



## ALMONDS BLANCHED DICED

Product Cut	Moisture Target	Serious Damage	Foreign* Material	Discolor	Adhering Skins	Particle Size Round Hole Screens	
12/8	5.5%	1.5%	1pc /100 lb	1%	1%	On 12/64"10%max. (4.8mm)	Through 8/64" 20 % max. (3.5mm)
14/8	5.5%	1.5%	1pc /100 lb	1%	1%	On 14/64"10%max. (5.5mm)	Through 8/64" 20 % max. (3.5mm)
22/8	5.5%	1.5%	1pc /100 lb	1%	1%	On 22/64"10%max. (9.0mm)	Through 8/64" 10% max. (3.5mm)
24/8	5.5%	1.5%	1pc /100 lb	1 %	1%	On 24/64"10%max. (9.5mm)	Through 8/64" 10% max. (3.5mm)
30/16	5.5%	1.5%	1pc /100 lb	1%	1%	On 30/64"10%max. (11.5mm)	Through 16/64"10%max. (6.5mm)

### MICROBIOLOGICAL SPECIFICATIONS:

**Salmonella** – Negative in 750 gram sample (2 x 375 gram samples)

**E.Coli** – <3 cfu/g

Additional testing available per customer request/contract

### CHEMICAL SPECIFICATIONS

**Aflatoxin** – 20 ppb Maximum for North America / 10 ppb EU/ Per Importing nation standards

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.  Includes Passover

**Quality Assurance Approval** \_\_\_\_\_

**Date:** \_\_\_\_\_

Revision Date    Author                      Specific Revisions

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

3/24/214            BBrown                      Add Notes

9/10/14             Nsanchez                    Screen Spec change to 20%