



**GLOBAL**  
RESOURCES DIRECT  
STRAIGHT FROM THE SOURCE

**Product Specification**  
**Blanched Almond Flour Grind #2**

**Product Description:** Creamy white color, fine almond power, with a typical almond flavor. Free from rancidity off flavors and/or aromas.

**Physical Parameters**

Serious Defects	Max. 1.5%
Discolor	Max. 1.5%
Foreign Material	1 piece/400lb
Moisture Content	Max. 5.9%
Almond Skin	Max. 70pcs
On #16 Mesh	Max. 2.0%
Pan	Min. 98.0%

**Microbiological (CFU per gram)**

Standard Plate Count	Max. 10,000 cfu/g
Coliforms	Max. 100 cfu/g
Yeast and Mold	Max. 500 cfu/g
E. Coli	Max. 1 cfu/g
Salmonella	Negative 25/g

**Chemical Standards**

Peroxide Value	5.0 meq/kg
Free Fatty Acid	Max. 1.5%
Additives	None Added
Pesticide Residue	USDA/FDA Limits
Alfatoxin	Max. 20/ppb

\*Upon request, alfatoxin analysis can be preformed to confirm importing country standards are met.

Shelf life of product if stored at a temperature of 32-40°F (0-4.4°C) with a relative humidity between 60% and 70% is 12 months. The product must be stored in a cool, dry, and odor free place. The product must also be stored away from sunlight and other goods, which may harbor insects.

Product must be packed in a properly sealed 25lb corrugated cardboard carton with a polybag liner or an approved container. This product has received Kosher certification from The Orthodox Rabbinic Certifiers of San Francisco.

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