



**Almond Buyers & Processors**

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# CERTIFICATE of ANALYSIS & TREATMENT

Roasted California Almonds

March 2, 2023

Nutz Produce, LLC

<u>Product Name</u>	<u>Lot Number</u>	<u>Manufactured Date</u>	<u>Treatment</u>
Roasted Medium 22/8 Diced Almonds	151356P	March 1, 2023	Steam

Expiration Date: 1-2 years in a cool and dry place at an optimum temperature of 32° - 40° F/ 0° - 4.4° C with a relative humidity of 50 - 60%. Not close to or near merchandise with strong odors or that may harbor insects.

The following is an In-House Certificate of Analysis based on natural almonds from our facility tested by a certified ISO and ELAP laboratory. Almonds tested may or may not be from the above listed lot number.

**Chemical Properties:**

Moisture 1-4% or less  
 Free fatty acids <1.5%  
 Peroxide value <5.0 meg/kg

**Physical Properties:**

Color Medium Brown  
 Foreign Material 0.1% or less  
 Total Serious Defects 1.5% or less

**Microbiological Properties:**

Aflatoxin <15 ppb  
 Coliform <200 cfu/g  
 E. coli <10 cfu/g  
 Salmonella Negative  
 Total plate count <1,000 cfu/g  
 Yeast and mold <100 cfu/g

**Steam Pasteurization:**

The Almond Board of California, Technical Expert Review Panel (TERP), determined that the Ventilex CFP-11 Power Pasteurizer met the scientific criteria for 5-log reduction. The results of testing show that the Ventilex CFP-11 Power Pasteurizer, as demonstrated that under specific operational parameters, can achieve a 5-log destruction of Salmonella Enteritidis PT30 (SE PT30) on almonds.

Origin: 9/2010

Revised: 9/2020

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