

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

## 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

<b>Appearance</b>	Characteristic to the walnut
<b>Color</b>	Characteristic to the walnut
<b>Odor</b>	Characteristic. No strange odors.
<b>Taste</b>	Characteristic

### PHYSICOCHEMICAL CHARACTERISTICS

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

### MICROBIOLOGICAL CHARACTERISTICS

<b>Mold (CFU/g)</b>	$\leq 5 \times 10^2$
<b>Yeast (CFU/g)</b>	$\leq 5 \times 10^2$
<b>Aerobic mesophilic (CFU/g)</b>	$\leq 10^5$
<b>Staphylococcus aureus (CFU/g)</b>	$\leq 5 \times 10^2$
<b>Escherichia coli (detection) (1g) (Patogen)</b>	Absence
<b>Salmonella (detection) (25g)(Patogen)</b>	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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<b>PESTICIDES RESIDUES</b>	
<b>Pesticides Total</b>	Absent

*\*Pesticides analysis area performed once a year*

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

<b>PRESENTATION</b>
<b>Bulk: Bags 20 Kg</b>
<b>PACKING CHARACTERISTICS</b>
Primary packaging: Polyethylene nylon bag vacuum sealed Secondary packaging: Corrugated cardboard.
<b>STORAGE AND TRANSPORT</b>
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.
<b>SHELF LIFE</b>
18 months, as long as the package is stored sealed at ambient temperature.
<b>INTENDED CONSUMER`S USE</b>
Product intended as an ingredient for the manufacture of food products and snacks.

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