



Technical Data Specification - External Copy  
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SAP Specification Number	400000000481	Effective Date	08/29/2017
SAP Material Number	08469	Date of Last Change	09/29/2022
Description	SLIC NAT C 25 LB CTN	Status	Released

## 08469 SLIC NAT C 25 LB CTN

### Product Information:

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

**Ingredient Statement:** Almonds

### Pasteurization:

**Product Pasteurized?** Yes

**Pasteurization Method:** Steam Treated

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
Total Serious Defects			1.0	%				
Moisture	4.5	5.3	6.0	%				
Discolored			1.0	%				
Granulation	20.0	35.0		%	US 5/16"	On		2 min w/o tapper
Granulation			1.0	%	US #8	Thru		2 min w/o tapper
Perfect Slivers/Slices	45.0	65.0		%				
Thickness	0.030	0.047	0.064	Inches				



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**Product Notes:**

**Microbiological Properties:**

Property	Max Limit	Unit of Measure	Result	Test Method
Standard Plate Count	< 10,000	CFU/g		AOAC 990.12
Total Coliforms	< 50	CFU/g		AOAC 991.14
E. coli	< 1	CFU/g		AOAC 991.14
Yeast and Mold	< 100	CFU/g		AOAC 2014.05
Salmonella			Negative in 2 x 375 g	AOAC 2016.01

**Chemical Properties:**

Property	Max Limit	Unit of Measure	Test Method
Aflatoxin	15.0	ppb	AOAC 991.31 and AOAC 999.07
Peroxide Value	5.0	meq/kg	AOCS Cd 8-53
Free Fatty Acid	1.5	%	AOCS Ca 5a-40

**Sensory Properties:**

Property	Description	Method
Appearance	Sliced	Organoleptic
Aroma	Free of rancid or off odors	Organoleptic
Color	Natural Brown skin almonds	Organoleptic
Taste	Free of rancid or off flavors	Organoleptic
Taste	Typical flavor of almonds	Organoleptic
Texture	Firm bite and chew	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.



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**Allergens:**

Allergen Name	Exceptional Value Description
Celery	Does Not Contain
Cereals Containing Gluten	Does Not Contain
Eggs	Does Not Contain
Fish	Does Not Contain
Lupin	Does Not Contain
Milk	Does Not Contain
Molluscs	Does Not Contain
Mustard	Does Not Contain
Peanuts	Does Not Contain
Sesame Seeds	Does Not Contain
Soy	Does Not Contain
Sulphur Dioxide And Sulphites	Does Not Contain
Tree Nuts	Contains
Crustaceans	Does Not Contain
Artificial Colors	Does Not Contain
Monosodium Glutamate	Does Not Contain
Poppy Seeds	Does Not Contain
Shellfish	Does Not Contain
Sulphites	Does Not Contain
Wheat	Does Not Contain
Gluten	Does Not Contain