

Date: 2 April 2020
NSN: 8925-01-525-3597 (ASF)

MONOGRAPH: M10T

Item: **Almonds (unblanched), Flavored (smoke), Conventional (Type VI, Style C, Agricultural practices (1))**

Document: **CID A-A-20164, Nuts, Shelled, Roasted and PKG & QAP**

Approximate Caloric Value Per Serving: **137** Component Classification: **Secondary**

Estimated Shelf Life: **36 months at 80°F**

Item Characteristics

Appearance: Whole almond. Cinnamon-brown skin intact with an evenly distributed coating of fine seasoning dust. Not excessively coated with oil.

Odor: Fresh roasted with a distinct smoke odor.

Flavor: Fresh roasted with a distinct smoke flavor.

Texture: Firm crisp bite and chew with a fresh nut texture. Not excessively hard.

Possible Deteriorative Changes

Appearance: Some slight darkening or evidence of burned nuts. Excessive coating of oil or caking of seasoning dust.

Odor: Rancid, stale, some loss of smoke.

Flavor: Rancid, stale, some loss of smoke.

Texture: Soft, not crisp or excessively hard.

Unique Examination/Test Procedures

This product is vacuum packaged. Inspect for “inadequate vacuum” by firmly grasping the edges of the package and attempting to pull or stretch the material away from the product for a short time. A pouch with adequate vacuum will return to its original shape when pressure is released. If vacuum is adequate the product will not move easily within the pouch.

Special Notes

Serviceability is considered significantly affected when more than 10.0 percent by weight of almonds consist of splits or if more than 4.0 percent by weight appear broken into pieces 1/4 or less of the kernel. 1/ A split is defined as the separated half of the kernel