

Organic Pasteurized Natural Whole Almonds Select Sheller Run

<u>Physical Parameters</u>	
Serious Defects	Max. 2.0%
Split & Broken	Max. 5.0%
Foreign Material	Max.0.1%
Moisture Content	Max. 5.9%
Other Defects	Max. 3.0%
Chipped & Scratched	Max. 20%
Dissimilar	Max. 5.0%
Doubles	Max. 15%
Particles & Dust	Max. 0.1%
<u>Microbiological Limits</u>	
Standard Plate Count	Max. 5,000 cfu/g
Coliforms	Max. 10 cfu/g
Yeast and Mold	Max. 1,000 cfu/g
E. Coli	<1 cfu/g
Salmonella	Negative/25g

Note: Upon contract; please communicate to sales if you require other analysis.

Product Description: Natural whole almonds, uniform in size, with a typical almond flavor; free from rancidity, off flavors and/or aromas. Almonds processed through a minimum 4 log salmonella reduction step.

Shelf life of product if stored at a temperature of 32-40⁰F (0-4.4⁰C) with a relative humidity between 60% and 70% is 24 months. The product must be stored in a cool, dry, and odor free place. The product must also be stored away from sunlight and other goods which may harbor insects.

Product must be packaged in a properly sealed 25lb/50lb corrugated cardboard carton with a polybag liner, super sack or fiber bin with a polybag liner. Product packaging must be labeled with the product description: lot number, pallet number, net weight, company's address.

This product has received Kosher certification.

Allergen: Almonds GMO/BE: None Additives: None Added Country of Origin: USA