

ALMONDS - NATURAL

Product Description: Natural almonds are shelled, of similar varietal characteristics, uniform in size, clean, well dried, free from excessive defects, damage, and foreign material, and are graded in accordance with USDA standards for grades of shelled almonds.

Size: Almond size is specified by the number of whole almonds per ounce. Size ranges from 16-18 per ounce to 34-36 per ounce. Availability of particular sizes varies year to year.

Variety: Almonds are available in a number of varieties. Varieties most commonly available are Nonpareil, Mission, and the California varieties. Availability of varieties varies year to year.

Organoleptic Characteristics: Typical almond flavor, free from rancidity, off flavors, and odors.

Physical Characteristics:

	Extra #1	Supreme	SSR	Standard
Chips & Scratches (%)	5	10	20	35
Serious Damage (%)	1.5	1.5	2	2
Other Defects (%)	4	5	3	3
Split & Broken (%)	1	1	5	15
Doubles (%)	5	15	15	25
Dissimilar Varieties (%)	5	5	5	5
Foreign Material (%)	.05	.05	.1	.2
Dust & Fines (%)	.1	.1	.1	.1
Metal or Glass	None Allowed	None allowed	None Allowed	None Allowed

Chemical Characteristics:

Peroxide Value (meq/Kg.)	2.0	2.0	3.0	3.0
Free Fatty Acid (%)	1.0	1.0	2.0	2.0
Moisture (%)	5.5	5.5	5.0	5.5

Microbiological Characteristics:

Aerobic Plate Count	50,000/g.
Yeast & Mold	5,000/g.
Coliforms	1,000/g.
E.Coli.	Negative
Staphylococcus Aureus	Negative
Salmonella	Negative

Packaging: 50 lb. Net corrugated cardboard cartons made of food grade material.

Storage Conditions and Shelf Life: Optimum storage conditions are 36 to 40 degrees F. with a relative humidity of 65% to 70%. The shelf life at ambient conditions (75 degrees F.) is 24 months.