# Product specification

# Sweet Almond Protein

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Powder

EURODUNA

Supplier	EURODUNA Food Ingredients GmbH Schusterring 18a 25355 Barmstedt Germany				
Description	This vegetable protein powder is made from blanched almonds and provides an unique nutritional profile. It can be used for non- dairy applications like cheese substitutes, but also for sports nutrition and shake supplement as well.				
Intended use	Raw material for food processing				
Ingredients	Sweet almonds				
Sensoric properties	Appearance: Smell:		beige to light brown powder typical like almonds		
Censorie properties	Taste:		typical like almonds		
	Criteria	Min	Max		
	Moisture		10 %		
Product properties	Protein	45 %	10 70		
Product properties	Fat	45 70	16 %		
	Dietary fiber		22 %		
	Criteria	N	lax		
			100,000 cfu/g		
	Total plate count E.coli				
	Coliform		10 cfu/g		
Microbiology	Yeast		1,000 cfu/g		
	Mould		1,000 cfu/g 1,000 cfu/g		
	Salmonella				
	Listeria		neg. in 25g		
		1 590 k 1 / 27	neg. in 25g 1,589 kJ / 379 kcal		
	Energy value Fat		9 KGAI		
			12		
Ø Nutrition facts in g/100g	Thereof saturated fatty acids		1.3		
acc. to EU Regulation	Carbohydrates		8.4		
1169/2011	Thereof sugar Protein		8.0		
	Salt		51		
			0.01		
Dookoging	Dietary Fiber	15			
Packaging	25 kg paper bag with PE inner bag				
Storage Sholf Life	cool (recommendation <23°C), dry, closed 18 months				
Shelf-Life					
GMO	There are no labelling obligations according to the EU Regulation of the identification, registration and traceability of genetically modified food and feed (Regulations (EC) No. 1829/2003 and 1830/2003).				
Suggestion for declaration	Sweet almond protein powder				
CTN	12089000				



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Irradiation	Neither the product nor the ingredients have been treated with ionizing radiation.
Traceability	Product traceability is ensured on the basis of the customer order and the batch number.
Legal Disclaimer	This specification is valid until further notice and replaces all previous issues. Users shall be liable for compliance with all legal requirements in further processing.
Legal information	The product complies with all EU regulations relevant at the time of delivery. The customer shall be liable to ensure the product complies with all relevant regulations outside of the EU.
Allergens	Please consult the next page!



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	Allergens Allergenic ingredients according to the EU Reg.1169/2011 and LeDa List V2.0 2011						
LeDa code	GS1 code	Legal allergens	Free from (Z)	Contains (M)	May contain (K)		
	X99	Does not contain any allergen					
1	AW	Gluten	☑				
1.1	UW	Wheat	☑				
1.2	NR	Rye	☑				
1.3	GB	Barley	V				
1.4	GO	Oats	$\mathbf{\overline{\mathbf{N}}}$				
1.5	GS	Spelt	$\mathbf{\overline{\mathbf{A}}}$				
1.6	GK	Kamut	<b>I</b>				
2.0	AC	Crustaceans					
3.0	AE	Egg	V				
4.0	AF	Fish	Ø				
5.0	AP	Peanuts	Ø				
6.0	AY	Soy	Ø				
7.0	AM	Milk					
8	AN	Nuts					
8.1	SA	Almonds		$\overline{\mathbf{v}}$			
8.2	SH	HazeInuts					
8.3	SW	Walnuts			V		
8.4	SC	Cashews			$\mathbf{\overline{\mathbf{A}}}$		
8.5	SP	Pecan nuts					
8.6	SR	Brazil nuts			$\overline{\mathbf{A}}$		
8.7	ST	Pistachio nuts			$\overline{\mathbf{A}}$		
8.8	SM	Macadamia/ Queensland nuts					
9.0	BC	Celery	$\mathbf{\overline{A}}$				
10.0	BM	Mustard	$\mathbf{\overline{A}}$				
11.0	AS	Sesame	V				
12.0	AU	Sulphur dioxide and sulphites >10 mg/kg or 10 ml/l, as SO2	Ø				
13.0	NL	Lupin	V				
14.0	UM	Molluscs	$\checkmark$				
20.0	ML	Lactose	V				
21.0	NC	Сосоа	V				
22.0	MG	Glutamate (E620-E625)	V				
23.0	MK	Chicken meat	V				
24.0	NK	Coriander					
25.0	NM	Corn / maize	$\square$				
26.0	NP	Legumes	$\square$				
27.0	MC	Beef	Ø				
28.0	MP	Pork	Ø				
29.0	NW	Carrot	Ø				