



ALMONDS BLANCHED WHOLE

Product	Moisture Target	Serious Damage	Foreign Material	Adhering Skins >1/4"	Discolor	Whole Count	Particles & Dust
Whole	5.5%	2.0 %	1pc /100 lb	1.5%	1.0%	90.0%	.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 Specific Revisions

3/21/14 BBrown Removed PV & APC testing. (Available at customer request)

9/10/14 Nsanchez Spec for whole change to 90%



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