

TECHNICAL DATA SHEET		Version:01 Date :09/2022 Pg: 1 de 2
BRAZIL NUT		

BRAZIL NUT - BULK

PRODUCT DESCRIPTION

The Amazon chestnut or Brazil nut comes from majestic wild trees of the Peruvian Amazon, its consumption contributes to the sustainable management and conservation of forest biodiversity. The collection of the Amazon chestnut works with small producers and native communities, to contribute to the conservation of biodiversity through the sustainable use of this resource.

COMPOSITION

100% Brazil nut.

PHYSICAL CHARACTERISTICS

Appearance	Characteristic to the walnut
Color	Characteristic to the walnut
Odor	Characteristic. No strange odors.
Taste	Characteristic

PHYSICOCHEMICAL CHARACTERISTICS

Moisture	2.5 % – 4.5 %
Preservants	Absence.
Strange material	Absence.
Split walnuts	Maximum 5% (by weight) of fractured or broken nuts.
Oily nuts	Maximum of 10% (by weight). Walnuts are considered oily if an area greater than 20% of the cross section shows rings or oil diffusion.
Brown centers	Maximum 5% (by weight).
Aflatoxins	No more than 5 ppb of aflatoxin B 1 and no more than 10 ppb of total aflatoxins (B1 + B2 + G1 + G2).
Size	Medium: 110 to 140 units of walnuts per pound. Midget: 160 - 180 units of walnuts per pound

MICROBIOLOGICAL CHARACTERISTICS

Mold (CFU/g)	$\leq 5 \times 10^2$
Yeast (CFU/g)	$\leq 5 \times 10^2$
Aerobic mesophilic (CFU/g)	$\leq 10^5$
Staphylococcus aureus (CFU/g)	$\leq 5 \times 10^2$
Escherichia coli (detection) (1g) (Patogen)	Absence
Salmonella (detection) (25g)(Patogen)	Absence

*Microbiological criteria RMM N° 5912008 –MINSA XIV.Only Applied to national market

*Microbiological analysis are performed in each batch, **performed once a year



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PESTICIDES RESIDUES	
Pesticides Total	Absent

**Pesticides analysis area performed once a year*

**This analysis has an additional cost, if required for each los should consult*

PRESENTATION
Bulk: Bags 20 Kg
PACKING CHARACTERISTICS
Primary packaging: Polyethylene nylon bag vacuum sealed Secondary packaging: Corrugated cardboard.
STORAGE AND TRANSPORT
It must be stored under dry, ventilated and hygienic conditions, preferably under the following Conditions: Temperature: < 25 °C, relative humidity: 40% - 50%. The product will be transported in vehicles clean, closed, without strange odors and absence of plagues.
SHELF LIFE
18 months, as long as the package is stored sealed at ambient temperature.
INTENDED CONSUMER`S USE
Product intended as an ingredient for the manufacture of food products and snacks.

LABELLED
Product name, list of ingredients, net weight, expiration date, (lot of production), name and address of manufacturer, country of origin.