



## ALMONDS NATURAL SLIVER

Product Cut	Moisture Max.	Serious Damage	Foreign Material	Discolor	Thickness Target	Broken	Slabs	Cross-cuts	Sliveretts
Regular	5.5%	3%	1pc /100 lb	1%	.180" 4.57mm	15%	7%	6%	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

- 25 Lb. corrugate carton w/poly liner.
- 50Lb. corrugated carton.
- 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)