



## physical parameters

### type

**halves**, 90% minimum with an acceptable 10% of quartes and pieces.  
**varieties:** chandler and serr

## colour

### extra light, light

85% minimum in extra lighth with 15% lower colour.  
**amber:**  $\geq 90\%$   
**yellow:**  $\geq 80\%$  minimum with an acceptable  $< 20\%$

## tolerances (maximum values)

4 % mild dry and slight stains  
2% serious stains and serious dry  
1% damaged by pest and rancidity  
2% fungus dry  
0,2% fungus active (star rot)

## chemical parameters

**humidity:** 5% máximum  
**rancidity test:** negative  
**value:**  $< 1,5$  meq/kg  
**maximum residue:** according to destination

## microbiological requirement

**mold and yeasts:** 1000 cfu/g  
**e.coli:** 500 cfu/g  
**salmonella spp:** absent in 50 gr  
**listeria m:** absent in 50 gr  
**aflatoxins total:** max. 4ppb  
**aflatoxins b1:** max 2ppb

## packing especificacion

**packaging:** 85m polyethylene bag regulated with modified atmosphere (80% nitrogen and 20% co2) contained in a corrugated cardboard box.  
**packing units:** 2 x 5 kg / 1 x 5 kg.  
**net weight:** 10 kg / 5kg  
**product durability:** 12 months at recommended storage condition.

## labeling

product description / category / variety / origin / crop / net weight / csg / county / province / exporter / csp / county and province packing / lot

## storage and manipulation

store in a clean, cool and ventilated space (optimum temperature:  $10^{\circ}$  c, 50-60% relative humidity)  
- **GMO free**  
- **suitable for vegetarian**  
- **suitable for vegan**



## nutritional information

(100 gr)

energy (kcal)	654	monounsaturated fats (g)	8,9
proteins (g)	15,2	polyunsaturated fats (g)	47,2
total fats (g)	65,2	cholesterol (mg)	0
saturated fats (g)	6,1	available carbohydrates (g)	13,7
trans fatty acids (g)	0	sodium (mg)	0



## physical parameters

### type

**quartes** >75% minimum with an acceptable < 25% of pieces.

**varieties:** chandler and serr

## colour

### light

85% minimum in extra light with 15% lower colour.

**amber:** ≥ 90%

**yellow:** ≥ 80% minimum with an acceptable < 20%

## tolerances (maximum values)

**6%** mild dry and slight stains

**4%** serious stains and serious dry

**2%** damaged by pest and rancidity

**4%** fungus dry

**0,5%** fungus active (star rot)

## chemical parameters

**humidity:** 5% maximum

**rancidity test:** negative

**value:** <1,5 meq/kg

**maximum residue:** according to destination

## microbiological requirement

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**e.coli:** 500 cfu/g

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saturated fats (g)	6,1	available carbohydrates (g)	13,7
trans fatty acids (g)	0	sodium (mg)	0



## physical parameters

### type

**pieces** ≥75% minimum of pieces.  
**varieties:** chandler and serr

## colour

### light

85% minimum in extra light with 15% lower colour.  
**amber:** ≥ 90%  
**yellow:** ≥ 80% minimum with an acceptable < 20%

## tolerances (maximum values)

**9%** mild dry and slight stains  
**6%** serious stains and serious dry  
**9%** damaged by pest and rancidity  
**6%** fungus dry  
**1%** fungus active (star rot)

## chemical parameters

**humidity:** 5% maximum  
**rancidity test:** negative  
**value:** <1,5 meq/kg  
**maximum residue:** according to destination

## microbiological requirement

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