


<div><div>Campos Brothers Farms</div><div></div><div>Almond Hulling Shelling and Processing</div></div>	<div>FINISHED PRODUCT SPECIFICATIONS</div> <div>CAMPOS BROTHERS FARMS</div>		DOCUMENT:	QM-FG-001
			REVISION:	3-031912
			SUPERCEDES:	II-052711
			APPROVAL:	T.L
			TITLE: BLANCHED FINE DICED ALMONDS (MEAL)	

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

PRODUCT DESCRIPTION: BLANCHED FINE DICED ALMONDS ARE SHELLLED, CLEANED, WELL DRIED AND FREE FROM EXCESSIVE DEFECTS, DAMAGE, AND FOREIGN MATERIAL. BLANCHED FINE DICED ALMONDS ARE GRADED IN ACCORDANCE WITH USDA STANDARD GRADES OF SHELLLED ALMONDS.

ORGANOLEPTIC: FLAVOR/AROMA TYPICAL ALMOND FLAVOR, FREE FROM RANCIDITY, OFF FLAVORS OR ODORS.

TEXTURE FINELY GRANULATED.

COLOR CREAMY WHITE.

PHYSICAL SPECIFICATIONS:	ADHERING SKINS	50 PIECES MAX	PER 100G
	FOREIGN MATERIAL	1 PIECE MAX	PER 100LB
	METAL OR GLASS	NONE ALLOWED	
	SERIOUS DAMAGE	3.0%	MAX
	SCREEN	8/64 RHS	2% MAX
	MEAL PAN	98-100%	

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.