



FINISHED PRODUCT SPECIFICATIONS

NATURAL ALMONDS- U.S. EXTRA NO. 1

4.2.1 V.5 AR 7/12/2016

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PRODUCT DESCRIPTION

U.S. Extra Number 1 almonds will adhere to the following specifications unless otherwise noted at the time of contract.

ORGANOLEPTIC

This product will have a typical almond flavor, appear clean, well dried, and contain no off odors.

SPECIFICATIONS

PHYSICAL	MAXIMUM LIMIT
Chip & Scratch	5.0%
Dissimilar	5.0%
Doubles	5.0%
Foreign Material	.05%
Other Defects	4.0%
Particles and Dust	0.1%
Serious Damage	1.5%
Split and Broken	1.0%

CHEMICAL	MAXIMUM LIMIT
Peroxide Value	5.0%
Free Fatty Acid	1.5%
Moisture	4-6%

MICROBIOLOGICAL	LIMIT
Aerobic Plate Count	<50,000 cfu/g
Yeast and Mold	<5,000 cfu/g
Coliforms	<1,000 cfu/g
E.coli	<10 cfu/g or <3 MPN/g
Staphylococcus Aureus	Negative
Salmonella	Negative

3rd party chemical and microbiological testing is made available upon customer request; or as required by state, federal, and international law.

SHELF LIFE	
Ambient Conditions (75°F)	24 Months

PACKAGING

50lb net corrugated cardboard cartons are sealed with a hot melt gun and labeled with Campos Brothers Farms. 2,200lb fiber bins and super sacks are also available.

RELIGIOUS CERTIFICATION

Kosher certified by the Organized Kashruth Laboratories.

STORAGE CONDITIONS

Optimum storage conditions of 32 - 40°F (0 - 4.4°C) are ideal for almonds. This information is meant to be used as a guideline only. Storage conditions (exposure to light, weather, proximity to other products, moisture, etc.), can cause shelf life variability and should be taken into consideration.

SAFETY

All products are processed, stored, and shipped in accordance with good manufacturing practices outlined by the U.S. FDA. In addition, Campos Brothers Farms is an SQF 2000 Level 2 certified facility.

NATURAL ALMONDS- U.S. SUPREME (U.S. NO. 1)

4.2.2 V.5 AR 7/12/2016

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PRODUCT DESCRIPTION

U.S. Supreme (U.S. No. 1) almonds will adhere to the following specifications unless otherwise noted at the time of contract.

ORGANOLEPTIC

This product will have a typical almond flavor, appear clean, well dried, and contain no off odors.

SPECIFICATIONS

PHYSICAL	MAXIMUM LIMIT
Chip & Scratch	10%
Dissimilar	5.0%
Doubles	15%
Foreign Material	.05%
Other Defects	5.0%
Particles and Dust	0.1%
Serious Damage	1.5%
Split and Broken	1.0%

CHEMICAL	MAXIMUM LIMIT
Peroxide Value	5.0%
Free Fatty Acid	1.5%
Moisture	4-6%

MICROBIOLOGICAL	LIMIT
Aerobic Plate Count	<50,000 cfu/g
Yeast and Mold	<5,000 cfu/g
Coliforms	<1,000 cfu/g
E.coli	<10 cfu/g or <3 MPN/g
Staphylococcus Aureus	Negative
Salmonella	Negative

3rd party chemical and microbiological testing is made available upon customer request; or as required by state, federal, and international law.

SHELF LIFE	
Ambient Conditions (75°F)	24 Months

PACKAGING

50lb net corrugated cardboard cartons are sealed with a hot melt gun and labeled with Campos Brothers Farms. 2,200lb fiber bins and super sacks are also available.

RELIGIOUS CERTIFICATION

Kosher certified by the Organized Kashruth Laboratories.

STORAGE CONDITIONS

Optimum storage conditions of 32 - 40°F (0 - 4.4°C) are ideal for almonds. This information is meant to be used as a guideline only. Storage conditions (exposure to light, weather, proximity to other products, moisture, etc.), can cause shelf life variability and should be taken into consideration.

SAFETY

All products are processed, stored, and shipped in accordance with good manufacturing practices outlined by the U.S. FDA. In addition, Campos Brothers Farms is an SQF 2000 Level 2 certified facility.

NATURAL ALMONDS- U.S. SELECT SHELLER RUN

4.2.3 V.5 AR 7/12/2016

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PRODUCT DESCRIPTION

U.S. Select Sheller Run almonds will adhere to the following specifications unless otherwise noted at the time of contract.

ORGANOLEPTIC

This product will have a typical almond flavor, appear clean, well dried, and contain no off odors.

SPECIFICATIONS

PHYSICAL	MAXIMUM LIMIT
Chip & Scratch	20%
Dissimilar	5.0%
Doubles	15%
Foreign Material	0.1%
Other Defects	3.0%
Particles and Dust	0.1%
Serious Damage	2.0%
Split and Broken	5.0%

CHEMICAL	MAXIMUM LIMIT
Peroxide Value	5.0%
Free Fatty Acid	1.5%
Moisture	4-6%

MICROBIOLOGICAL	LIMIT
Aerobic Plate Count	<50,000 cfu/g
Yeast and Mold	<5,000 cfu/g
Coliforms	<1,000 cfu/g
E.coli	<10 cfu/g or <3 MPN/g
Staphylococcus Aureus	Negative
Salmonella	Negative

3rd party chemical and microbiological testing is made available upon customer request; or as required by state, federal, and international law.

SHELF LIFE	
Ambient Conditions (75°F)	24 Months

PACKAGING

50lb net corrugated cardboard cartons are sealed with a hot melt gun and labeled with Campos Brothers Farms. 2,200lb fiber bins and super sacks are also available.

RELIGIOUS CERTIFICATION

Kosher certified by the Organized Kashruth Laboratories.

STORAGE CONDITIONS

Optimum storage conditions of 32 - 40°F (0 - 4.4°C) are ideal for almonds. This information is meant to be used as a guideline only. Storage conditions (exposure to light, weather, proximity to other products, moisture, etc.), can cause shelf life variability and should be taken into consideration.

SAFETY

All products are processed, stored, and shipped in accordance with good manufacturing practices outlined by the U.S. FDA. In addition, Campos Brothers Farms is an SQF 2000 Level 2 certified facility.

NATURAL SLICED ALMONDS

PRODUCT DESCRIPTION

Natural Sliced almonds will adhere to the following specifications unless otherwise noted at the time of contract.

ORGANOLEPTIC

This product will have a typical almond flavor, appear clean, well dried, and contain no off odors.

FLAVOR/AROMA	TEXTURE	COLOR
Typical almond flavor free from: rancidity, off flavors or odors.	Very firm bite and firm chew.	Natural brown skin and creamy, white to golden brown, meat.

SPECIFICATIONS

PHYSICAL	LIMIT
Discolored	1.0% Max.
Foreign Material	1 Piece/100lb Max.
Metal or Glass	None allowed
Serious Damage	3.0% Max.
Whole	70% Min.
Broken	30% Max.
Thickness	Extra Thin .019-.027 inches (Target .023 inches) Thin .027-.035 inches (Target .031 inches) Regular .043-.051 inches (Target .047 inches) Thick .061-.069 inches (Target .065 inches)

CHEMICAL	MAXIMUM LIMIT
Peroxide Value	5.0%
Free Fatty Acid	1.5%
Moisture	4-6%

MICROBIOLOGICAL	LIMIT
Aerobic Plate Count	<50,000 cfu/g
Yeast and Mold	<5,000 cfu/g
Coliforms	<1,000 cfu/g
E.coli	<10 cfu/g or <3 MPN/g
Staphylococcus Aureus	Negative
Salmonella	Negative

3rd party chemical and microbiological testing is made available upon customer request; or as required by state, federal, and international law.

SHELF LIFE	
Ambient Conditions (75°F)	18 Months

PACKAGING

25lb net corrugated cardboard cartons sealed with two inch tape and labeled with the Campos Brothers Farms label. Also available are 2,200lb fiber bins.

RELIGIOUS CERTIFICATION

Kosher certified by the Organized Kashruth Laboratories.

STORAGE CONDITIONS

Optimum storage conditions of 50°F (10°C) and 50-60% relative humidity are ideal for almonds. This information is meant to be used as a guideline only. Storage conditions (exposure to light, weather, proximity to other products, moisture, etc.), can cause shelf life variability and should be taken into consideration.

SAFETY

All products are processed, stored, and shipped in accordance with good manufacturing practices outlined by the U.S. FDA. In addition, Campos Brothers Farms is an SQF 2000 Level 2 certified facility.

BLANCHED DICED ALMONDS

PRODUCT DESCRIPTION

Blanched Diced almonds will adhere to the following specifications unless otherwise noted at the time of contract.

ORGANOLEPTIC

This product will have a typical almond flavor, appear clean, well dried, and contain no off odors.

FLAVOR/AROMA	TEXTURE	COLOR
Typical almond flavor free from: rancidity, off flavors or odors.	Very firm bite and firm chew.	Creamy white to tan.

SPECIFICATIONS

PHYSICAL	LIMIT
Adhering Skins	1.0% Max.
Discolored	1.0% Max.
Dust and Fines	0.1% Max.
Foreign Material	1 Piece/100lb Max.
Metal or Glass	None allowed
Serious Damage	3.0% Max.
Gross Damage	0.5% Max.
Pan	10% Max.
Diced 8/12	RHS 8/64in 20% 12 Mesh 90% Max.
Diced 12/8	RHS 12/64in 10% RHS 8/64in 80% Min.
Diced 22/8	RHS 22/64in 10% RHS 8/64 in 80% Min.
Diced 30/16	RHS 30/64 10% RHS 16/64 80% Min

CHEMICAL	MAXIMUM LIMIT
Peroxide Value	5.0%
Free Fatty Acid	1.5%
Moisture	4-6%

MICROBIOLOGICAL	LIMIT
Aerobic Plate Count	<50,000 cfu/g
Yeast and Mold	<5,000 cfu/g
Coliforms	<1,000 cfu/g
E.coli	<10 cfu/g or <3 MPN/g
Staphylococcus Aureus	Negative
Salmonella	Negative

3rd party chemical and microbiological testing is made available upon customer request; or as required by state, federal, and international law.

SHELF LIFE	
Ambient Conditions (75°F)	18 Months

PACKAGING

25lb net corrugated cardboard cartons sealed with two inch tape and labeled with the Campos Brothers Farms label.

RELIGIOUS CERTIFICATION

Kosher certified by the Organized Kashruth Laboratories.

BLANCHED DICED ALMONDS

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STORAGE CONDITIONS

Optimum storage conditions of 50°F (10°C) and 50-60% relative humidity are ideal for almonds. This information is meant to be used as a guideline only. Storage conditions (exposure to light, weather, proximity to other products, moisture, etc.), can cause shelf life variability and should be taken into consideration.

SAFETY

All products are processed, stored, and shipped in accordance with good manufacturing practices outlined by the U.S. FDA. In addition, Campos Brothers Farms is an SQF 2000 Level 2 certified facility.

BLANCHED FINE DICED ALMONDS (MEAL)

4.3.4 V.5 AR 7/12/2016

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PRODUCT DESCRIPTION

Blanched Fine Diced Almonds (Meal) will adhere to the following specifications unless otherwise noted at the time of contract.

ORGANOLEPTIC

This product will have a typical almond flavor, appear clean, well dried, and contain no off odors.

FLAVOR/AROMA	TEXTURE	COLOR
Typical almond flavor free from: rancidity, off flavors or odors.	Finely granulated	Creamy white.

SPECIFICATIONS

PHYSICAL	LIMIT
Adhering Skins	50 pieces /100g Max.
Foreign Material	1 Piece/100lb Max.
Metal or Glass	None allowed
Serious Damage	3.0% Max.
Meal Pan	94-100% Max.
Screen	RHS 8/64in 6.0% Max.

CHEMICAL	MAXIMUM LIMIT
Peroxide Value	5.0%
Free Fatty Acid	1.5%
Moisture	4-6%

MICROBIOLOGICAL	LIMIT
Aerobic Plate Count	<50,000 cfu/g
Yeast and Mold	<5,000 cfu/g
Coliforms	<1,000 cfu/g
E.coli	<10 cfu/g or <3 MPN/g
Staphylococcus Aureus	Negative
Salmonella	Negative

3rd party chemical and microbiological testing is made available upon customer request; or as required by state, federal, and international law.

SHELF LIFE	
Ambient Conditions (75°F)	12 Months

PACKAGING

25lb net corrugated cardboard cartons sealed with two inch tape and labeled with the Campos Brothers Farms label.

RELIGIOUS CERTIFICATION

Kosher certified by the Organized Kashruth Laboratories.

STORAGE CONDITIONS

Optimum storage conditions of 50°F (10°C) and 50-60% relative humidity are ideal for almonds. This information is meant to be used as a guideline only. Storage conditions (exposure to light, weather, proximity to other products, moisture, etc.), can cause shelf life variability and should be taken into consideration.

SAFETY

All products are processed, stored, and shipped in accordance with good manufacturing practices outlined by the U.S. FDA. In addition, Campos Brothers Farms is an SQF 2000 Level 2 certified facility.

BLANCHED ALMOND POWDER

4.3.5 V.5 AR 7/12/2016

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PRODUCT DESCRIPTION

Blanched Almond Powder will adhere to the following specifications unless otherwise noted at the time of contract.

ORGANOLEPTIC

This product will have a typical almond flavor, appear clean, well dried, and contain no off odors.

FLAVOR/AROMA	TEXTURE	COLOR
Typical almond flavor free from: rancidity, off flavors or odors.	Finely granulated, powdery.	Creamy white.

SPECIFICATIONS

PHYSICAL	LIMIT
Adhering Skins	20 pieces /100g Max.
Foreign Material	1 Piece/100lb Max.
Metal or Glass	None allowed
Serious Damage	3.0% Max.
Screen	U.S. #16 50% Max.

CHEMICAL	MAXIMUM LIMIT
Peroxide Value	5.0%
Free Fatty Acid	1.5%
Moisture	4-5.5%

MICROBIOLOGICAL	LIMIT
Aerobic Plate Count	<50,000 cfu/g
Yeast and Mold	<5,000 cfu/g
Coliforms	<1,000 cfu/g
E.coli	<10 cfu/g or <3 MPN/g
Staphylococcus Aureus	Negative
Salmonella	Negative

3rd party chemical and microbiological testing is made available upon customer request; or as required by state, federal, and international law.

SHELF LIFE	
Ambient Conditions (75°F)	12 Months

PACKAGING

25lb net corrugated cardboard cartons sealed with two inch tape and labeled with the Campos Brothers Farms label.

RELIGIOUS CERTIFICATION

Kosher certified by the Organized Kashruth Laboratories.

STORAGE CONDITIONS

Optimum storage conditions of 50°F (10°C) and 50-60% relative humidity are ideal for almonds. This information is meant to be used as a guideline only. Storage conditions (exposure to light, weather, proximity to other products, moisture, etc.), can cause shelf life variability and should be taken into consideration.

SAFETY

All products are processed, stored, and shipped in accordance with good manufacturing practices outlined by the U.S. FDA. In addition, Campos Brothers Farms is an SQF 2000 Level 2 certified facility.

BLANCHED ALMOND PIECES

4.3.6 V.5 AR 7/12/2016

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PRODUCT DESCRIPTION

Blanched Almond Pieces will adhere to the following specifications unless otherwise noted at the time of contract.

ORGANOLEPTIC

This product will have a typical almond flavor, appear clean, well dried, and contain no off odors.

FLAVOR/AROMA	TEXTURE	COLOR
Typical almond flavor free from: rancidity, off flavors or odors.	Very firm bite and firm chew.	Creamy white to tan.

SPECIFICATIONS

PHYSICAL	LIMIT
Adhering Skins	8.0% Max.
Discolored	4.0% Max.
Dust and fines	0.10%
Foreign Material	1 Piece/100lb Max.
Metal or Glass	None allowed
Serious Damage	10% Max.
Gross Damage	0.5% Max.

CHEMICAL	MAXIMUM LIMIT
Peroxide Value	5.0%
Free Fatty Acid	1.5%
Moisture	4-6%

MICROBIOLOGICAL	LIMIT
Aerobic Plate Count	<50,000 cfu/g
Yeast and Mold	<5,000 cfu/g
Coliforms	<1,000 cfu/g
E.coli	<10 cfu/g or <3 MPN/g
Staphylococcus Aureus	Negative
Salmonella	Negative

3rd party chemical and microbiological testing is made available upon customer request; or as required by state, federal, and international law.

SHELF LIFE	
Ambient Conditions (75°F)	12 Months

PACKAGING

50lb net corrugated cardboard cartons sealed with two inch tape and labeled with the Campos Brothers Farms label.
2,200lb fiber bins are also available

RELIGIOUS CERTIFICATION

Kosher certified by the Organized Kashruth Laboratories.

STORAGE CONDITIONS

Optimum storage conditions of 32-40°F (0-4.4°C) are ideal for almonds. This information is meant to be used as a guideline only. Storage conditions (exposure to light, weather, proximity to other products, moisture, etc.), can cause shelf life variability and should be taken into consideration.

SAFETY

All products are processed, stored, and shipped in accordance with good manufacturing practices outlined by the U.S. FDA. In addition, Campos Brothers Farms is an SQF 2000 Level 2 certified facility.

BLANCHED SLICED ALMONDS

PRODUCT DESCRIPTION

Blanched Sliced almonds will adhere to the following specifications unless otherwise noted at the time of contract.

ORGANOLEPTIC

This product will have a typical almond flavor, appear clean, well dried, and contain no off odors.

SPECIFICATIONS

PHYSICAL		LIMIT
Adhering Skins		1.0% Max.
Discolored		1.0% Max.
Foreign Material		1 Piece/100lb Max.
Metal or Glass		None allowed
Serious Damage		3.0% Max.
Whole		70% Min.
Broken		30% Max.
Thickness	Extra Thin	.019-.027 inches (Target .023 inches)
	Thin	.027-.035 inches (Target .031 inches)
	Regular	.043-.051 inches (Target .047 inches)
	Thick	.061-.069 inches (Target .065 inches)

CHEMICAL	MAXIMUM LIMIT
Peroxide Value	5.0%
Free Fatty Acid	1.5%
Moisture	4-6%

MICROBIOLOGICAL	LIMIT
Aerobic Plate Count	<50,000 cfu/g
Yeast and Mold	<5,000 cfu/g
Coliforms	<1,000 cfu/g
E.coli	<10 cfu/g or <3 MPN/g
Staphylococcus Aureus	Negative
Salmonella	Negative

3rd party chemical and microbiological testing is made available upon customer request; or as required by state, federal, and international law.

SHELF LIFE	
Ambient Conditions (75°F)	18 Months

PACKAGING

25lb net corrugated cardboard cartons sealed with two inch tape and labeled with the Campos Brothers Farms label. 2,200lb fiber bins are also available.

RELIGIOUS CERTIFICATION

Kosher certified by the Organized Kashruth Laboratories.

STORAGE CONDITIONS

Optimum storage conditions of 50°F (10°C) and 50-60% relative humidity are ideal for almonds. This information is meant to be used as a guideline only. Storage conditions (exposure to light, weather, proximity to other products, moisture, etc.), can cause shelf life variability and should be taken into consideration.

SAFETY

All products are processed, stored, and shipped in accordance with good manufacturing practices outlined by the U.S. FDA. In addition, Campos Brothers Farms is an SQF 2000 Level 2 certified facility.

BLANCHED SLIVERED ALMONDS (REGULAR)

4.3.8 V.5 AR 7/12/2016

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PRODUCT DESCRIPTION

Blanched Slivered Almonds (regular) will adhere to the following specifications unless otherwise noted at the time of contract.

ORGANOLEPTIC

This product will have a typical almond flavor, appear clean, well dried, and contain no off odors.

FLAVOR/AROMA	TEXTURE	COLOR
Typical almond flavor free from: rancidity, off flavors or odors.	Very firm bite and firm chew.	Creamy white to tan.

SPECIFICATIONS

PHYSICAL	LIMIT
Adhering Skins	1.0% Max.
Discolored	1.0% Max.
Foreign Material	1 Piece/100lb Max.
Metal or Glass	None allowed
Serious Damage	3.0% Max.
Whole	80% Min.
Broken	20% Max.
Thickness	.170-.190 inches (Target .180 inches)
Crosscuts	8.0% Max.
Slabs	3.0% Max
Sliverettes	1.0% Max.

CHEMICAL	MAXIMUM LIMIT
Peroxide Value	5%
Free Fatty Acid	1.5%
Moisture	4-6%

MICROBIOLOGICAL	LIMIT
Aerobic Plate Count	<50,000 cfu/g
Yeast and Mold	<5,000 cfu/g
Coliforms	<1,000 cfu/g
E.coli	<10 cfu/g or <3 MPN/g
Staphylococcus Aureus	Negative
Salmonella	Negative

3rd party chemical and microbiological testing is made available upon customer request; or as required by state, federal, and international law.

SHELF LIFE	
Ambient Conditions (75°F)	18 Months

PACKAGING

25lb net corrugated cardboard cartons sealed with two inch tape and labeled with the Campos Brothers Farms label.

RELIGIOUS CERTIFICATION

Kosher certified by the Organized Kashruth Laboratories.

STORAGE CONDITIONS

Optimum storage conditions of 50°F (10°C) and 50-60% relative humidity are ideal for almonds. This information is meant to be used as a guideline only. Storage conditions (exposure to light, weather, proximity to other products, moisture, etc.), can cause shelf life variability and should be taken into consideration.

SAFETY

All products are processed, stored, and shipped in accordance with good manufacturing practices outlined by the U.S. FDA. In addition, Campos Brothers Farms is an SQF 2000 Level 2 certified facility.

BLANCHED SLIVERED ALMONDS (MEDIUM)

4.3.9 V.5 AR 7/12/2016

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PRODUCT DESCRIPTION

Blanched Slivered Almonds (medium) will adhere to the following specifications unless otherwise noted at the time of contract.

ORGANOLEPTIC

This product will have a typical almond flavor, appear clean, well dried, and contain no off odors.

FLAVOR/AROMA	TEXTURE	COLOR
Typical almond flavor free from: rancidity, off flavors or odors.	Very firm bite and firm chew.	Creamy white to tan.

SPECIFICATIONS

PHYSICAL	LIMIT
Adhering Skins	1.0% Max.
Discolored	2.0% Max.
Foreign Material	1 Piece/100lb Max.
Metal or Glass	None allowed
Serious Damage	3.0% Max.
Whole	80% Min.
Broken	20% Max.
Thickness	.120-.140 inches (Target .130 inches)
Crosscuts	10% Max.
Slabs	3.0% Max
Sliverettes	2.0% Max.

CHEMICAL	MAXIMUM LIMIT
Peroxide Value	5.0%
Free Fatty Acid	1.5%
Moisture	4-6%

MICROBIOLOGICAL	LIMIT
Aerobic Plate Count	<50,000 cfu/g
Yeast and Mold	<5,000 cfu/g
Coliforms	<1,000 cfu/g
E.coli	<10 cfu/g or <3 MPN/g
Staphylococcus Aureus	Negative
Salmonella	Negative

3rd party chemical and microbiological testing is made available upon customer request; or as required by state, federal, and international law.

SHELF LIFE	
Ambient Conditions (75°F)	18 Months

PACKAGING

25lb net corrugated cardboard cartons sealed with two inch tape and labeled with the Campos Brothers Farms label. 2,200lb fiber bins are also available.

RELIGIOUS CERTIFICATION

Kosher certified by the Organized Kashruth Laboratories.

STORAGE CONDITIONS

Optimum storage conditions of 50°F (10°C) and 50-60% relative humidity are ideal for almonds. This information is meant to be used as a guideline only. Storage conditions (exposure to light, weather, proximity to other products, moisture, etc.), can cause shelf life variability and should be taken into consideration.

SAFETY

All products are processed, stored, and shipped in accordance with good manufacturing practices outlined by the U.S. FDA. In addition, Campos Brothers Farms is an SQF 2000 Level 2 certified facility.

BLANCHED WHOLE ALMONDS

PRODUCT DESCRIPTION

Blanched Whole Almonds will adhere to the following specifications unless otherwise noted at the time of contract.

ORGANOLEPTIC

This product will have a typical almond flavor, appear clean, well dried, and contain no off odors.

FLAVOR/AROMA	TEXTURE	COLOR
Typical almond flavor free from: rancidity, off flavors or odors.	Very firm bite and firm chew.	Creamy white to tan.

SPECIFICATIONS

PHYSICAL	LIMIT
Adhering Skins	1.0% Max.
Broken	5.0% Max.
Foreign Material	1 Piece/100lb Max.
Metal or Glass	None allowed
Serious Damage	3.0% Max.

CHEMICAL	MAXIMUM LIMIT
Peroxide Value	5.0%
Free Fatty Acid	1.5%
Moisture	4-6%

MICROBIOLOGICAL	LIMIT
Aerobic Plate Count	<50,000 cfu/g
Yeast and Mold	<5,000 cfu/g
Coliforms	<1,000 cfu/g
E.coli	<10 cfu/g or <3 MPN/g
Staphylococcus Aureus	Negative
Salmonella	Negative

3rd party chemical and microbiological testing is made available upon customer request; or as required by state, federal, and international law.

SHELF LIFE	
Ambient Conditions (75°F)	18 Months

PACKAGING

50lb net corrugated cardboard cartons sealed with two inch tape and labeled with the Campos Brothers Farms label. 2,200lb fiber bins are also available.

RELIGIOUS CERTIFICATION

Kosher certified by the Organized Kashruth Laboratories.

STORAGE CONDITIONS

Optimum storage conditions of 32-40°F (0-4.4°C) are ideal for almonds. This information is meant to be used as a guideline only. Storage conditions (exposure to light, weather, proximity to other products, moisture, etc.), can cause shelf life variability and should be taken into consideration.

SAFETY

All products are processed, stored, and shipped in accordance with good manufacturing practices outlined by the U.S. FDA. In addition, Campos Brothers Farms is an SQF 2000 Level 2 certified facility.

BLANCHED WHOLE AND BROKEN ALMONDS

4.3.11 V.5 AR 7/12/2016

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PRODUCT DESCRIPTION

Blanched Whole and Broken Almonds will adhere to the following specifications unless otherwise noted at the time of contract.

ORGANOLEPTIC

This product will have a typical almond flavor, appear clean, well dried, and contain no off odors.

FLAVOR/AROMA	TEXTURE	COLOR
Typical almond flavor free from: rancidity, off flavors or odors.	Very firm bite and firm chew.	Creamy white to tan.

SPECIFICATIONS

PHYSICAL	LIMIT
Adhering Skins	1.0% Max.
Discolored	4.0% Max.
Dust and Fines	0.1% Max.
Foreign Material	1 Piece/100lb Max.
Metal or Glass	None allowed
Serious Damage	3.0% Max.
Whole	70% Min.
Broken	30% Max.

CHEMICAL	MAXIMUM LIMIT
Peroxide Value	5.0%
Free Fatty Acid	1.5%
Moisture	4-6%

MICROBIOLOGICAL	LIMIT
Aerobic Plate Count	<50,000 cfu/g
Yeast and Mold	<5,000 cfu/g
Coliforms	<1,000 cfu/g
E.coli	<10 cfu/g or <3 MPN/g
Staphylococcus Aureus	Negative
Salmonella	Negative

3rd party chemical and microbiological testing is made available upon customer request; or as required by state, federal, and international law.

SHELF LIFE	
Ambient Conditions (75°F)	18 Months

PACKAGING

50lb net corrugated cardboard cartons sealed with two inch tape and labeled with the Campos Brothers Farms label. 2,200lb fiber bins are also available.

RELIGIOUS CERTIFICATION

Kosher certified by the Organized Kashruth Laboratories.

STORAGE CONDITIONS

Optimum storage conditions of 32-40°F (0-4.4°C) are ideal for almonds. This information is meant to be used as a guideline only. Storage conditions (exposure to light, weather, proximity to other products, moisture, etc.), can cause shelf life variability and should be taken into consideration.

SAFETY

All products are processed, stored, and shipped in accordance with good manufacturing practices outlined by the U.S. FDA. In addition, Campos Brothers Farms is an SQF 2000 Level 2 certified facility.