



## ALMONDS BLANCHED SLICED

Product Cut	Moisture Target	Serious Damage	Foreign Material	Discolor	Adhering Skin	Thickness Target	Whole Slices
Extra Thin	5.5%	3%	1pc /100 lb	1%	1%	.023" ± .005 .58mm	70%
Thin	5.5%	3%	1pc /100 lb	1%	1%	.031" ± .005 .79mm	70%
Thin J-Spec	5.5%	1.5%	1pc /100 lb	1%	1%	.031" ± .005 .79mm	80%
Regular	5.5%	3%	1pc /100 lb	1%	1%	.047" ± .005 1.2mm	70%
Regular J-Spec	5.5%	1.5%	1pc /100 lb	1%	1%	.047" ± .005 1.2mm	80%
Thick	5.5%	3%	1pc /100 lb	1%	1%	.065" ± .005 1.65mm	70%

### MICROBIOLOGICAL SPECIFICATIONS:

**Salmonella** – Negative in 750 gram sample (2 x 375 gram samples)

**E.Coli** – <3 cfu/g

### CHEMICAL SPECIFICATIONS

**Aflatoxin** – 20 ppb Maximum for United States / 10 ppb International

Pesticide Residue – Complies with all State, Federal and/or Importing nation requirements.

### SENSORY ANALYSIS

**Appearance** – Chopped almond pieces. **Taste** – Typical natural; almond flavor

**Smell** – Characteristic of almonds; free from rancidity odor. **Color** – Creamy white to yellow.

### SHELF LIFE

Up to 24 months if stored in optimum conditions ( $\leq 40^{\circ}\text{F}$  &  $<65\% \text{RH}$ )

### PACKAGING

1. 25 Lb. corrugate carton w/poly liner.
2. 50Lb. corrugated carton.
3. 2,200 Lb. fiber bin with .2 mil. Poly liner.

**KOSHER CERTIFICATION BY:** THE ORTHODOX RABBINICAL OF SAN FRANCISCO. 

Quality Assurance Approval \_\_\_\_\_

Date: \_\_\_\_\_



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<u>Revision Date</u>	<u>Author</u>	<u>Specific Revisions</u>
3/21/14	BBrown	Removed PV & APC testing. <i>(Available at customer request)</i>
9/10/14	Nsanchez	Removed metal plastic