

Almond Flour for Allergen Detection

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|-----------------|-----------------------------------|
| Art. ID | NIST-8404 |
| Unit | 5 x 5 g |
| Deliverydetails | No Dangerous Good /not restricted |

Description

This reference material (RM) is intended for harmonizing measurements of allergenic almond proteins in foods with the following understanding: (1) that the use of almonds from different sources or that have undergone different pretreatments (e.g., defatting, roasting) may have different compositions, and (2) if the material is subjected to preparation or processing (e.g., baking, boiling, frying) the composition and properties of the material may change. A unit of RM 8404 consists of five (5) packets of blanched almond flour. Each packet contains approximately 5 g of material. /// Sample value(s) - please ask for current report of investigation.

| Text/Information | Analyte/Parameter | CAS number | Concentration/Value | Unit | Method | Source |
|-----------------------------------|-------------------|------------|---------------------|------------|--------|--------|
| Non-Certified Mass Fraction Value | Protein | | 23,29 ± 0,46 | % | | |
| Non-Certified Mass Fraction Value | Fat | | 56,0 ± 8,0 | % | | |
| Non-Certified Mass Fraction Value | Solids | | 96,0 ± 1,6 | % | | |
| Non-Certified Mass Fraction Value | Ash | | 2,85 ± 0,35 | % | | |
| Non-Certified Mass Fraction Value | Calories | | 648 ± 35 | kcal/100 g | | |