

	PRODUCT SPECIFICATION		NUMBER:	9250-External
	REVISION DATE:	5/2/16		
			STATUS:	APPROVED
	BY:	MH	PAGE:	1 of 2
CHANGE:				

CUSTOMER:	BLUE DIAMOND GROWERS	SPEC LINK:	
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PRODUCT DESCRIPTION
Blanched Almond Flour Extra Fine

ITEM	DESCRIPTION	CONTAINER	QI	SAMPLES
10436	BLAN ALM FLOUR X-FINE C	BD 25 LB CTN	X	X
14000	BLAN ALM FLOUR X-FINE HVL C	BD 25 LB CTN	X	X

RAW MATERIAL ALLOCATION PREFERENCE

KEY PROCESS MEASURES	MIN	TGT	MAX	UNITS
Moisture	-	-	6.0	%
Skins, Grid Test	-	1.0	2.0	Average skins and dark pieces per 2"x2" Square

PROCESSING NOTES

SAMPLING REQUIREMENTS		
Item	Test	Frequency
ALL	Aflatoxin/PV/FFA	One sample per hour of production
	Bacti	One sample per hour of production

CHEMISTRY	STANDARD
Aflatoxin	LT 20 ppb Total
Peroxide Value	5.0 meq/kg maximum
Free Fatty Acid, as Oleic	1.5% maximum

BACTERIOLOGY	STANDARD
Standard Plate Count	LT 10,000 per g
Yeast and Mold	LT 1,000 per g
Coliform	LT 200 per g
E. coli	LT 10 per g
Salmonella	Negative in 375g

CLEARANCES AND CERTIFICATES
Clearances: Aflatoxin, Bacteriology
Certificates: Per customer request

SENSORY
The product shall have a clean, fresh odor and flavor typical of blanched almonds.
APPEARANCE
Finely ground almonds with creamy white to slightly tan/yellow color.

PACKAGING AND LABELING REQUIREMENTS
Production Lot Code format: JJYY#### (JJJ=Julian day, YY=last two numbers of the year, #### = line number)
BD 25 LB CTN, Polyliner

1802 C STREET, SACRAMENTO, CA 95811 USA
916-442-0771

UNCONTROLLED DOCUMENT WHEN PRINTED

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INGREDIENT STATEMENT

USA – Blanched Almonds

Allergens: Almonds**COUNTRY OF ORIGIN**

Product has been grown, processed and manufactured in the United States.

GMO STATUS

Almonds are not a product of genetic engineering.

SHIPPING REQUIREMENTS**REGULATORY**

Product is food grade, produced using Good Manufacturing Practices, and complies with the Federal Food, Drug and Cosmetic Act as amended.

KOSHER STATUSCertified Kosher Pareve for Passover **RECOMMENDED STORAGE**

Store product in cool, dry, odor free area away from direct sunlight at 35-45°F (1.7-7.2°C) and 55-65% relative humidity.