

# MYSTIC MOMENTS

## Certificate of Analysis

This is to certify that:

•AFLATOXIN B1 (LOD = 0.45 ppb)	:	NOT DETECTED
•AFLATOXIN B2 (LOD = 0.1 ppb)	:	NOT DETECTED
•AFLATOXIN G1 (LOD = 0.45 ppb)	:	NOT DETECTED
•AFLATOXIN G2 (LOD = 0.1 ppb)	:	NOT DETECTED
•AFLATOXIN TOTAL (LOD = 1.1 ppb)	:	NOT DETECTED

**Product** Super Fine Blanched Almonds Meal  
**Origin** USA

**Lot no** 4558009  
**Best Before Date** January 2028

Parameter	Results	Limits	UOM	Test Method
Retain on USA ASTM Sieve no 18 (1.0 mm)	5.57	20	% Max	Auto Sieve Shaker (100 amplitude within 2 min) with Square Hole
Next Lower Size Grade (< 1.0 mm)	94.43	80	% Min	

### Sensory

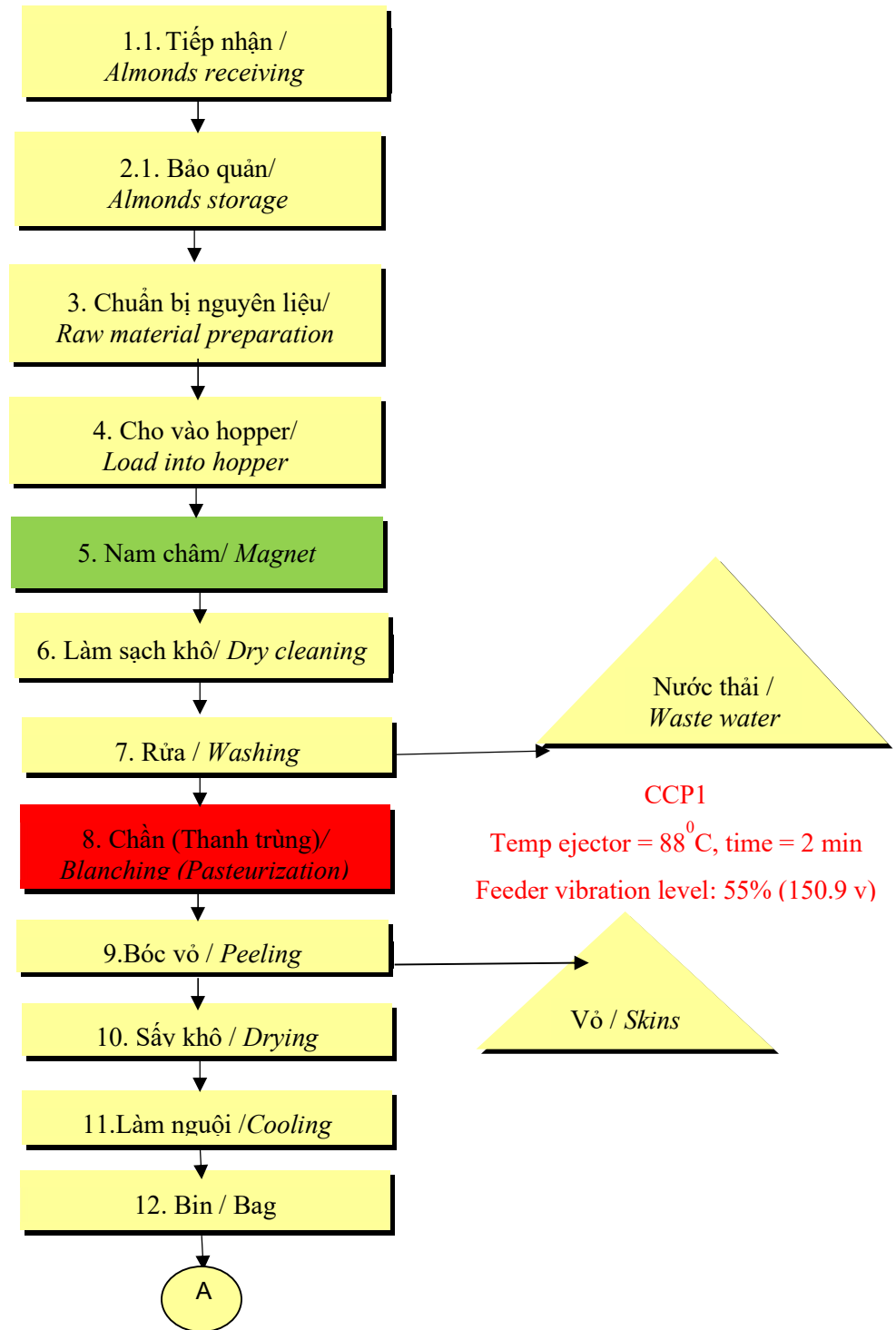
Parameter	Results	Limits	Test Method
Flavour	Typical of blanched almond, no odor, no stale/rancid smell	Typical of blanched almond, no odor, no stale/rancid smell	As per In-house SOP
Taste			
Texture	N/A	N/A	
Appearance/Color	White, light yellow, pale ivory	White, light yellow, pale ivory	

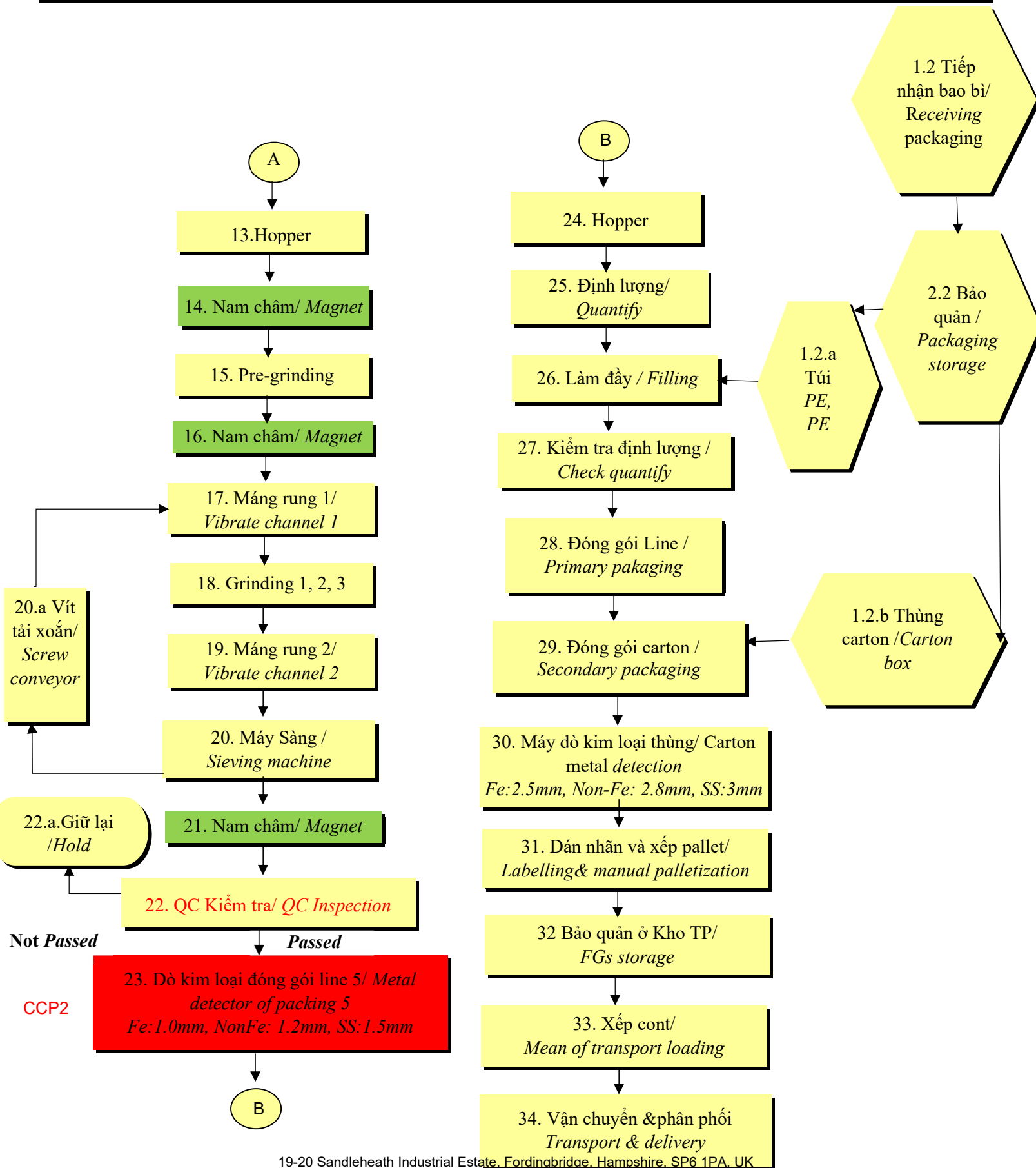
### Chemical Parameters

Parameter	Results	Tolerance	UOM	Test Method
Moisture	4.21	6.0	% Max	IR/Halogen Moisture Analyser
FFA ( <i>in the product, expressed as oleic acid</i> )	0.25	1.0	% (w/w) Max	ISO 660: 2020
Peroxide Value	Not detected	2.0	meq/kg Max	ISO 3960: 2017
Aflatoxin B1	Not detected	Complies with importing country regulations		TCVN 7596:2008 (ISO 16050:2003)
Aflatoxin B1 + B2 + G1 + G2	Not detected			

### Microbiological Parameters

Parameter	Results	Tolerance	UOM	Test Method
TPC	2410	30000	cfu/g Max	Petrifilm - AOAC
Coliforms	<10	10	cfu/g Max	
E. coli	<10	<10	cfu/g less than	
Yeast	<10	100	cfu/g Max	
Mold	<10	100	cfu/g Max	
Enterobacteriaceae	<10	100	cfu/g Max	
Salmonella	Absent	Absent	cfu/25g Max	TCVN 10780-1:2017 (ISO 6579-1:2017)





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## SAFETY DATA SHEET

Ground AlmondsMaterial Safety Data Sheet  
**ALMONDS**

**COUNTRY OF ORIGIN:** SPAIN, AMERICA, AUSTRALIA  
**DESCRIPTION:** ALMONDS WHOLES, NIBBED, FLAKED, SLIVERED, GROUND  
**PACK WEIGHT:** DEPENDENT ON PRODUCT SUPPLIED

### HEALTH RISKS:

<b>INGESTION:-</b>	<b>NO PERCEIVABLE HAZARD</b>
<b>SKIN CONTACT:-</b>	<b>NO PERCEIVABLE HAZARD</b>
<b>EYE CONTACT:-</b>	<b>NO PERCEIVABLE HAZARD</b>
<b>INHALATION:-</b>	<b>NO PERCEIVABLE HAZARD</b>

### FIRE RISK:

**PRODUCT WILL BURN WHEN EXPOSED TO NAKED FLAME, NOT SPONTANEOUSLY COMBUSTIBLE**

### EXPLOSION RISK:

**NO PERCEIVABLE HAZARD**

### HANDLING:

**HANDLE WITH CARE, ENSURE THAT LIFT CARTONS IS CARRIED OUT IN ACCORDANCE WITH GENERAL SAFTEY GUIDELINES**

### STORAGE CONDITIONS:

**DRY, AMBIENT**

### EMERGENCY TREATMENT:

**NO SPECIAL TREATMENT**

### DISPOSAL:

**NORMAL WASTE DISPOSAL METHODS**

**CFL/SDS/001**

**DATE OF ISSUE: 21/07/2016**

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## Allergy Information

Does the product contain any of the following?

- |                             |   |                                 |   |
|-----------------------------|---|---------------------------------|---|
| Wheat /wheat derivatives    | <input type="checkbox"/> YES <input checked="" type="checkbox"/> NO | Natural flavours                | <input type="checkbox"/> YES <input checked="" type="checkbox"/> NO |
| Rye                         | <input type="checkbox"/> YES <input checked="" type="checkbox"/> NO | BHA /BHT other antioxidants     | <input type="checkbox"/> YES <input checked="" type="checkbox"/> NO |
| Barley                      | <input type="checkbox"/> YES <input checked="" type="checkbox"/> NO | Benzoates                       | <input type="checkbox"/> YES <input checked="" type="checkbox"/> NO |
| Oats Oat bran               | <input type="checkbox"/> YES <input checked="" type="checkbox"/> NO | Sulphates                       | <input type="checkbox"/> YES <input checked="" type="checkbox"/> NO |
| Gluten                      | <input type="checkbox"/> YES <input checked="" type="checkbox"/> NO | Other preservatives             | <input type="checkbox"/> YES <input checked="" type="checkbox"/> NO |
| Maize /maize derivatives    | <input type="checkbox"/> YES <input checked="" type="checkbox"/> NO | Added MSG                       | <input type="checkbox"/> YES <input checked="" type="checkbox"/> NO |
| Soya /soya products         | <input type="checkbox"/> YES <input checked="" type="checkbox"/> NO | Other Additives                 | <input type="checkbox"/> YES <input checked="" type="checkbox"/> NO |
| Modified Starch             | <input type="checkbox"/> YES <input checked="" type="checkbox"/> NO | Yeast /Yeast extract            | <input type="checkbox"/> YES <input checked="" type="checkbox"/> NO |
| Egg/ egg derivatives        | <input type="checkbox"/> YES <input checked="" type="checkbox"/> NO | HVP /HPP/ TVP                   | <input type="checkbox"/> YES <input checked="" type="checkbox"/> NO |
| Dairy /dairy derivatives    | <input type="checkbox"/> YES <input checked="" type="checkbox"/> NO | Aspartame                       | <input type="checkbox"/> YES <input checked="" type="checkbox"/> NO |
| Beef products               | <input type="checkbox"/> YES <input checked="" type="checkbox"/> NO | Caffeine                        | <input type="checkbox"/> YES <input checked="" type="checkbox"/> NO |
| Pork Products               | <input type="checkbox"/> YES <input checked="" type="checkbox"/> NO | Phenylalanine                   | <input type="checkbox"/> YES <input checked="" type="checkbox"/> NO |
| Lamb mutton products        | <input type="checkbox"/> YES <input checked="" type="checkbox"/> NO | Peanuts /Peanut derivatives     | <input type="checkbox"/> YES <input checked="" type="checkbox"/> NO |
| Crustacea shellfish         | <input type="checkbox"/> YES <input checked="" type="checkbox"/> NO | Other nuts /nut derivatives     | <input checked="" type="checkbox"/> YES <input type="checkbox"/> NO |
| Fish                        | <input type="checkbox"/> YES <input checked="" type="checkbox"/> NO | Nut oil /nut oil derivatives    | <input type="checkbox"/> YES <input checked="" type="checkbox"/> NO |
| Gelatine                    | <input type="checkbox"/> YES <input checked="" type="checkbox"/> NO | Sesame/ Sesame seed derivatives | <input type="checkbox"/> YES <input checked="" type="checkbox"/> NO |
| Any animal products         | <input type="checkbox"/> YES <input checked="" type="checkbox"/> NO | Added sugar                     | <input type="checkbox"/> YES <input checked="" type="checkbox"/> NO |
| Artificial colours/azo dyes | <input type="checkbox"/> YES <input checked="" type="checkbox"/> NO | Added salt                      | <input type="checkbox"/> YES <input checked="" type="checkbox"/> NO |
| Added Natural colours       | <input type="checkbox"/> YES <input checked="" type="checkbox"/> NO |                                 |   |
| Artificial flavours         | <input type="checkbox"/> YES <input checked="" type="checkbox"/> NO |                                 |   |

\*Possibility of cross contamination

# MYSTIC MOMENTS

## Product Specification Almond Meal Blanched (TI0027)

### Product description:

Product name	Almond Meal Blanched
Botanical name	Prunes dulcis
Country of origin	USA
Country of processing	Spain / The Netherlands
Process description	Almonds are selected, blanched, cleaned, processed into meal and packed.

### Ingredient declaration:

Almonds
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### Ingredients composition:

Ingredient	Function	% (w/w)	Origin (s)
Almonds	Ingredient	100	USA

### Organoleptic parameters: Consistency /

Texture	Meal Colour
Light beige	
Flavour / Odour	Typical for product, no off taste

### Physical parameters:

Size		≤ 2,0 mm
Foreign materials (not product related)	Glass, stones, metals, sharps ≥ 2,0 mm	Target absent
	Glass, stones, metals, sharps ≥ 7,0 mm	Absent
	Other foreign materials < 7,0 mm	≤ 0,1 % (w/w)
	Other foreign materials ≥ 7,0 mm	Absent
	Stones	≤ 1 Piece / ton
Specific quality requirements	Out of caliber (> 2,0 mm)	≤ 5 % (w/w)
Alive infestation		nil

### Chemical parameters:

Moisture	≤ 6 %	
Aflatoxin B1	≤ 8 ppb (µg/kg)	ISO 16050
Aflatoxin B1, B2, G1, G2	≤ 10 ppb (µg/kg)	ISO 16050
Peroxide number	≤ 10 meq / kg fat	
Free Fatty Acids	≤ 1,5 %	
Residues of pesticides		According to EU legislation
Heavy metals		According to EU legislation

### Microbiological parameters:

Total plate count	≤ 100.000 cfu/g	ISO 4833
Yeast	≤ 1.000 cfu/g	ISO 21527-1 or 2
Mould	≤ 1.000 cfu/g	ISO 21527-1 or 2
E. coli	< 10 cfu/g	ISO 16649-1 or 2
Salmonella spp.	Absent 25 gram	ISO 6579-1
Enterobacteriaceae	≤ 1.000 cfu/g	ISO 21528-2

TI0027\_Almond meal blanched\_C0076 C1038 C3627

Revised: 04-09-2024

# MYSTIC MOMENTS

## **Nutritional parameters:**

Per 100 gram based on suppliers analysis (may vary with the season)

Energy	2.633	kJ
	629	kcal
Fat	53,3	g
Saturated	4,1	g
Carbohydrate	9,4	g
Sugars	5,8	g
Fibre	10,3	g
Protein	22,8	g
Salt	0,04	g

## **Product claims:**

GMO free*	Yes	
Radiated	No	(level (Bq): -
Organic	No	
Kosher	No	(depends per supplier)
Suitable for vegetarians	Yes	
Suitable for vegans	Yes	
Halal	No	(depends per supplier)

\* Labelling / traceability requirements (according to EC 1829/2003 and 1830/2003) does not apply

\* Product is manufactured without genetic modification directly or indirectly.

## **Storage conditions:**

Optimum storage conditions	Temp : 5 - 15°C
	R.H. : 55 - 65 %
Shelf life (after production)	12 months

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T10027\_Almond meal blanched\_C0076 C1038 C3627

Revised: 04-09-2024

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## Allergen information

+ = present / yes

- = not present / no

Allergens	Product contains: (as ingredient)	Cross-contamination possible:
Milk and products (cow), lactose	-	-
Egg	-	-
Soy	-	-
Gluten (wheat, rye, barley, oat, spelt, kamut)	-	-
Fish	-	-
Shellfish and crustaceans	-	-
Nuts (walnut, pecan, almond, cashew, hazelnut, macadamia, brazil nut, pistachio)	+	-
Peanuts and products thereof	-	-
Sesame	-	-
Sulphite (E220 to E228) if >10 ppm	-	-
Celery	-	-
Lupine	-	-
Mustard	-	-
Molluscs	-	-

*All information in this product specification is accurate according to our best knowledge and in compliance with actual legislation.*

T10027\_Almond meal blanched\_C0076 C1038 C3627

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