



**OLIVENATION LLC**  
 50 TERMINAL ST., BLDG. 2, STE. 712, CHARLESTOWN, MA 02129  
 www.OLIVENATION.com SUPPORT@OLIVENATION.COM

## SLIVERED ALMONDS

<b>RAW MATERIAL ALLOCATION PREFERENCE</b>

KEY PROCESS MEASURES	MIN	TGT	MAX	UNITS
Screen Size, 1 min w/tapper				
Thru US #5	-	3.0	7.0	%
Perfect Slivers	80.0	90.0	-	%
Slabs	-	0.8	3.0	%
Skins, 1/8" and larger	-	0.4	1.2	%
Discolored	-	-	1.0	%
Total Serious Defects	-	-	1.5	%
Moisture	-	5.5	6.0	%
Pack Temperature	-	-	85	°F

<b>PROCESSING NOTES</b>

SAMPLING REQUIREMENTS		
Item	Test	Frequency
08460	Aflatoxin, PV/FFA	One sample per hour of production
	Bacti	One sample per hour of production

CHEMISTRY	STANDARD
Aflatoxin, Domestic	LT 20 ppb
Peroxide Value	5.0 meq/kg max
Free Fatty Acid, as Oleic	1.5% max

BACTERIOLOGY	STANDARD
Standard Plate Count	LT 10,000 per g
Yeast and Mold	LT 100 per g
Coliform	LT 50 per g
E. coli	LT 1 per g
Salmonella	Negative in 375 g
Staph Coag +	LT 10 per g

<b>CLEARANCES AND CERTIFICATES</b>
Clearances: Bacti, Afla, PV/FFA
Certificates: Bacti, Afla, PV/FFA, Moisture

<b>SENSORY</b>
The product shall have a clean, fresh odor and taste typical of almonds.



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## SLIVERED ALMONDS

<b>INGREDIENT STATEMENT</b>
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USA – Almonds <b>Allergens: Almonds</b>
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<b>COUNTRY OF ORIGIN</b>
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Product has been grown, processed and manufactured in the United States.
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<b>GMO STATUS</b>
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Almonds are not a product of genetic engineering.
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<b>SHIPPING REQUIREMENTS</b>
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<b>REGULATORY</b>
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Product is food grade, produced using Good Manufacturing Practices, and complies with the Federal Food, Drug and Cosmetic Act as amended.
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<b>KOSHER STATUS</b>
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Certified Kosher
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<b>RECOMMENDED STORAGE</b>
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Store product in 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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**SLIVERED ALMONDS**

<b><u>Nutrients</u></b>	<b><u>Per 100g</u></b>	<b><u>Nutrients</u></b>	<b><u>Per 100g</u></b>	<b><u>Nutrients</u></b>	<b><u>Per 100g</u></b>
Calories	595	Total Sugars (g)	4.93	Vitamin K (mcg)	0
Kilojoules (kj)	2489.48	Added Sugar (g)	0	Folate, DFE (mcg DFE)	53
Calories from Fat (kcal)	468.45	Vitamin A - IU	1	Ash (g)	3.15
Calories from SatFat (kcal)	36.27	Vitamin A – RAE (mcg)	0.05	Water (g)	2.53
Fat (g)	52.05	Vitamin C (mg)	0	Calcium (mg)	267.00
Saturated Fat (g)	4.03	Vitamin D - IU	0	Iron (mg)	3.83
Mono Fat (g)	32.38	Vitamin D - (mcg)	0	Magnesium (mg)	281
Poly Fat (g)	13	Vitamin E - IU (IU)	35.46	Copper (mg)	1.11
Trans Fatty Acid (g)	0.01	Vitamin E -mg (mg)	23.8	Potassium (mg)	712
Cholesterol (mg)	0	Vitamin B1 (mg)	0.08	Sodium (mg)	3
Protein (g)	21.06	Vitamin B2 (mg)	0.97	Zinc (mg)	3.3
Carbohydrates (g)	21.2	Vitamin B3 (mg)	3.55	Phosphorus (mg)	470
Total Dietary Fiber (g)	10.9	Vitamin B6 (mg)	0.13	Manganese (mg)	2.31
Total Soluble Fiber (g)	1.2	Vitamin B12 (mcg)	0	Selenium (mcg)	2.3
Total Insoluble Fiber (g)	9.7	Pantothenic Acid (mg)	0.32	Molybdenum (mcg)	29.5
				Choline (mg)	52.1

**INGREDIENTS: ALMONDS.**

*\*The calculated nutrition data provided herein is based on information from current product formulation and USDA nutrition database (2015) and is subject to change. <http://ndb.nal.usda.gov/>*

**†About the data:** US FDA (21CFR 101.9) recognizes and accepts the use of electronic ingredient databases to compute nutritional values for product labels.