



ALMONDS BLANCHED SLIVERED

Product Cut	Moisture Max.	Serious Damage	Foreign* Material	Discolor	Adhering Skin	Thickness Target	Broken	Slabs	Cross-cuts	Sliveretts
Regular	5.5%	3%	1 piece per 100 lb	1%	1%	.180" 4.57mm	8%	4%	8%	1%
Medium	5.5%	3%	1 piece per 100 lb	1%	1%	.130" 3.30mm	8%	4%	8%	1%
Regular-J Spec	5.5%	2%	1 piece per 100 lb	1%	.5%	.180" 4.57mm	6%	3%	7%	1%
Medium-J Spec	5.5%	2%	1 piece per 100 lb	1%	.5%	.130" 3.30mm	6%	3%	7%	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)

HWCA
Revised Nov. 2013

Approved By: B Brown