



CALIFORNIAN WHOLE ALMOND (UNPASTEURISED)

SPEC NO	1101-01					
ORIGIN	USA					
DESCRIPTION	This product is produced from whole, sound, shelled Californian almonds processed and packaged under hygienic conditions. The spec is applicable to both Conventional and Organic.					
GENERAL	<ul style="list-style-type: none"> ▪ All material supplied must comply with relevant UK and EEC legislation. ▪ Packaging must comply with applicable UK/EU laws, excluding metal or plastic, and must be undamaged and hygienic. ▪ Material supplied must be free from live infestation. If applicable, they will be fumigated prior shipment. ▪ Material must be entirely free of glass fragments or particles. ▪ Material must not contain GMOs or undergo irradiation. ▪ Each unit of material must have tamper evidence. ▪ Where applicable material must comply with all relevant international specifications eg. as USDA and AFI. 					
INGREDIENTS	100% Almonds (Prunus dulcis var. dulcis)					
ALLERGENS	Almonds					
SIZE/ COUNT	18/20, 20/22, 23/25, 25/27, 27/30, 30/32, 32/34, 34/36, 36/40, 34/40, 40/50 Count range of almonds per ounce (28.35grams)					
ORGANOLEPTIC	Appearance	Whole brown nut, uniform in size, to the required sizing				
	Odour	Without any irrelevant odor				
	Taste	Characteristics of the almond. Absence of rancid and irrelevant taste.				
	Texture	Firm, crisp, free from oily, rubbery or soft nuts				
PHYSICAL Ref California almond board	USDA GRADES	US Extra No1	US No1 Supreme	US Select Sheller Run	US Standard Sheller Run	
	Dissimilar (max)	5%	5%	5%	5%	
	Doubles (max)	5%	15%	15%	25%	
	Chipped & Scratched (max)	5%	10%	20%	35%	
	Foreign Materials (max)	0.05%	0.05%	0.10%	0.20%	
	Particles & Dust (max)	0.10%	0.10%	0.10%	0.10%	
	Split & Broken (max)	1%	1%	5%	15%	
	Other Defects (max)	4%	5%	3%	3%	
	Serious Defects (max)	1.50%	1.50%	2%	2%	
	Understanding USDA Grades					
	US Extra No1 – Ideal for food applications where the appearance of the almond is very important.					
	US No1 (Supreme) – Typically used for whole almond application or for further processing such as blanching and roasting					
	US Select Sheller Run – Mid-quality grade, good choice for applications where the almonds with minimal sorting/processing can be incorporated with other ingredients					
	US Standard Sheller Run - Good grade for further processing such as blanching, dicing, grinding, or paste, particularly where a higher level of split and broken kernels are not a concern					
USDA Grading Parameters						
Dissimilar – typically used for whole almond applications or for further processing such as blanching and roasting.						
Doubles – two kernels developing in one shell. One side of a double kernel is flat or concave.						



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	<p>Chip & Scratch – Loss of kernel skin as a result of mechanical processing. Greater than 1/8” (3.2mm) in diameter, it is defined as injury; if affecting, in aggregate, greater than 1/4” (6.4mm) in diameter, it is defined as defect.</p> <p>Foreign Material – pieces of shell, hulls or other foreign matter that will not pass through a round-opening screen measuring 8/64” (3.2mm) in diameter.</p> <p>Particles & Dust – fragments of almond kernels or other material that will pass through a round-opening screen measuring 8/64” (3.2mm) in diameter.</p> <p>Split & Broken – seven-eighths or less of complete whole kernels that will not pass through a round-opening screen measuring 8/64” (3.2mm) in diameter.</p> <p>Other Defects – any defect that materially detracts from the appearance of the individual kernel or the edible shipping quality of the almonds. The defects include gum, shrivel, brown spot, discoloured, and chipped and scratched kernels greater than 1/4” (6.4mm) in diameter.</p> <p>Serious Defects – Any defect that makes a kernel or piece of kernel unsuitable (includes decay, rancidity, insect injury, and damage by mould).</p> <p>Declaration: Although due care and attention has been taken during the processing of this natural product. The product may contain traces of pits/ stalks/ shell.</p>	
CHEMICAL	Parameters	Value
	Aflatoxins Total	10 ppb max
	Aflatoxin B1	8 ppb max
	Peroxide Value	5 meq per kilogram
	Free Fatty Acid	1.0%
	Moisture	6.0% (target 4%) max
MICROBIOLOGICAL	Parameters	Value
	TVC	10,000 per gram max
	E Coli	10 per gram max
	Coliforms	100 per gram max
	Yeasts and Moulds	1,000 per gram max
	Salmonella	Absent in 25 grams max
NUTRITIONAL INFORMATION per 100g Serving. Source USDA	Nutrient	Value
	Energy	2571 kJ / 620 kcals
	Fat	50.6g
	Of which saturates	3.9g
	Carbohydrate	19.7g
	Of which sugar	4.8g
	Fiber	3.5g
	Protein	21.3g
Salt	0.00g	
PACKAGING	New clean food grade polythene liners contained in new strong sealed cardboard outers each 50lb.	
LABELLING	Outers to be marked with - <ul style="list-style-type: none"> ▪ Material Name / Type ▪ Supplier/ Processor Name ▪ Country of origin ▪ Net Weight ▪ Lot no./Batch code ▪ Expiry 	
STORAGE	Cool & Dry (Max ambient temp 15°C, Humidity 40 RH)	
DURABILITY DATE	24 Months from Production Date.	



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Allergens: When purchased in bulk size original packaging, manufacturer allergen policy will apply.
When purchased in quantities that need re-packaging, our allergen policies will apply.

Component	Manufacturer			Nuts in Bulk (Applies when bought in small quantities that need re-packaging)		
	In Product	Processed in Same Equipment	Handled on Site	In Product	Processed in Same Equipment	Handled on Site
Cereals containing GLUTEN and products thereof	NO	NO	NO	NO	YES	YES
EGGS or its derivatives	NO	NO	NO	NO	NO	NO
FISH or its derivatives	NO	NO	NO	NO	NO	NO
CRUSTACEANS / SHELLFISH	NO	NO	NO	NO	NO	NO
MOLLUSCS	NO	NO	NO	NO	NO	NO
PEANUTS or derivatives	NO	NO	NO	NO	YES	YES
SOYA BEANS or derivatives	NO	NO	NO	NO	YES	YES
MILK (LACTOSE) or its derivatives	NO	NO	NO	NO	YES	YES
NUTS , tree nuts:	YES	YES	YES	NO	YES	YES
CELERY, including celeriac and its derivatives	NO	NO	NO	NO	YES	YES
MUSTARD, referring to all parts of the plant and derivatives thereof	NO	NO	NO	NO	YES	YES
SESAME SEEDS or derivatives	NO	NO	NO	NO	YES	YES
SULPHITES >10ppm – Sulphite quantity to be given in ppm	NO	NO	NO	NO	YES	YES
LUPIN seeds or derivatives	NO	NO	NO	NO	NO	NO