



ALMONDS BLANCHED WHOLE AND BROKEN & PIECES

Product	Moisture Target	Serious Damage	Foreign Material	Adhering Skins >1/4	Adhering Skins >1/8	Discolor	Whole Count	Particles & Dust
J-spec	5.5%	2 %	1pc /100 lb	.5%	.5 %	1%	70%	.1%
70/3	5.5%	3%	1pc /100 lb	2%	visual	1%	70%	.1%
70/5	5.5%	5%	1pc /100 lb	2%	visual	1%	70%	.1%
Pieces	5.5%	10%	1pc /100 lb	6%	visual	3%	n/a	.1%
Pieces Korea	5.5%	7%	1pc/100 lb	4%	Visual	3%	n/a	.1%

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: _____

Revision Date Author

3/21/14 BBrown

9/10/14 Nsanchez

Specific Revisions

Removed PV & APC testing. (Available at customer request)

Removed metal plastic