

PRODUCT SPECIFICATION



SELECT HARVESTS

PRODUCT: ALMOND KERNELS – NATURAL
CODE: A01, A02, A03, A04, A05, A06, A07, A08, A10, A11, A13
ORIGIN: AUSTRALIA

1. GENERAL DESCRIPTION

- Raw almond kernels shall be, shelled, dried, screened and packaged. They shall have acceptable flavour, appearance and texture. They shall also be free from rancidity, live infestation and visible external mould.
- Ingredients : Almonds
- Insecticide Free Natural Almonds are also available.
- This product comply with the "Food Standard Australia New Zealand" as amended
- To the best of our knowledge, this product is not genetically modified.

2. SPECIFICATIONS

2.1 Definitions:

Whole Kernels	Less than 1/8 kernel chipped off
Chips and Scratches	More than 6.4mm in diameter except US Fancy with 3.2mm in diameter
Splits and Brokens	7/8 or less of complete whole kernel at least 3.2mm in diameter
Serious Defects	Includes decay, rancidity, insect injury and damage by mould
Insect (Presence)	Insects, webbing, frass present or visible evidence of feeding
Other Defects: <ul style="list-style-type: none">• Gum• Shrivelling• Brown Spot• Discolouration	More than 6.4mm in diameter More than ¾ of pellicle filled More than 3.2mm in diameter More than ½ of the surface

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2.2 Physical/Chemical/Microbiological

Flavour/Odour	Fresh almond flavour and odour
Texture	Crisp
Moisture	6.0% max
Foreign Matter	<0.05% (excludes glass and metal, includes shell, hull, stem). Please see Table 2.3 for details depending on Grade.
Salmonella	Absent in 25g
Yeast and Mould	10000 cfu/g Max
Total Plate Count	100,000 cfu/g Max
Coliforms	Less than 1000 cfu/g Max
E.Coli	Less than 3 cfu/g

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2.3 Grades

Grades	Dissimilar Varieties	Doubles	Chips & Scratches	Foreign Matter (Hull, Stones, Sticks)	In-Shell (Foreign Material)	Shrivels (Other Defects)	Discolor (Other Defects)	Splits and Broken	Mould (Serious Defects)	Insect Damage (Serious Defects)
Fancy	3%	3%	3%	0.025%	0.025%	1%	1%	1%	0.25%	0.25%
Extra Supreme (Domestic) US Extra No. 1 (Export)	5%	5%	5%	0.025%	0.025%	2%	2%	1%	0.5%	0.5%
Supreme	5%	15%	10%	0.025%	0.025%	2.5%	2.5%	1%	0.75%	0.75%
Select Sheller Run (SSR)	5%	15%	20%	0.025%	0.025%	1.5%	1.5%	5%	1%	1%
SSR High Doubles	5%	-	20%	0.025%	0.025%	1.5%	1.5%	5%	1%	1%
Standard	5%	25%	35%	0.025%	0.025%	1.5%	1.5%	15%	1%	1%
Standard High Doubles	5%	-	35%	0.025%	0.025%	1.5%	1.5%	15%	1%	1%

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2.4 Variety/Size

Count per oz.	18/20	20/22	20/24	23/25	24/27	27/30	30/35
Count per 100g	64-71	71-78	71-85	81-88	85-95	95-106	106-123
Non-Pareil							
Carmel							
Mission/Fritz	-	-	-				

2.5 Counts

Count per oz.	Count per 100g	Count per oz.	Count per 100g
17/oz.	60	26/oz.	92
18/oz.	64	27/oz.	95
19/oz.	67	28/oz.	99
20/oz.	71	29/oz.	102
21/oz.	74	30/oz.	106
22/oz.	78	31/oz.	109
23/oz.	81	32/oz.	113
24/oz.	85	35/oz.	123
25/oz.	88		

3. PACKAGING:

5kg, 12.5Kg, 22.68 kg (Export size), 850kg (Export size) 500kg or 1000kg bulk bags, tied at the top.

Each carton or bulk bag will be labelled with the following: -

- Name and address of Manufacturers/Processors/packers name.
- Net weight
- Product name/description
- Production Batch code or Carton number
- Grade/Size (if relevant)

4. IDEAL STORAGE CONDITIONS

Ideal storage conditions for nut products are a clean cool dry store (<15°C, 60 -70% RH). Store nut products out of direct sunlight and protected against moisture, insects, rodents and odorous materials.

5. SHELF-LIFE

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6. ALLERGEN INFORMATION/SENSITIVE INFORMATION

Allergen Statement:
Contains; Tree Nuts.

0 = Completely absent, 1 = Contains, 2 = May be Present (established from VITAL Tool)
3 = Present in factory but no labelling required

Allergen	Category
Cereals containing gluten and their products, namely wheat, rye, barley, oats & spelt and their hybridised strains	0
Crustacea and their products	0
Egg and egg products	0
Fish and fish products	0
Milk and milk products	0
Tree Nuts	1
Sesame Seeds	0
Peanuts	0
Soybeans & their products	0
Sulphites in concentrations of 10mg/kg or more	0
Royal jelly presented as a food or royal jelly present in a food	0
Bee Pollen	0
Propolis	0

Export -24 months from packaging date if stored unopened/in original packaging and stored in ideal storage conditions. Domestic – 12 months from packaging date if stored unopened/in original packaging and stored in ideal storage conditions.

7. REASONS FOR ISSUE

Inclusion of new product codes

Version 6:

1. Updated the General description section to include allergen statement.
2. Updated the foreign matter tolerances

Version 7: Updates to the NIP values.

Version 8: Update to reflect insecticide free almonds are available.

Version 9: Updated Microbiological limits

Version 9.1: Added 22.68 kg (Export Requirements) under Section 3.

Version 10.1: Updated table 2.3 to reflect the tighter specifications implemented

Version 10.2: Updated shelf life to 24 months

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Version 10.3: Updated micro limits

Version 10.4: Added part 6 allergen information

This specification replaces all previous issues.

NUTRITIONAL DATA SHEET

PRODUCT NAME: ALMOND KERNELS NATURAL

Proximate		Amount/100g edible portion	Unit
Energy		2587	KJ
Protein		22.0	g
Fat, Total		55.2	g
Fat, Saturated		3.9	g
Fat, Trans		< 0.1	g

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Fat, Polyunsaturated		12.3	g
Fat, Monounsaturated		39.0	g
Carbohydrates	Total	4.3	g
	Sugars	4.2	g
	Starch	0	g
Dietary Fibre		12.2	g
Cholesterol		0	mg
Minerals			
Sodium		2.0	mg
Potassium		770	mg
Calcium		250	mg
Phosphorous		480	mg
Magnesium		260	mg
Iron		3.9	mg
Zinc		3.8	mg
Copper		1.2	mg
Manganese		42	mg
Vitamins			
Retinol		0	µg
Thiamin		0.19	mg
Riboflavin		1.4	mg
Niacin		3.6	mg
Vitamin E		26	mg

Note: All information contained in this data sheet is indicative and provided as a guide only. Each user should review the information in the specific context of the intended application. (The above information was extracted from the "Composition of Foods, Australia", 1990 - ANZFA).

FOOD SAFETY DATA SHEET

PRODUCT NAME: ALMOND KERNELS – NATURAL

ISSUED: 9-Mar-10

UN. NO.	:	None allocated
HAZCHEM CODE	:	None allocated
MANUFACTURER PRODUCT CODE	:	SP-060
POISONS SCHEDULE	:	None allocated

PRODUCT IDENTIFICATION

INGREDIENTS:	CAS NO.	PROPORTION
Almonds	-	100%

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TRADE NAME : Almond Kernels (relevant grade)

USES : Food ingredient

PHYSICAL DESCRIPTION/PROPERTIES:

Appearance : Pale White flesh inside
State Alterations : None
Flash Point : Non-combustible material
Flammability Limits : Non-combustible material

HEALTH HAZARD INFORMATION

ACUTE EFFECTS:

Eye : Seek medical advice.

Other Health Effects : None Known.

CHRONIC EFFECTS : None Known.

PRECAUTIONS FOR USE

Personal Protection : Not required

SAFE HANDLING INFORMATION

Storage and Transport : Keep cool, dry
Spills and Disposal : Spilt almonds may cause surface to become slippery
Fire/Explosion Hazard : Non-combustible
Suitable means against fires : Carbon dioxide, foam, dry powder

OTHER INFORMATION & REFERENCES

PRINCIPAL REFERENCES:

1. List of Designated Hazardous Substances [NOHSC: 10005 (1994)] by the National Occupational Health and Safety Commission.
2. National Code of Practice for the Preparation of Material Safety Data Sheets [NOHSC: 2011 (1994)] by the National Occupational Health and Safety Commission.
3. Approved Criteria for Classifying Hazardous Substances [NOHSC: 1008 (1994)] by the National Occupational Health and Safety Commission.

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- 4. Control of Workplace Hazardous Substances; National Model Regulations [NOHSC: 1005 (1994); National Code of Practice [NOHSC: 2007 (1994)] by the National Occupational Health and Safety Commission.

WARNING

All information contained in this Data Sheet is as accurate and up-to-date as possible. Since Select Harvests Marketing and its subsidiary companies cannot anticipate or control the conditions under which this information may be used, each user should review the information in the specific context of the intended application.

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