



## ALMONDS NATURAL SPLITS

Product	Moisture Target	Serious Damage	Foreign Material	Discolor	Wrong cuts	Whole
Splits	5.5%	3.0%	1 piece per 100 lb	1.0%	5.0%	85.0%

### 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                      Removed metal plastic