



ALMONDS NATURAL WHOLE AND BROKEN & PIECES

| Product | Moisture Target | Serious Damage | Foreign Material | Whole Kernels | Doubles | Dissimilar | Other Defects | Particles & Dust | Under Size |
|----------------|-----------------|----------------|------------------|---------------|---------|------------|---------------|------------------|------------------|
| Whole & Broken | 5.5% | 3% | .2% | 30% | 35% | 5% | 5% | .1% | Thru 20/64 5% |
| Pieces | 5.5% | 3% | .2% | x | x | x | 5% | 1% | Thru 8/64 5% |

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 (≤40°F & <65%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)