

**GENERAL REQUIREMENTS**

The Almond kernels shall be of good general appearance and have a characteristic raw almond flavour without stale or foreign flavours / taints. They shall be free from live infestation. The goods shall comply with the Australian New Zealand Food Standards Code (FSANZ), as amended. The goods shall not be genetically modified. Chemical or any kind of additive is not permitted.

**GENERAL SPECIFICATION ALLOWANCES**

**SIZES – 16/18, 18/20, 20/22, 23/25, 25/27, 27/30, 30/35, 35/40 counts (kernels per ounce)**

**VARIETIES -**

Natural brown kernel – Nonpareil, Carmel, Neplus, Peerless, Monterey, Price, Fritz and Mission.

GRADES	Dissimilar <sup>1</sup>	Doubles <sup>2</sup>	Chipped / Scratched <sup>3</sup>	Foreign Material <sup>4</sup>	Particles and Dust <sup>5</sup>	Splits / Broken <sup>6</sup>	Other Defects <sup>7</sup>	Serious Damage <sup>8</sup>
Fancy	2%	2%	3%	0.02%	0.01%	1%	0.8%	0.2 %
Extra Supreme	4%	5%	6%	0.05%	0.01%	1%	1%	0.5 %
Supreme	5%	15%	10%	0.05%	0.01%	1%	2%	1%
Select Sheller Run	5%	15%	20%	0.05%	0.01%	5%	2%	1%
Standard 2	5%	25%	35%	0.2%	0.01%	15%	3%	2%
Standard 5	5%	25%	35%	0.2%	0.01%	15%	3%	5%
Whole & Broken	NA	NA	NA	0.2%	NA	NA	2%	1% *
Blanchable 16/18 to 25/27	NA	20%	NA	0.2%	NA	5%	2%	1%
Manufacturing 27/30 to 35/40	NA	20%	NA	0.2%	NA	5%	2%	1%

<sup>1</sup> Varieties other than that specified on the label

<sup>2</sup> Concaved or twin kernels

<sup>3</sup> Above 6mm for Std 2 and Std 5, all other grades above 4mm in size (this shall be an accumulation of all scratches on the kernel)

<sup>4</sup> Classed as sticks, stones, husk and hull and other non-almond materials, including serious mould (large or full sided mould) which is considered to not be edible. No part of this percentage shall be allowed for glass and metal.

<sup>5</sup> Minimal amounts may be found in lower graded product

<sup>6</sup> 90% of less of complete whole kernel at least 3mm in diameter

<sup>7</sup> Includes stains and shrivels

<sup>8</sup> Includes decay, rancidity, insect damage and mould (pin prick or small signs of mould).

\* Whole & Broken will have no limit for clean insect damage i.e. not webbing or frass. This shall not be considered as Serious Damage.

### MICROBIOLOGICAL

Salmonella	Absent in 25g
E. coli	Less than 10cfu/g

### CHEMICAL

Moisture	Max 6%
Peroxide Value	Less than 5.0 meq/kg
Free Fatty Acids	Less than 1g/100g (1%)
Aflatoxin	Australia & New Zealand – complies with the FSANZ limit, currently 15µg/kg(ppb). For other markets – will comply with country of destination requirements.

### NUTRITION INFORMATIONAL PANEL

Varieties: Natural almond kernels brown in colour with skin.

NUTRITION INFORMATION			
Serving size: 30g			
	Average quantity per Serving	% Daily intake (per serving*)	Average quantity per 100g
Energy	751 kJ	9 %	2503 kJ
Protein	5.9 g	12 %	19.5 g
Fat, total	16.4 g	23 %	54.7 g
- saturated	1.1 g	5 %	3.7 g
- mono	10.8 g	-	35.9 g
- poly	3.8 g	-	12.8 g
Carbohydrate	1.4 g	0 %	4.8 g
- sugars	1.4 g	2 %	4.8 g
Dietary Fibre	2.6 g	9 %	8.8 g
Sodium	2 mg	0 %	5 mg
* Percentage daily intakes are based on an average adult diet of 8700 kJ. Your daily intakes may be higher or lower depending on your energy needs			

Source: Nuttab 2010 Food ID: 11B10160

### PACKING AND MARKS

The almonds are usually packed into 5kg, 12.5kg and 50lb poly lined cardboard cartons sealed with tape or 600kg and 1000kg polypropylene bulk bags. The cartons will be marked (or printed) in accordance with the FSANZ requirements, with the name of the Packer, product description, grade, net weight, batch number, packed date and buyer's shipping marks (if required).

#### RECOMMENDED STORAGE

The goods should be stored in original packaging in a cool, dry place. Ambient temperatures are sufficient for short-term storage.

Product is semi perishable, protect against moisture, insects and rodents. Do not store near other goods with strong odours or which may harbour insects.

The goods should be checked regularly for any change in quality.

Shelf life is 12 months from the packed date; rotate stock / use oldest first. Shelf life may be extended by placing product in cold storage or freezer.

#### METAL DETECTION

All product has been tested for:

- Ferrous and Non-Ferrous metals to a sensitivity of 1mm.
- Stainless Steel to a sensitivity of 1.5mm.

#### COUNTRY OF ORIGIN

Almonds packed under the Riverland Almonds brand are grown in Australia, unless otherwise stated.

#### ALLERGEN STATEMENT

These almonds have been processed in a plant that may process Other Tree Nuts.

#### GMO STATEMENT

Australian Almond Kernels contain no genetically modified organisms.