



| DATA SHEET |  | | |
|---|--|--------------|--|
| COMPANY NAME | Empresa Boliviana de Alimentos y Derivados - EBA | | |
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| WEB | www.eba.com.bo | | |
| PRODUCT | Amazonia Nut (Brazil Nut) | | |
| ORIGEN | Beni y Pando | | |
| CIENITFYC NAME | BERTHOLLETA EXCELSA | | |
| DESCRIPTION | Product from Bolivia, rich in minerales such us potassium, selenium y magnesium, also vitamin E. Amazonian nut (Brazil Nuts) is a tree nut from Amazonian region. | | |
| CHARACTERISTICS | Wholes : Type Medium and type Midget | | |
| | Clasification type Medium : from 100 to 130 units per pound aprox. | | |
| | Clasification type Midget : from 160 to 180 units per pound aprox. | | |
| | For organic product : Certification : | | |
| | Certified by Ceres GmbH BO-BIO-140 | | |
| NUTRITIONAL VALUES: In 100 gr. | Information from NUT INC. | | |
|  | Description | Value | |
| | CHEMICAL | | |
| | Water | 5% | |
| | Protein | 20% | |
| | Fat | 45% | |
| | Carbohydrates | 26% | |
| | Fibers | 1-5% | |
| | Mineral content | 2-5% | |
| | MINERALS | | |
| | Calcium | 186 mgr | |
| | Iron | 693 mgr | |
| | Potassium | 715 mgr | |
| | Magnesium | 225 mgr | |
| | Selenium | 375 mgr | |
| | VITAMINS AND CHOLESTEROL | | |
| | Vitamin A | 850 UI | |
| Vitamin B1 (tiamina) | 1.09 MG | | |
| Ascorbic acid | 10 MG | | |
| Riboflavin | 0.12 MG | | |
| Cholesterol | 0.00 MG | | |
| TIME OF LIFE | Two year vaccum foil | | |
| PRIMARY PACKAGE | Vacuum aluminized bags, with 44 pounds / 20 kg. In one carton 45 cm. x 38 cm.x 19 cm. | | |
| STORAGE CONDITIONS | Not sun light | | |
| | Maximum stack 5 rows | | |
| | Store at a temperature of 20°C and relative humidity of 60% | | |
| H.S | 08.01.22 | | |
| SUMMARY PRODUCT PROCESS | | | |
| Storage | Raw material (control and process to avoid humidity) | | |
| Parboiled autoclave | The purpose of parboiling is to condition the amazonianut internally for the broken one manual, since it gives them physical properties of hardness and brittleness. | | |

| | |
|-----------------------|---|
| Broken manual revised | Manual breaking is to separate the shell from the nut (breacking and revised process) |
| Classification | The objective is to classify the 1st Brazil nuts, that is, the whole nut, |
| | Healthy and of uniform color, according to the size and weight which can be: |
| | Midget.- 160 to 180 units per pound. |
| | Medium.- 110 to 130 units per pound. |
| Dehydrated | Dehydration consists of reducing the final humidity of the nut, to increase the shelf life of the walnut and guarantee its safety. The dehydrated process the product to temperatures of (80 - 85) ° C, during an average period of 12 to 16 hours, having to leave with a humidity between (2 - 4)% to comply with the packaging and standard requirements of the product for its best conservation. |
| Packaging | The objective of the packaging is to carry out the last final and definitive revision of the Amazon nut. |
| | Verifying the quality and safety, guaranteeing the obtaining of healthy food free of dangers human consumption |
| | The balers carry out the manual review, the material found will be separated damages and It separates the product of quality |
| | Weighing is carried out using a precision balance, then packaging is carried out at vacuum in aluminized bags, proceed to sealing corresponding in an export box of 20 kg or 44 pounds (45x38x19 cm.) with the security sealing for the protection of the boxes. |

CHARACTERISTICS

| CHEMICAL | REFERENCE | PERMISSIBLE LIMITS |
|--------------------------------|-------------|---|
| Total aflatoxins (B1+G1+B2+G2) | AOAC 991.31 | < 10 PPB FOR C.E. < 20 PPB OTHER COUNTRIES |
| Peroxide Value* | NB 34008 | < 5 MEQ 2/kg |
| Rancidity | NB 34009 | Negative |
| Mositure | MA1-1T5 | 2% - 4% |

MICROBIOLOGICAL

| Microbiological | REFERENCE | PERMISSIBLE LIMITS | |
|-------------------------|------------|--------------------|----------------|
| Enterobacteriaceae | ISO 21528 | 10 | 100 |
| E coly TYPE 1 - | NB 32005 | Absent in 10 g | Absent in 10 g |
| Salmonella (in 25 gr) | NB/ISO6579 | Absent in 25 g | Absent in 25 g |
| Staphylococcus aureus | NB 32004 | 100 | 500 |
| Moulds | NB32006 | 10 | 100 |
| Yeast | NB32006 | 10 | 100 |
| Staphylococcus feccalis | ICMSF | Absent | Absent |

ORGANOLEPTIC

| Organoleptic | REFERENCE | PERMISSIBLE LIMITS |
|--------------|-----------|------------------------------------|
| Color | NB 320013 | Beige white, patchy skin remaining |
| Smell | NB 320013 | Characteristic |
| Flavor | NB 320013 | Characteristic |
| Texture | NB 320013 | Crisp and firm |