



Pacific Almond LLC

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Product Specification Natural Whole US Almonds Carmel Type (Supreme)

Product Identification		
Product Name	Natural Whole US Almonds Carmel Type (Supreme)	
Country of Origin	USA	
Ingredients	Almonds 100%	
Product Description	<p>Natural brown skin almonds of similar varietal characteristics which have been hulled and shelled.</p> <p>This product is unpasteurised and further processing which includes a validated microbiological kill process step e.g., pasteurisation is strongly recommended.</p>	
Certifications	GFSI, Kosher	
Allergens	Almond is an allergen as per the EU Regulations. No other allergens in processing area.	
GMO Statement	Free from any genetically modified organism (GMO) or product thereof as per the EU Regulations	
Dietary Suitability	Suitable for Halal, Kosher, Vegan and Vegetarian diets	
Organoleptic		
Colour & Appearance	Brown exterior and light colour interior, typical of natural almonds, uniform appearance	
Taste	Natural and fresh, typical of raw almonds, slightly sweet, not bitter, not rancid and no off flavour	
Aroma	Natural and fresh, typical of natural almonds, free from rancid or off odours	
Texture	Firm and crunchy whole almonds, not pliable or leathery	
Size	23/25 AOL, 25/27 AOL, or customer-specified range available on request (Size determination will follow USDA guidelines)	
Physical & Chemical Standards		
Test	Specification Limits	Method
Dissimilar/Other Varieties	5%	Physical - visual
Chipped and Scratched	10%	Physical - visual
Serious Defects (decay, moulded, rancidity, insect injury, sprouted)	1.5%	Physical - visual
Doubles/Twins	15%	Physical - visual
Foreign Matter	0.05%	Physical - visual
Other Defects (discoloured, gummy)	5%	Physical - visual
Particles and Dust (< 3.2mm)	0.1%	Physical - visual
Split and Broken	1%	Physical - visual
* U.S. No. 1 (Based on USDA Standards and Grades Effective April 08, 2013)		
Moisture	6% max.	Moisture Analyzer
Aflatoxin B1 (ppb)	≤ 12	AOAC 991.31, AOAC 2005.08
Total Aflatoxins (ppb)	≤ 15	AOAC 991.31, AOAC 2005.08
Peroxide Index (IP) (meq O ₂ /kg)	5 max.	Titrimetry
FFA (as Oleic Acid)	1.5% max.	Titrimetry

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Physical & Chemical Standards – Contd.		
Heavy Metals & Pesticide Residues	Product does not exceed the maximum residual levels for heavy metals (Reg. EC N° 1881/2006) and are produced in compliance with UK & European Legislation, and subsequent amendments, regarding maximum limits for Pesticides (Reg. EC N° 396/2005 and amended legislation)	
Microbiological Standards		
Test	Specification Limits	Method
Total Aerobic Count (cfu/g)	< 50 000	3M PETRIFILM - AOAC
Yeasts & Moulds (cfu/g)	< 5000	3M PETRIFILM - AOAC
Total Coliforms (cfu/g)	< 1000	3M PETRIFILM - AOAC
Salmonella (cfu/25g or cfu/375g)	Negative	AOAC 2013.09, PCR
E. Coli (cfu/g or MPN/g)	< 10cfu/g or < 3MPN/g	AOAC 991.14, FDA BAM 8 th Ed. Ch. 4
Nutritionals		
Nutritional Information (Per 100g)	Energy (kJ)	2423
	(kcal)	579
	Protein (g)	21.15
	Fat (g)	49.93
	Of which Saturates (g)	3.802
	Total Carbohydrates (g)	21.55
	Available Carbohydrates (g)	9.05
	Of which Sugars (g)	4.35
	Fibre (g)	12.5
Sodium (mg)	1	
Packaging Information		
Packaging Compliance	All Food Contact packaging complies with the current UK & EU Regulations for Food contact packaging, and acceptable migration levels	
Packaging Format	50 lb (22.7 kg) in cardboard cartons	
Pallet Configuration	According to the contract. Pallet configuration may vary.	
Labelling	Product name, manufacturer, COO, net weight, lot/batch number, manufacturing and best before dates	
Shelf life	24 months from manufacturing date under recommended storage conditions	
Storage Conditions	Recommended temperature range and humidity: < 10°C at < 65% relative humidity. Store under cool and dry conditions. Store in odour-free area, out of sunlight and away from walls. Avoid storage in high moisture areas. Almond moisture should be maintained at 6% or less. Protect from insects and pests. Air flow between product. Rotate stock to optimize shelf life.	
Warranty	It Is Warranted That: The Foodstuff, Packaging And Label (Hereinafter Called “The Product”) Complies in all respects with the Food Safety Act 1990 (as amended), The General Food Law Regulation (EC) 178/2002 and any other relevant current UK and EU regulations.	

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