIPULATION</b>  Cool, dry and good ventilation 3-10°C (optimal storage 4°C, 45-55% RH). Stored away from foodstuffs with an intense odor. Direct sunlight should be avoided.</p>	<p><b>SHELF-LIFE</b>  18 months from packing date in recommended storage conditions.  <i>Note: Color decrease by time in original packaging.</i></p>																								
<p><b>COMMENTS</b>  Crop Period: September – October  Processing Period: September – June  Suggestions Use: for ice cream and pastry uses  Type of use: product intended for professional use for direct consumption.</p>	<p><b>ALLERGENS</b>  Tree nuts as almonds contains substances that may cause allergy. It may contain traces of peanuts, other tree nuts (hazelnuts, walnuts, pistachios) &amp; gluten (legislation2003/89/EC)</p>																								

**SHIPPING AND PACKING INFORMATION**

PRODUCT	PACKING	UNIT NET WEIGHT	STANDARD PALLET / CONTAINER QUANTITY		
			Container	Quantity	NET weight
Shelled almonds (kernels)	Bags	25 kgs	1 pallet	30 bags	750 kgs
			20' Container	480 bags	12.000 kgs
			40' Container	760 bags	19.000 kgs
	Carton box	10 kgs	1 pallet	72 boxes	720 kgs
			20' Container	1000 boxes	10.000 kgs

ALLERGENS (Annex II Reg. CE 1169/2011)	Presence as ingredient	Presence because of contamination*	Absence in product
Cereals containing gluten (wheat, rye, barley, oats, spelled, kamut or their hybridizations) and derivatives			X
Soy and derivatives			X
Eggs and derivatives			X
Peanuts and derivatives		X	
Milk and derivatives (including lactose)			X
Tree Nuts (Hazelnuts, Almonds, Walnuts, Cashews, Pecans, Pistachios) and derivatives	Almonds	Almonds, Walnuts, Hazelnuts, Peanuts, Cashews	
Crustaceans and derivatives			X
Mollusks and derivatives			X
Celery and derivatives			X
Mustard and derivatives			X
Lupine and derivatives			X
Sesame and derivatives			X
Sulfur dioxide and sulphites in concentrations higher than 10 mg / kg or 10 mg / l expressed as SO <sub>2</sub>			X

\*The presence of traces of allergens can vary in the different formats due to the segregation of ingredients on the different production lines

GMO	The product is <i>free from GMOs</i> (genetically modified organisms) and their derivatives.
Ionizing Radiations	With reference to the Directives 1999/2 / CE, 1999/3 / CE and s.m.i the product <i>is not been treated with ionizing radiation</i> .
Residual Solvents	With reference to the Directive 2009/32 / EC and s.m.i. the product is <i>solvent-free residues</i> or, if present, these do not exceed the maximum limits set by the current provisions on the subject.
Pesticide residues	With reference to EC Regulation 396/2005 and s.m.i., which define the levels maximums of certain pesticides present in foodstuffs, and subsequent modifications the product <i>is exempt from residues of unauthorized or authorized contaminants are not exceeded the maximum limits provided for by the relevant provisions in force</i> .

**Product:** Natural pure 100% Blanched Almond paste / butter (HS CODE 20071099)

**Commercial name:** Paste / butter of blanched almonds

**PRODUCT DESCRIPTION**

Creamy, viscous and fluid paste obtained from freshly lightly roasted and grinded blanched almonds kernels.

**Product features:** homogeneous paste.

**Ingredients:** 100% blanched almonds kernels

**Production process:** Light roasted and fine grinding while are still in warm.

**Origin:** Greece

**Varieties:** Ferragnes, Mission/Texas, Tuono, Laurane Avijor, Vairo.

**TMC expression:** DD / MM / YYYY



**ORGANOLEPTIC CHARACTERISTICS**

**Color:** Brown

**Odor:** pleasant, characteristic of roasted almond

**Taste:** pleasant, characteristic of roasted almond, devoid of extraneous notes

**Structure:** creamy, homogeneous

**Consistency:** fluid

<b>STRUCTURE / CHEMICAL CHARACTERISTICS</b>	
Moisture (%)	1.5 - 3.0
Salt (%)	Absent
Sugar (%)	Absent
Gluten	Absent
Palm oil (%)	Absent
Chemical preservatives (%)	Absent

**EVERY LOT SHOULD BE CAREFULLY CHECKED BY THE CLIENT OR THIRD PARTIES FOR QUANTITY, QUALITY, MICROBIOLOGICAL, CHEMICAL, TECHNICAL & PHYSICAL SPECIFICATIONS AND CHARACTERISTICS BEFORE CONSUMPTION OR PRODUCTION. WE WILL NOT BE HELD RESPONSIBLE TO CLIENT OR THIRD PARTIES FOR ANY LOSS OR DAMAGE OF ANY KIND INCURED BY THE USE OF THE PRODUCTS.**

<p><b>MICROBIOLOGICAL SPECIFICATIONS</b></p> <p><i>Samples are analyzed by HPLC-FLD method.</i></p> <p>Total Aflatoxin: max.4ppb  Aflatoxin B1: max.2ppb  Other testing referring to microbiological quality, pesticides residues &amp; heavy metals can be fulfilled with an additional cost.</p>	<p><b>NUTRITIONAL INFORMATION 100 G</b></p> <table border="0"> <tr><td>Total calories (kcal)</td><td>575</td></tr> <tr><td>Protein (g)</td><td>21,2</td></tr> <tr><td>Total fat (g)</td><td>49,4</td></tr> <tr><td>Trans fat (g)</td><td>0</td></tr> <tr><td>Saturated (g)</td><td>3,7</td></tr> <tr><td>Monounsaturated fat (%)</td><td>31</td></tr> <tr><td>Polyunsaturated fat (%)</td><td>12</td></tr> <tr><td>Cholesterol (g)</td><td>0</td></tr> <tr><td>Carbohydrate (g)</td><td>21,7</td></tr> <tr><td>Calcium (mg)</td><td>264</td></tr> <tr><td>Magnesium (mg)</td><td>268</td></tr> <tr><td>Phosphorus (mg)</td><td>484</td></tr> </table>	Total calories (kcal)	575	Protein (g)	21,2	Total fat (g)	49,4	Trans fat (g)	0	Saturated (g)	3,7	Monounsaturated fat (%)	31	Polyunsaturated fat (%)	12	Cholesterol (g)	0	Carbohydrate (g)	21,7	Calcium (mg)	264	Magnesium (mg)	268	Phosphorus (mg)	484
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<p><b>PACKAGE PROPERTIES</b></p> <p>Glass jar of 250 g NET  Plastic tub of 1 kg NET  Plastic tub of 5 kg NET</p>	<p><b>PRODUCT LABELLING</b></p> <p>Name of product  Ingredients  Allergen information  Country of Origin  Net Weight  Expiring date  Lot number  Supplier name  Storage instructions</p>																								
<p><b>STORAGE AND MANIPULATION</b></p> <p>Cool, dry and good ventilation 3-10°C (optimal storage 4°C, 45-55% RH). Stored away from foodstuffs with an intense odor. Direct sunlight should be avoided.</p>	<p><b>SHELF-LIFE</b></p> <p>18 months from packing date in recommended storage conditions.  Note: <i>Color decrease by time in original packaging.</i></p>																								
<p><b>COMMENTS</b></p> <p>Crop Period: September – October  Processing Period: September – June  Suggestions Use: for ice cream and pastry uses  Type of use: product intended for professional use for direct consumption.</p>	<p><b>ALLERGENS</b></p> <p>Tree nuts as almonds contains substances that may cause allergy. It may contain traces of peanuts, other tree nuts (hazelnuts, walnuts, pistachios) &amp; gluten (legislation2003/89/EC)</p>																								

**SHIPPING AND PACKING INFORMATION**

PRODUCT	PACKING	UNIT NET WEIGHT	STANDARD PALLET / CONTAINER QUANTITY		
			Container	Quantity	NET weight
Shelled almonds (kernels)	Bags	25 kgs	1 pallet	30 bags	750 kgs
			20' Container	480 bags	12.000 kgs
			40' Container	760 bags	19.000 kgs
	Carton box	10 kgs	1 pallet	72 boxes	720 kgs
			20' Container	1000 boxes	10.000 kgs

ALLERGENS (Annex II Reg. CE 1169/2011)	Presence as ingredient	Presence because of contamination*	Absence in product
Cereals containing gluten (wheat, rye, barley, oats, spelled, kamut or their hybridizations) and derivatives			X
Soy and derivatives			X
Eggs and derivatives			X
Peanuts and derivatives		X	
Milk and derivatives (including lactose)			X
Tree Nuts (Hazelnuts, Almonds, Walnuts, Cashews, Pecans, Pistachios) and derivatives	Almonds	Almonds, Walnuts, Hazelnuts, Peanuts, Cashews	
Crustaceans and derivatives			X
Mollusks and derivatives			X
Celery and derivatives			X
Mustard and derivatives			X
Lupine and derivatives			X
Sesame and derivatives			X
Sulfur dioxide and sulphites in concentrations higher than 10 mg / kg or 10 mg / l expressed as SO <sub>2</sub>			X

\*The presence of traces of allergens can vary in the different formats due to the segregation of ingredients on the different production lines

GMO	The product is <i>free from GMOs</i> (genetically modified organisms) and their derivatives.
Ionizing Radiations	With reference to the Directives 1999/2 / CE, 1999/3 / CE and s.m.i the product <i>is not been treated with ionizing radiation</i> .
Residual Solvents	With reference to the Directive 2009/32 / EC and s.m.i. the product is <i>solvent-free residues</i> or, if present, these do not exceed the maximum limits set by the current provisions on the subject.
Pesticide residues	With reference to EC Regulation 396/2005 and s.m.i., which define the levels maximums of certain pesticides present in foodstuffs, and subsequent modifications the product <i>is exempt from residues of unauthorized or authorized contaminants are not exceeded the maximum limits provided for by the relevant provisions in force</i> .

**Product:** Natural pure 100% Hazelnut paste / butter  
(HS CODE 20071099)

**Commercial name:** Paste / butter of hazelnuts

**PRODUCT DESCRIPTION**

Creamy, viscous and fluid paste obtained from freshly lightly roasted and grinded hazelnuts.

**Product features:** homogeneous paste.

**Ingredients:** 100% hazelnuts

**Production process:** Light roasted and fine grinding while are still in warm.

**Origin:** Greece

**Varieties:** -

**TMC expression:** DD / MM / YYYY



**ORGANOLEPTIC CHARACTERISTICS**

**Color:** Brown

**Odor:** pleasant, characteristic of roasted hazelnut

**Taste:** pleasant, characteristic of roasted hazelnut, devoid of extraneous notes

**Structure:** creamy, homogeneous

**Consistency:** fluid

<b>STRUCTURE / CHEMICAL CHARACTERISTICS</b>	
Moisture (%)	1.5 - 3.0
Salt (%)	Absent
Sugar (%)	Absent
Gluten	Absent
Palm oil (%)	Absent
Chemical preservatives (%)	Absent

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<p><b>MICROBIOLOGICAL SPECIFICATIONS</b>  <i>Samples are analyzed by HPLC-FLD method.</i>  Total Aflatoxin: max.4ppb  Aflatoxin B1: max.2ppb  Other testing referring to microbiological quality, pesticides residues &amp; heavy metals can be fulfilled with an additional cost.</p>	<p><b>NUTRITIONAL INFORMATION 100 G</b></p> <table border="0"> <tr><td>Total calories (kcal)</td><td>575</td></tr> <tr><td>Protein (g)</td><td>21,2</td></tr> <tr><td>Total fat (g)</td><td>49,4</td></tr> <tr><td>Trans fat (g)</td><td>0</td></tr> <tr><td>Saturated (g)</td><td>3,7</td></tr> <tr><td>Monounsaturated fat (%)</td><td>31</td></tr> <tr><td>Polyunsaturated fat (%)</td><td>12</td></tr> <tr><td>Cholesterol (g)</td><td>0</td></tr> <tr><td>Carbohydrate (g)</td><td>21,7</td></tr> <tr><td>Calcium (mg)</td><td>264</td></tr> <tr><td>Magnesium (mg)</td><td>268</td></tr> <tr><td>Phosphorus (mg)</td><td>484</td></tr> </table>	Total calories (kcal)	575	Protein (g)	21,2	Total fat (g)	49,4	Trans fat (g)	0	Saturated (g)	3,7	Monounsaturated fat (%)	31	Polyunsaturated fat (%)	12	Cholesterol (g)	0	Carbohydrate (g)	21,7	Calcium (mg)	264	Magnesium (mg)	268	Phosphorus (mg)	484
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<p><b>PACKAGE PROPERTIES</b>  Glass jar of 250 g NET  Plastic tub of 1 kg NET  Plastic tub of 5 kg NET</p>	<p><b>PRODUCT LABELLING</b>  Name of product  Ingredients  Allergen information  Country of Origin  Net Weight  Expiring date  Lot number  Supplier name  Storage instructions</p>																								
<p><b>STORAGE AND MANIPULATION</b>  Cool, dry and good ventilation 3-10°C (optimal storage 4°C, 45-55% RH). Stored away from foodstuffs with an intense odor. Direct sunlight should be avoided.</p>	<p><b>SHELF-LIFE</b>  18 months from packing date in recommended storage conditions.  Note: <i>Color decrease by time in original packaging.</i></p>																								
<p><b>COMMENTS</b>  Crop Period: September – October  Processing Period: September – June  Suggestions Use: for ice cream and pastry uses  Type of use: product intended for professional use for direct consumption.</p>	<p><b>ALLERGENS</b>  Tree nuts as hazelnuts contains substances that may cause allergy. It may contain traces of peanuts, other tree nuts (almonds, hazelnuts, walnuts, pistachios) &amp; gluten (legislation2003/89/EC)</p>																								

**SHIPPING AND PACKING INFORMATION**

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<b>ALLERGENS (Annex II Reg. CE 1169/2011)</b>	<b>Presence as ingredient</b>	<b>Presence because of contamination*</b>	<b>Absence in product</b>
Cereals containing gluten (wheat, rye, barley, oats, spelled, kamut or their hybridizations) and derivatives			<b>X</b>
Soy and derivatives			<b>X</b>
Eggs and derivatives			<b>X</b>
Peanuts and derivatives		X	
Milk and derivatives (including lactose)			<b>X</b>
Tree Nuts (Hazelnuts, Almonds, Walnuts, Cashews, Pecans, Pistachios) and derivatives	Hazelnuts	Almonds, Walnuts, Hazelnuts, Peanuts, Cashews	
Crustaceans and derivatives			<b>X</b>
Mollusks and derivatives			<b>X</b>
Celery and derivatives			<b>X</b>
Mustard and derivatives			<b>X</b>
Lupine and derivatives			<b>X</b>
Sesame and derivatives			<b>X</b>
Sulfur dioxide and sulphites in concentrations higher than 10 mg / kg or 10 mg / l expressed as SO <sub>2</sub>			<b>X</b>

\*The presence of traces of allergens can vary in the different formats due to the segregation of ingredients on the different production lines

<b>GMO</b>	The product is <i>free from GMOs</i> (genetically modified organisms) and their derivatives.
<b>Ionizing Radiations</b>	With reference to the Directives 1999/2 / CE, 1999/3 / CE and s.m.i the product <i>is not been treated with ionizing radiation</i> .
<b>Residual Solvents</b>	With reference to the Directive 2009/32 / EC and s.m.i. the product is <i>solvent-free residues</i> or, if present, these do not exceed the maximum limits set by the current provisions on the subject.
<b>Pesticide residues</b>	With reference to EC Regulation 396/2005 and s.m.i., which define the levels maximums of certain pesticides present in foodstuffs, and subsequent modifications the product <i>is exempt from residues of unauthorized or authorized contaminants are not exceeded the maximum limits provided for by the relevant provisions in force</i> .

**Product:** Natural pure 100% Pistachios paste / butter  
(HS CODE 20071099)

**Commercial name:** Paste / butter of pistachios

**PRODUCT DESCRIPTION**

Creamy, viscous and fluid paste obtained from freshly lightly roasted and grinded pistachios.

**Product features:** homogeneous paste.

**Ingredients:** 100% pistachios kernels

**Production process:** Light roasted and fine grinding while are still in warm.

**Origin:** Greece

**Varieties:** Aegine or Pontikis

**TMC expression:** DD / MM / YYYY



**ORGANOLEPTIC CHARACTERISTICS**

**Color:** Brown

**Odor:** pleasant, characteristic of roasted pistachios

**Taste:** pleasant, characteristic of roasted pistachios, devoid of extraneous notes

**Structure:** creamy, homogeneous

**Consistency:** fluid

<b>STRUCTURE / CHEMICAL CHARACTERISTICS</b>	
Moisture (%)	1.5 - 3.0
Salt (%)	Absent
Sugar (%)	Absent
Gluten	Absent
Palm oil (%)	Absent
Chemical preservatives (%)	Absent

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Milk and derivatives (including lactose)			X
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Crustaceans and derivatives			X
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Celery and derivatives			X
Mustard and derivatives			X
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Ionizing Radiations	With reference to the Directives 1999/2 / CE, 1999/3 / CE and s.m.i the product <i>is not been treated with ionizing radiation</i> .
Residual Solvents	With reference to the Directive 2009/32 / EC and s.m.i. the product is <i>solvent-free residues</i> or, if present, these do not exceed the maximum limits set by the current provisions on the subject.
Pesticide residues	With reference to EC Regulation 396/2005 and s.m.i., which define the levels maximums of certain pesticides present in foodstuffs, and subsequent modifications the product <i>is exempt from residues of unauthorized or authorized contaminants are not exceeded the maximum limits provided for by the relevant provisions in force</i> .