

ORGANIC BRAZIL NUT

Bertholletia Excelsa H.B.K

PRODUCT SPECIFICATION

PRODUCT CODE: ORBZNU0133

PRODUCTS: ORGANIC BRAZIL NUT -
CODE: ORBZNU0133
ORIGIN: BRAZILIAN AMAZON
FAMILY: BERTHOLLETIA EXCELSA H.B.K.
NCM: 0801.11.90
PART USED: SEED - ALMOND

SPECIFICATION

COLOR: MID.LIGHT BROWN-
FLAVOR: TYPICAL BRAZIL ALMOND CHARACTERISTICS
TASTE: TYPICAL BRAZIL ALMOND CHARACTERISTICS
OTHERS: FREE FROM FOREIGN MATTERS, NO ADDITIVES

STORAGE: Keep it at a room temperature.

SHELF-LIFE: 18 month

AVELABILITY: Year-round

INGREDIENT STATEMENT: Organic Certified Brazil Nut



PROPERTIES: It is rich in lipids and proteins that contains all essential amino acids, especially the sulfur (methionine and cysteine) which are found in lower content in vegetable proteins. Containing calcium, phosphorus, iron, vitamins B complex, vitamin E and selenium fibers, which is a natural antioxidant (see dietary below). Oil from the Brazil-Brazil

contains about 85% unsaturated fatty acids, which is 51% of monounsaturated fatty oleic acid and 34% of polyunsaturated fatty acid linoleic.

USE: The Brazil Nut may be consumed in the form of presentation (dehydrated) the recommended daily serving of 15g or 3-4 almonds.

MICROBIOLOGICAL FEATURES:

Analyses are carried out according to the existing food laws in the country and are mesophilic aerobic bacteria analysis, total coliforms, heat tolerant (E. coli, which if so this makes up the Salmonella analyzes. The results are shown in the standard as follows: Coagulase-positive staphylococci

Coliforms at 45°C = máx 5 x 10 ² /g	Coagulase positive staphylococcus = máx 5 x 10 ² /g	Salmonella SP = absence in 25 g
Source: Adapted from ANVISA Resolution RDC nº 12, of January 2 , 2001.		

CHEMICAL PHYSICAL CHARACTERISTICS

BRAZIL NUTS SHELLLED	UNIT	UNITs / lb (453 g)		
TINY	Unit/lb	Over 180 units.		
MIDGET	Unit/lb	160 to 180 units		
SMALL	Unit/lb	140 a159 units		
MEDIUM	Unit/lb	115 a 139 units		
EXTRA MEDIUM	Unit/lb	102 a 114 units		
LARGE	Unit/lb	Till 102 units		
CHIPPED	-	Chipped almonds, mutilated, coming from physical action.		
BROKEN	-	Fragmented almonds, matches and / or broken.		
Moisture (U) ²	%	< 4% (partial analysis, subject to change)		
Water Activity (Aa) ²	-	0,43 a 0,56 (partial analysis, subject to change)		
Ash	g/100g	3,4		
Total aflatoxin ⁴ (B ₁ , B ₂ ,G ₁ ,G ₂)	µg/kg	Direct consumption	Use as ingredient	Export
		10	15	According to importer
inorganic Contaminants	Unit	Found values	Permitted maximum limit ⁶	
Arsênic ⁵	mg/kg	0,027±0,016	0,80 mg/kg	
Cádmium ⁵	mg/kg	< 0,00258	-	
Lead ⁵	mg/kg	< 0,039	0,80 mg/kg	
Copper ³	mg/100g	1,79	-	
Zinc ³	mg/100g	4,2	-	
Macroscopic and microscópicas features⁷	Unit	Food groups	Maximum tolerance limit	
Foreign matter, except mites (sand)	%	Foods in general	1,5 % sand or ashes insoluble acid	
Mites dead	Unit	Foods in general	5 the rate considered as methodologies used	

¹ Adapted from Ordinance no. 846 08 11 1976 Ministry of Agriculture;
² Measuring the moisture content and water activity under implementation in the production line;
³ Taco 2011.
⁴ Adapted from the Ordinance of the Board of Directors - RDC No. 7 of February 18, 2011;
⁵ SOUZA, 2009. According SOUZA, 2009, according to the recommendations of Codex, the maximum allowable concentration of lead in food is 7:50 ug kg-1 body weight for weekly intake and highlights the concentrations of arsenic and lead found in the samples are strongly dependent on plant physiology, the type of cultivation and soil availability.
⁶ According to Ordinance No. 685 of 27 August 1998 and DRC # 42 of August 29, 2013.
⁷ Resolution - RDC No 14 of March 28, 2014.

NUTRITIONAL INFORMATION

Portion of 100 g or 1 cup of tea (200 ml)		
	Amount per serving *	% VD (**)
Calorific Value	643 kcal ou 2.690 KJ	34%
carbohydrates	15,1g	26%
protein	14,5g	19%
Total Fat of which:	63,7g	122%
Saturated Fat	15,3g	69%
Monounsaturated fats	27,4g	-
Poly-unsaturated fats	21,0g	-
Trans fats	0g	DV not established
cholesterol	0mg	0%
Dietary Fiber	7,9g	32%
sodium	< 5mg	0,08%
calcium	146mg	18%
iron	2,3mg	16%
selenium	204µg	600%
* Corresponding values the Brazilian Table of Food Composition - TACO, 4th. Edition 2011.		
** Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your energy needs.		

REFERENCE DOCUMENTS - HEALTH LAW FOR FOOD

Federal Health Legislation focusing on technical regulations aimed at industrial establishments and covering sanitary conditions and good manufacturing practices for food industry companies, such as MS Ordinances No. 1428/93 (Technical Regulations for Food Sanitation Inspection) MS Ordinance No. 326/97 - (MBPF), RDC ANVISA No. 275/02 - (POP) IN MAPA N. 12 and 13 , May 27, 2004 , 13/201

ALLERGEN STATEMENT

There is no historical date available of any case of Allergies with Brazil Nut. This product is 100% Natural with no carriers, confirmed to be Allergen Free.

BRAZIL NUT IS PRODUCED/PROCESSED FROM RAW MATERIALS THAT ARE:

Not genetically modified.

No enzymes, preservatives or additives are used during the production.

No Irradiation is used in or during the process.No ETO used

BSE FREE.

No Gluten.

They are Vegetarian and Vegan

PACKAGING

Vacuum packaging without addition of gas..

Metallic film + COEX 71517-J, measures: 545 X 925mm,with capacity for 20 kg and cardboard box with double wave Food

Food service : 1 lbs , 2 and 5 lbs Stand up Zip lock bags

Retail : 4 oz Zip Lock Stand up Bags.

CLASS: Large , Extra medium , Medium ,Midget, Small, Chipped, Broken

SHELF LIFE

18 months from production date, after manufacturer packing opened valid for 12 months.