



Product Name: Marcona Almonds

Description: Marcona almonds are the fruit of the almond tree and grown primarily in Spain. They are heart shaped and have a milky, nutty flavor and are softer and juicier than California almonds. They are fried in oil and are lightly salted.

Physical Properties

Appearance	Ivory to brown.
Size	Whole and split almonds, approximately 3/4" in length.

Organoleptic Properties

Flavor	Typical of salted almonds.
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Microbiological Properties

Standard Plate Count	Maximum: 1,000,000 cfu/g	Method: FDA BAM or AOAC equivalent
Coliform	Maximum: 250 cfu/g	Method: FDA BAM or AOAC equivalent
Yeast	Maximum: 2500 cfu/g	Method: FDA BAM or AOAC equivalent
Mold	Maximum: 2500 cfu/g	Method: FDA BAM or AOAC equivalent
E. Coli	<10 MPN/g or <3 MPN/g	Method: FDA BAM or AOAC equivalent
Salmonella	NEG/25g	Method: FDA BAM or AOAC equivalent

Packaging, Labeling, Storage

Packaging	Bag in a box or to customer specification.
Receiving Conditions	Product should be shipped and handled in a sanitary manner.
Storage Conditions	Store in a dry, cool place.
Shelf Life	12 months (under optimum storage conditions).

Other

Gluten Status	This product (and if applicable its ingredients) by nature does not contain the gluten proteins found in wheat, rye or barley. This product has not been tested to verify gluten levels less than 20 ppm.
Natural Status	This product is a 100% pure, natural substance. It does not contain any artificial, synthetic or natural identical additives.
BE Status	This product does not contain bioengineered ingredients.
Vegan Status	This product does not contain any animal derived products including meat, milk, seafood, eggs, honey or bone char.



OliveNation LLC

50 Terminal St., Bldg. 2, Ste. 712, Charlestown, MA 02129

www.OliveNation.com ~ 617-580-3667

Product Name: Marcona Almonds

Halal Status

This product does not contain alcohol, natural L-cysteine extracted from hair or feathers, animal fats and/or extracts, bloods of any origin, blood plasma, pork and/or other meat by-products & alcohol is not used as a processing aid.

SDS Waiver

To the best of our knowledge this product is non-hazardous and not subject to the requirements of 29 CFR 1910.1200. Although this product does not require specific hazard precautions, users should take care to minimize personnel exposure and workplace contamination.

ALLERGEN STATEMENT FOR MARCONA ALMONDS

"Q #1: Does the item above contain any of the following allergens or their derivatives?"		"Q #2: Is the item above produced on equipment that comes in contact with any of the following allergens?"		"Q #3: Is the item above produced in a facility that uses or processes these allergens?"		ALLERGENS
YES	NO	YES	NO	YES	NO	
	X	X		X		MILK
	X	X		X		EGGS
	X	X		X		SOYBEANS
	X	X		X		WHEAT
	X		X		X	PEANUTS
X		X		X		TREE NUTS
	X		X		X	FISH
	X		X		X	CRUSTACEAN SHELLFISH
	X	X		X		SESAME
	X	X		X		MUSTARD
	X	X		X		ADDED SULFITES

Equipment is cleaned and sanitized between production runs to prevent allergens from contaminating non-allergenic products.



Product Name: Marcona Almonds

Ingredient Statement

Marcona almonds, vegetable oil (palm and/or sunflower oil), salt. Contains tree nuts.

Proximate Analysis

Protein	24.00	g
Carbohydrate	9.30	g
Moisture	2.79	g
Ash	3.91	g
Fat	60.00	g

Nutritional Analysis

Serving Size	100.00	g
Calories	670.00	
Total Fat	60.00	g
Saturated Fat	7.20	g
Trans. Fat	0.00	g
Cholesterol	0.00	mg
Sodium	0.21	mg
Total Carbohydrates	9.30	g
Dietary Fiber	9.20	g
Sugars	4.40	g
Protein	24.00	g
Vitamin A	1.00	IU
Vitamin C	0.00	mg
Calcium	291.00	mg
Iron	3.68	mg
Added Sugars	0.00	g
Vitamin D	0.00	mcg
Potassium	699.00	mg



STORE IN A DRY, COOL PLACE.

Nutrition Facts

servings per container	
Serving size about 1/4 cup (30g)	
Amount per serving	200
Calories	
	% Daily Value*
Total Fat 18 g	23%
Saturated Fat 2 g	10%
Trans Fat 0 g	
Cholesterol 0 mg	0%
Sodium 0 mg	0%
Total Carbohydrate 3 g	1%
Dietary Fiber 3 g	11%
Total Sugars 1 g	
Includes 0 g Added Sugars	0%
Protein 7 g	
Vitamin D 0.0 mcg	0%
Calcium 87.3 mg	6%
Iron 1.1 mg	6%
Potassium 209.7 mg	4%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

INGREDIENTS

Marcona Almonds, Vegetable Oil (palm And/or Sunflower Oil), Salt. Contains Tree Nuts.

MARCONA ALMONDS

Marcona Almonds are a soft and sweet variety of the almond nut, also boasting a rounder, plumper shape. Our Marcona almonds are lightly roasted and salted for maximum flavor.

- Ivory to brown
- Whole and split almonds
- Approximately 1-1/2 inches long

BASIC PREP

Ready to use.

SUGGESTED USES

- Crush almonds to make almond-crust chicken, fish or pork
- Try tossing with salads or sprinkling over stir-fry recipes and pasta dishes.
- Add to grain pilafs or make chocolate-almond bark, toffees and macaroons.
- Ideal for use in desserts, salads, savory dishes and trail mixes.

RECIPE

Turrón

- 2 1/2 cups sugar
- 2/3 cup honey
- 4 tablespoons water
- 2 large egg whites, room temperature
- 1/4 teaspoon salt
- 1 teaspoon finely grated orange zest
- 2 sheets of wax paper, trimmed to 8- by 8-inches
- 1 1/2 cup Marcona almonds, 1 cup coarsely chopped, 1/2 cup halved

Line 8- by 8-inch baking pan with heavy-duty foil lengthwise with one sheet, then crosswise with a second sheet to create a sling. Lightly coat sides with spray.

Combine sugar, honey, and water in a large, heavy-bottomed saucepan. Stir with wooden spoon over medium heat until sugar dissolves completely, 7 to 10 minutes. Increase heat to medium-high and boil syrup until thermometer registers 250°F, 2 to 3 minutes.

Whip egg whites and salt on medium speed to soft peaks, about 2 minutes.

With mixer running, add hot syrup to egg white in a slow, steady stream. Beat until mixture is thick and glossy but the outside of the bowl feels cool to the touch, about 10 minutes. Add orange zest and beat just to combine.

Lightly coat rubber spatula with cooking spray. Stir in almonds.

Place one trimmed sheet of wax paper in prepared pan. Scrape nougat mixture into pan, spreading in an even layer with spatula. Top with second sheet of wax paper, and press down lightly with a flat-bottomed cup to compress and flatten.

Let stand at room temperature until set, 1 to 2 hours. Transfer turrón to cutting board with sling. Remove and discard sling, then cut into 8 pieces and serve.

Makes 44 servings

Turrón is a classic Spanish nougat. The main sweetener is honey and as a result this candy is perfect when fitted with buttery, soft crunch Marcona almonds. This recipe calls for the nuts to be chopped 2 ways to optimize their dispersion and crunch factor.



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COUNTRY OF ORIGIN DECLARATION FOR
MARCONA ALMONDS

THIS PRODUCT ORIGINATES FROM SPAIN