



**ALMONDS BLANCHED FINE DICED (Meal)**

Product	Moisture Max.	Serious Damage	Foreign Material	Discolor Pieces	Skin Pieces	Particle Size Round Hole Screens
Fine Diced	5.5%	3%	1pc /100 lb	10 in 100g	50 in 100g	Through 8/64" 95% min. (3.5mm)

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

<u>Revision Date</u>	<u>Author</u>	<u>Specific Revisions</u>
3/21/14	BBrown	Removed PV & APC testing. (Available at customer request)
9/10/14	Nsanchez	Removed metal plastic



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