



Specification Apricotkernels bitter

Article:	Prunes armeniaca - Kernels of stone fruit
Article description	Apricotkernels, general origin, bitter
Origin	China, Iran, Afghanistan, Turkey, Syria
Productsubdivisions	None
Sensoric Requirements:	
Appearance / Look	brownish, unblanched, heartshaped, dull surface
Odour / Smell	characteristic, normal, inconspicuous
Consistency	normal, firm, free-flowing
Taste	bitter, faultless, nutty
Physical microbiological Requirements:	
Living vermin	none
Mould	none
Impurities / foreign objects	max. 1 %
Broken kernels	max. 3 %
Broken kernels after blanching	max. 4 %
Infestation by vermin	max. 1 %
Chemical Requirements:	
Moisture	max. 6,5 %
Peroxide	max. 2 mVAL / kg
Pesticides	According to the corresponding regulation valid.
Microbiological Requirements:	
Total plate count	max. 100.000 cfu/g
Coliforms bacteria	max. 1.000 cfu/g
E. Coli	max. 100 cfu/g
Salmonellae	negativ / 125 g
Yeast and Moulds	max. 10.000 cfu/g
Aflatoxin B1	max. 8 ppb
Aflatoxin B1 + B2 + G1 + G2	max. 10 ppb
Nutrition Facts per 100g:	
Energy	604 kcal. / 2.529 kJ
Fat	50,7 g
of which saturates	4,31 g
Carbohydrates	13,4 g
Sugars	0,27 g
Fibre	0,8 g

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Protein	25 g
Sodium	4 mg
Salt	10 mg
Vitamins	6,2 mg
Calcium	25 mg
Magnesium	220 mg
Specials	Please be aware that bitter apricot kernels are raw materials and only be used for further industrial processing. The bitter apricot kernels are not suitable for human consumption as these contain the poisonous prussic acid / Cyanide.
Storage conditions	
Temperature	cool, 6 – 15 °Celsius
Air moisture	abt. 65 %
General	Apricotkernels are a sensitive natural product. The kernels should be stored in clean and dry permises. It is absolutely essential to check the stored goods constantly during the recommended duration of storage.
Shelf life	In original packing max. 12 months after production at good storing conditions.
Packaging	Bags of 40 or 50 kg net
	The packaging conforms to regulation (EC) No. 1935/2004 and regulation on plastic materials (EU) No. 10/2011.
Foodlaw Requirements	According to the EU-law and German food law in the corresponding valid versions.
Allergen declaration	The raw material contains according to current legislation for food information regulation (EU) No. 1169/2011, Annex II none ingredients with allergenic substances.
Additives and preservatives	none
GMO-status	Free of GMO. The raw material, ingredients, additives or flavourings of it are not genetically modified substances. No labelling required according to regulations (EC) No. 1829/2003 and No. 1830/2003.
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