



#### TECHNICAL DATA SHEET

## **BRAZIL NUTS**

Premium Organic Brazil Nuts from “Peru Biodiverso” contributes to the conservation of our Amazon and promotes the local economy of harvesters in Tambopata National Reserve, Madre de Dios.

Brazil Nuts are considered a superfood for their high nutritional value, being a source of energy, protein, omega 6 and selenium, a powerful ally for strengthening the immune system and circulatory diseases.

**Scientific name:** *Bertholletia excelsa*

**Family:** Lecythidaceas

**Plant part used:** Seeds

**Other names:** Brazilian nuts, Amazonian Nuts

**Origin:** Madre de Dios, Peru

#### Organoleptic Features:

- **Color:** beige white
- **Taste and smell:** proper from the product, fresh, not stale or moldy
- **Texture:** Crisp, firm and crunchy
- **Purity:** Free of external agents such as sand, pebbles, fiber residue, etc.

#### **Microbiological:**

- **Moisture:** 3%
- **Yeasts and molds:** (Max 500 / g)
- **E. coli** (Absence)
- **Salmonella** (Absence)
- **Aflatoxin B1** (Max. 2 ug/kg)
- **Aflatoxin B1, B2, G1, G2** (Max. 4 ug/kg)

**Recommended uses:**

Brazil Nuts are consumed as healthy snack or used as natural ingredient in protein bars, granola, salads, desserts and bakery.

**Packaging:**

Brazil nuts must be vacuum packed in a trilaminated bag within a corrugated cardboard



20kg

**Shelf life:** 12 months, as long as the package is stored sealed in a recommended conditions.

**Storage:**

Store in a clean, fresh and dry place at temperatures below 25° C or 77° F. Protect from sunlight.

**Transport conditions:**

Transport at room temperature in appropriate sanitation conditions

**Certifications:**

