



Technical Data Specification - External Copy  
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<b>SAP Specification Number</b>	400000000846	<b>Effective Date</b>	08/29/2017
<b>SAP Material Number</b>	10436	<b>Date of Last Change</b>	08/23/2019
<b>Description</b>	BLAN ALM FLOUR X- FINE C 25 LB CTN	<b>Status</b>	Released

## 10436 BLAN ALM FLOUR X-FINE C 25 LB CTN

**Product Information:**

<b>Customer:</b>	BLUE DIAMOND GROWERS
<b>Country of Origin:</b>	US
<b>Halal</b>	Suitable
<b>Kosher for Passover</b>	Suitable
<b>GMO Free</b>	Suitable

**Ingredient Statement:** Almonds

**Pasteurization:**

**Product Pasteurized?** Yes

**Pasteurization Method:** Blanched

Product is produced in accordance with the Food Safety Modernization Act's Current Good manufacturing practices, Hazard analysis, and Risk-Based Preventive Controls for Human Food, and complies with the Federal Food, Drug and Cosmetic Act as amended.

**Physical Properties:**

Property	Min Limit	Target	Max Limit	Unit of Measure	Sieve Size	On or Thru	Foreign Material	Parameters
<b>Moisture</b>			6.0	%				
<b>Skins - Grid Test</b>		0.2	1.0					Avg skins & dark pcs 2" x 2"

**Product Notes:**

**Microbiological Properties:**

Property	Max Limit	Unit of Measure	Result	Test Method
<b>Standard Plate Count</b>	< 10,000	CFU/g		AOAC 990.12
<b>Total Coliforms</b>	< 200	CFU/g		AOAC 991.14



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<b>E. coli</b>	< 10	CFU/g		AOAC 991.14
<b>Yeast and Mold</b>	< 1,000	CFU/g		AOAC 2014.05
<b>Salmonella</b>			Negative in 375 g	AOAC 2016.01

**Chemical Properties:**

Property	Max Limit	Unit of Measure	Test Method
<b>Aflatoxin</b>	20	ppb	AOAC 991.31 and AOAC 999.07
<b>Peroxide Value</b>	5.0	meq/kg	AOCS Cd 8-53
<b>Free Fatty Acid</b>	1.5	%	AOCS Ca 5a-40

**Sensory Properties:**

Property	Description	Method
<b>Appearance</b>	Meal/Flour	Organoleptic
<b>Aroma</b>	Free of rancid or off odors	Organoleptic
<b>Color</b>	Blanched, creamy white meat	Organoleptic
<b>Taste</b>	Free of rancid or off flavors	Organoleptic
<b>Taste</b>	Typical flavor of almonds	Organoleptic

**Packaging and Storage Properties:**

<b>Batch Information:</b>	Batch Number is a 10-digit process specific number beginning with "1" Manufacturing Reference Number format: LJJYY#### or LOTJJYY####(JJJ=Julian day, YY=last two numbers of the year, #### = line number)
<b>Storage Type:</b>	25 lb CARTON
<b>Shelf Life (Days):</b>	547
<b>Recommended Storage:</b>	Store product in a cool, dry, odor free area away from direct sunlight at 35-45°F (1.7-7.2°C) and 55-65% relative humidity.

**Allergens:**

Allergen Name	Exceptional Value Description
Artificial Colors	Does Not Contain
Celery	Does Not Contain
Cereals Containing Gluten	Does Not Contain
Crustaceans	Does Not Contain



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Eggs	Does Not Contain
Fish	Does Not Contain
Lupin	Does Not Contain
Milk	Does Not Contain
Molluscs	Does Not Contain
Monosodium Glutamate	Does Not Contain
Mustard	Does Not Contain
Peanuts	Does Not Contain
Poppy Seeds	Does Not Contain
Sesame Seeds	Does Not Contain
Shellfish	Does Not Contain
Soy	Does Not Contain
Sulphites	Does Not Contain
Sulphur Dioxide And Sulphites	Does Not Contain
Tree Nuts	Contains
Wheat	Does Not Contain
Gluten	Does Not Contain