



Aishwariya
International SL

Almond Production

2025

Discover our Premium Almond Products

where quality meets indulgence



Pure Almond Creations

Our company specializing in premium almond products, including almond flour and cold-pressed almond oil. We meticulously select and import our raw materials directly from Spain — a country renowned for its high-quality almonds — ensuring purity and authenticity in every product. Additionally, we offer custom oil pressing services tailored to your unique needs.

Why Choose Us?

- **Top-Notch Quality:** We work exclusively with the finest raw materials, guaranteeing purity and exceptional taste in our products.
- **Flexibility:** Offering personalized services, we press oils according to your specific requirements.
- **Sustainability:** Committed to natural processes and minimizing environmental impact, we ensure our methods are as kind to the planet as they are to your palate.
- **Expertise:** With extensive experience in nut and seed product manufacturing, we ensure impeccable quality at every production stage.

Products



Cold Pressed Almond Oil

This oil is extracted using a natural cold-pressing method from premium almonds, preserving essential nutrients and flavor. Perfect for culinary, cosmetic, and health uses, it provides a rich, nutty taste and various natural benefits.



Low-Fat Almond Flour

Created by cold pressing almonds to extract the oil, resulting in a finely milled flour that is rich in nutrients and has a lower fat content. This high-quality flour preserves the natural nutty flavor, making it an excellent choice for healthier baking and cooking.



Blanched Almond Flour (Finely Ground)

Made from premium, skinless almonds that are finely milled for a light texture, this flour is ideal for baking and confections. It offers an authentic almond flavor and smooth consistency, enhancing a variety of gourmet recipes.



Standard Almond Flour (Finely Ground)

Made from finely ground whole almonds with skins, this flour has a rich, nutty flavor. Gluten-free and high in healthy fats and protein, it's ideal for low-carb diets. Its fine texture adds moisture and tenderness to cookies, cakes, and breads.

PRODUCT SPECIFICATION

Defatted almond (cold pressed), ground almonds

Purpose:

Almond flour for baking and dietetic meals. Gives a mild almond flavor.

Ingredients:

100% Degreased (coldpressed), ground almonds

Color:

Light yellow

Physical / chemical data:

Energy value / 100g - 1530 kJ/360 kcal

Total fat 10 g

Of which saturated fatty acids 1 g

Total carbohydrates 8 g

Of which sugar 4 g

Total protein 49 g

Fibrous materials 13 g

Salt 0,02 g

Humidity 2 g

Quantities of chemical contaminants and pesticides shall not exceed the permitted HN: 54

Mineral impurities max 0.5% , not more than 0.5 mm

Allergenic substances and GMOs:

(according to EU Regulation Directive reference 2003/189 / EC)

Contains no allergens – NO.

GMO. The product does not contain genetically modified raw materials (protein, DNA). We guarantee that this product does not contain other allergens and GMOs, but we can not guarantee that due to suppliers or production will not avoid cross-combinations with allergen components.

Other:

Suitable for use: 12 months (from date of manufacture)

Storage conditions: in a dry and cool place (not higher than 21°C temp.)

Relative humidity does not exceed: 65

PRODUCT SPECIFICATION

Almond Oil. Cold pressed from sweet almonds.

Ingredients:

Sweet Almond Oil (Prunus Amygdalus Dulcis Oil)
CAS Nr.: 8007-69-0
Origin: Spain, Europe

Sensoric parameters:

Appearance: light/pale yellow clear
Odour: typical
Taste: typical
Texture: oily

Physical & Chemical Parameters :

Acid Value:	max. 4,0 mgKOH/g	Ph. Eur. [2.5.1]
Peroxide value:	max. 12,0 meq O ₂ /kg	Ph. Eur.
Density 20°C:	0,905 – 0,935	[2.5.5A]
Moisture: max.	0,1%	

Fatty Acid composition:

16:0 Palmitic acid	3,0 – 9,0	%	Ph. Eur. [2.4.22]
16:1 Palmitoleic acid	0,0 – 1,2	%	Ph. Eur. [2.4.22]
18:0 Stearic acid	0,0 – 5,0	%	Ph. Eur. [2.4.22]
18:1 Oleic acid	46,0 – 86,0	%	Ph. Eur. [2.4.22]
18:2 Linoleic acid	20,0 – 44,0	%	Ph. Eur. [2.4.22]
18:3 Linolenic acid	n.d. – 0,5	%	Ph. Eur. [2.4.22]
20:0 Arachic acid	n.d. – 0,2	%	Ph. Eur. [2.4.22]
20:1 Eiseonic acid	n.d. – 0,3	%	Ph. Eur. [2.4.22]
22:0 Docosanoic acid	n.d. – 0,9	%	Ph. Eur. [2.4.22]
22:1 Erucic acid	n.d. – 0,1	%	Ph. Eur. [2.4.22]

Other:

Pesticides:	Accordinging EC 396/2005
Solvents:	No solvents are used in the productions
Heavy metals:	EC No. 1881/2006
Aflatoxines:	EC No. 165/2010
PAH:	EC No. 835/2011
Allergen:	Included: nuts, pulses and products thereof
GMO:	None GMO accorddig EC No. 1829/2003 and EC No. 1830/2003
Ionising rays:	The product or its ingredients did not undergo a treatment with ionising rays.
Shelf Life:	12 Month
Storage conditions:	Store in a cool (between 15°C and 25°C) and dry (below 65% rel. humidity) place. Protect from direct light.
Packaging:	All packaging materials are according EC Reg 1935/2004 and 10/2011 EU: 1515.9099
Cusomts tariff no.:	Swiss: 1515. 9098 or 1515.9099

This information is based on our current knowledge and is to the best of our knowledge. The buyer and/or user is self-responsible for the use of this information and the use, storage and disposition of the product. This responsibility includes compliance with food and other regulations and laws as well as liability for personal injury and property damage.

PRODUCT SPECIFICATION

Blanched Almond Flour (Finely Ground)

Ingredients:

ALMONDS

Sensoric parameters:

Color: Ivory

Odor/Taste: Characteristic of almonds, no foreign odors

Appearance: Opaque fine powder

Physical & Chemical Parameters :

Parameter	Specification
Moisture	< 6%
Acidity index (% oleic acid)	< 1%

Granulation:

≥ 2 mm	< 1%
0.8–2 mm	≤ 19%
≤ 0.8 mm	≥ 80%
Foreign plant matter	< 0.01%
Foreign bodies	Not permitted
Insect-damaged kernels	< 0.1%
Pests	Not permitted
Shell residue	≤ 0.03%
Peroxide value (meq O ₂ /kg)	≤ 2
Free fatty acids (g oleic acid/100g)	≤ 1
Aflatoxin B1	≤ 8 ppb
Total aflatoxins (B1+B2+G1+G2)	≤ 10 ppb
Ochratoxin A	≤ 8 ppb
Hydrocyanic acid	≤ 35 ppm
MOAH (C10–C50)	≤ 1 ppm
MOSH (C10–C50)	≤ 4 ppm
Acrylamide	≤ 50 ppb

The product complies with EU Regulations No. 2023/915 and No. 396/2005 (including all applicable amendments) regarding limits for chemical substances, pesticides, and heavy metals.

Microbiological Characteristics:

Total bacterial count: < 50,000 CFU/g

Molds: < 1,000 CFU/g

Yeasts: < 1,000 CFU/g

Enterobacteriaceae: < 100 CFU/g

E. coli: < 10 CFU/g

Coliform bacteria: < 100 CFU/g

Salmonella: Absent in 25g

Listeria monocytogenes: Absent in 1g

Nutritional Information (per 100g):

Parameter	Value
Energy value	2596 kJ / 628 kcal
Fats	55 g
- of which saturated fats	4.3 g
Carbohydrates	20.9 g
- of which sugars	4.0 g
Dietary fiber	11.9 g
Proteins	24.2 g
Salt	0.03 g

Other:

GMO Status: Product is non-GMO, compliant with EU Regulations No. 1829/2003 and 1830/2003.

Irradiation: No ionizing radiation applied, in compliance with EU Directives 1999/2 and 1999/3.

Packaging: 10 kg plastic bag placed in a cardboard box.

Labeling complies with EU Regulation No. 1169/2011.

Storage & Transportation: Store in a dry, cool place at +4°C to +20°C.

Relative humidity ≤ 65%.

Transport vehicles must be suitable for food products

Flour Varieties & Packaging



Low-Fat Almond Flour

Obtained by cold pressing almonds to extract a significant portion of the oil, this flour is finely ground into a refined fraction. It has a lighter color and noticeably lower fat content, with a consistently smooth and delicate particle structure.



Standard Almond Flour (Finely Ground)

Milled from whole almonds, this product is processed into a standard fine fraction. It retains its natural tan hue and displays a balanced texture with a uniform particle size, reflecting the intrinsic characteristics of the whole nut.



Blanched Almond Flour (Finely Ground)

Produced from almonds that have been blanched to remove the skins, this flour is milled into an extra-fine fraction. It exhibits a uniform, pale appearance with a very smooth, powdery texture and consistent particle size.



Cold Pressed Almond Oil

Our 920kg oil container is made from thick, food-grade plastic designed for bulk storage and transport. Engineered from high-density polyethylene, it offers excellent chemical resistance and durability, ensuring the oil stays fresh and uncontaminated during transit.



Flour Packaging

Our 25kg flour bags feature a food-grade plastic inner liner for moisture protection, encased in a durable paper outer bag for secure transport and easy labeling.

Contact us for further inquiries

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