

	FINISHED PRODUCT SPECIFICATIONS CAMPOS BROTHERS FARMS	DOCUMENT:	QM-FG-001
		REVISION:	3-031912
		SUPERCEDES:	II-052711
		APPROVAL:	T.L
TITLE: BLANCHED ALMOND POWDER			

ALL PRODUCT TO ADHERE TO THE FOLLOWING SPECIFICATIONS UNLESS OTHERWISE NOTED AT THE TIME OF CONTRACT

PRODUCT DESCRIPTION: BLANCHED ALMOND POWDER IS WELL DRIED AND FREE FROM EXCESSIVE DEFECTS, DAMAGE, AND FOREIGN MATERIAL. BLANCHED ALMOND POWDER IS GRADED IN ACCORDANCE WITH USDA STANDARD GRADES OF SHELLED ALMONDS.

ORGANOLEPTIC:

FLAVOR/AROMA	TYPICAL ALMOND FLAVOR, FREE FROM RANCIDITY, OFF FLAVORS OR ODORS.
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TEXTURE	FINELY GRANULATED, POWDERY TEXTURE
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COLOR	CREAMY WHITE
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PHYSICAL SPECIFICATIONS:

ADHERING SKINS	20 PIECES MAX	PER 100G
FOREIGN MATERIAL	1 PIECE MAX	PER 100LB
METAL OR GLASS	NONE ALLOWED	
SERIOUS DAMAGE	3.0%	MAX
SCREEN	US #16	50% MAX

CHEMICAL SPECIFICATIONS:

PEROXIDE VALUE	5%	MAX
FREE FATTY ACID	1%	MAX
MOISTURE	3.0-5.5%	

MICROBIOLOGICAL SPECIFICATIONS:


AEROBIC PLATE COUNT	50,000/g	MAX
YEAST AND MOLD	5,000/g	MAX
COLIFORMS	500/g	MAX
E. COLI	NEGATIVE	
STAPHYLOCOCCUS AUREUS	NEGATIVE	
SALMONELLA	NEGATIVE	

PACKAGING: 25LB NET CORRUGATED CARDBOARD CARTONS. CARTONS ARE SEALED WITH 2" TAPE AND LABELED WITH CAMPOS BROTHERS FARMS LABEL.

RELIGIOUS CERTIFICATION: CERTIFIED KOSHER BY THE ORGANIZED KASHRUTH LABRATORIES

STORAGE CONDITIONS AND SHELF LIFE: SHELF LIFE AT AMBIENT CONDITIONS (75°F) 12 MONTHS

OPTIMUM STORAGE CONDITIONS OF (36° TO 40°) AT (65% TO 70% RELATIVE HUMIDITY) ARE IDEAL FOR ALMONDS AND WILL SIGNIFICANTLY PROLONG THE SHELF LIFE.

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SAFETY:

ALL PRODUCTS ARE SCREENED BY METAL DETECTION EQUIPMENT, PRODUCED, STORED, AND SHIPPED IN ACCORDANCE WITH THE GOOD MANUFACTURING PRACTICES OF THE US FOOD AND DRUG ADMINISTRATION. IN ADDITION ALL PRODUCTS ARE SQF 2000 LEVEL 2 CERTIFIED.