

## FINISHED PRODUCT SPECIFICATIONS CAMPOS BROTHERS FARMS

DOCUMENT:	QM-FG-001
REVISION:	3-031912
SUPERCEDES:	11-052711
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 SHELLED, 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 SHELLED

ALMONDS.

ORGANOLEPTIC:

FLAVOR/AROMA

TYPICAL ALMOND FLAVOR, FREE FROM RANCIDITY, OFF

FLAVORS OR ODORS.

TEXTURE

FINELY GRANULATED.

COLOR

CREAMY WHITE.

PHYSICAL SPECIFICATIONS:

CHEMICAL SPECIFICATIONS:

ADHERING SKINS

50 PIECES MAX PER 100G

FOREIGN MATERIAL

1 PIECE MAX PER 100LB

METAL OR GLASS
SERIOUS DAMAGE

NONE ALLOWED 3.0%

MAX

SCREEN

8/64 RHS 98-100% 2% MAX

MAX

MAX

MEAL PAN

MOISTURE

MAX

PEROXIDE VALUE FREE FATTY ACID

5% 1%

3.0-5.5%

MICROBIOLOGICAL SPECIFICATIONS:

AEROBIC PLATE COUNT
YEAST AND MOLD

50,000/g

5,000/g MAX 500/g MAX

COLIFORMS

NEGATIVE

E.COLI

NEGATIVE

STAPHYLOCOCCUS AUREUS SALMONELLA

NEGATIVE

PACKAGING:

25LB NET CORRUGATED CARDBOARD CARTONS. CARTONS ARE SEALED WITH 2"

TAPE AND LABELED WITH CAMPOS BROTHERS FARMS LABEL.

**RELIGIOUS CERTIFICATION:** 

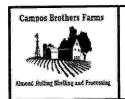
CERTIFIED KOSHER BY THE ORGANIZED KASHRUTH LABRATORIES

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.



## FINISHED PRODUCT SPECIFICATIONS

**CAMPOS BROTHERS FARMS** 

DOCUMENT:	QM-FG-001
REVISION:	3-031912
SUPERCEDES:	II-052711
APPROVAL:	Ŧ.L

TITLE:

BLANCHED FINE DICED ALMONDS (MEAL)

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.