

# Storage Recommendations

Almonds have natural antioxidants that promote a long shelf life. In fact, they can retain their goodness longer than many other nuts and can be carried over from one year to the next, by maintaining certain safeguards and controlled conditions.

- Packaging is crucial in prolonging shelf life of roasted products.
- To prevent oxidation and maintain optimum flavor:
  - Avoid prolonged exposure to direct sunlight, which tends to darken shelled almonds and decrease their stability.
  - Avoid exposure to strong odors as almonds can absorb odors of other materials, chemicals and pungent foods.
  - Rotate stock to optimize shelf life.
  - Almonds can be stored frozen which extends the shelf life significantly; however, proper packaging must be used to seal the almonds to protect from ice formation and moisture.

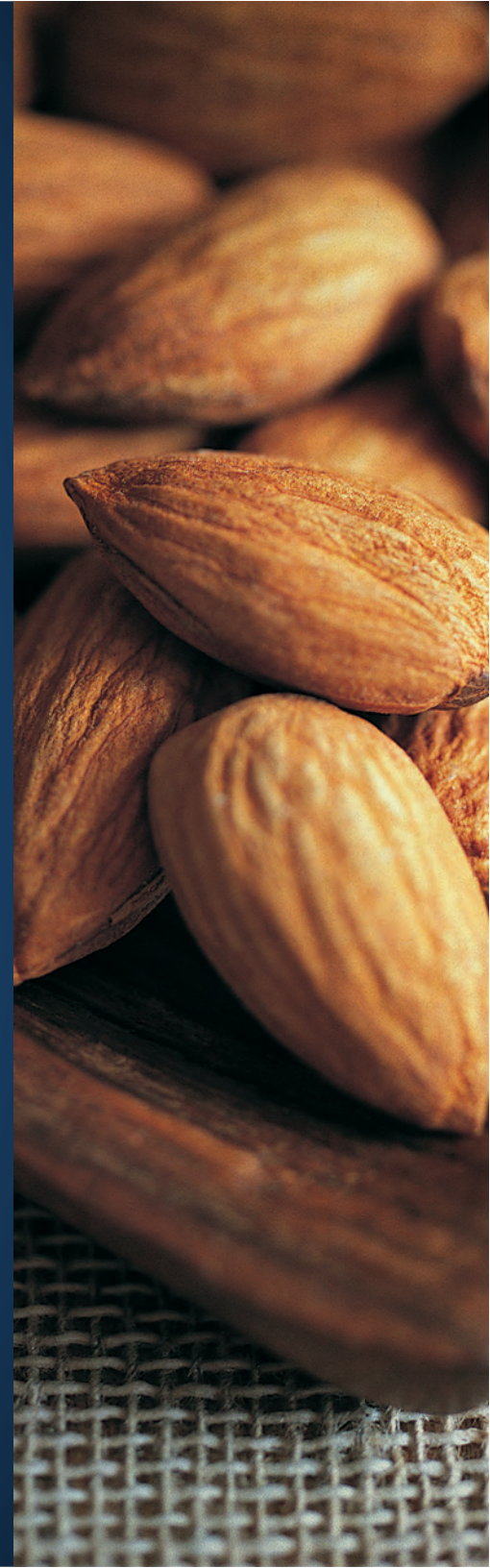
## *Recommended Storage*

Store or display almonds in cool, dry, odor-free conditions.

- Ideal Temperature: 35-45°F, (2-7°C)
- Relative Humidity (Cold Storage): 55%-65%



Global Ingredients Division



## Shelf Life & Packaging Guidelines

	Type	Packaging Atmosphere	Shelf Life Guidelines**
<i>Raw Natural</i>	Inshell	Ambient/Bag	36 months
	Whole	Ambient/Carton	24 months
	Sliced	Ambient/Poly Carton	18 months
	Diced	Ambient/Poly Carton	18 months
	Meal	Ambient/Poly Carton	12 months
<i>Raw Blanched</i>	Whole	Ambient/Poly Carton	18 months
	Slivered	Ambient/Poly Carton	18 months
	Sliced	Ambient/Poly Carton	18 months
	Diced	Ambient/Poly Carton	18 months
	Meal	Ambient/Poly Carton	12 months
<i>Oil Roasted</i> Canola, Safflower or Sunflower	Whole Natural	Nitrogen flushed	18 months
	Smokehouse®	Nitrogen flushed	18 months
	Honey Roasted Whole	Nitrogen flushed	18 months
	Natural Seasoned Whole	Vacuum packed	18 months
	Diced Natural	Vacuum packed	12 months
	Diced Natural	Nitrogen flushed	12 months
<i>Dry Roasted</i>	Whole Natural	Nitrogen flushed	24 months
	Whole Natural	Vacuum packed	24 months
	Diced Natural	Nitrogen flushed	12 months

## Quality Assurance and Food Safety

As a leader in food safety and quality control, Blue Diamond has the largest and most technically-advanced Quality Assurance laboratory in the almond industry. With a complete staff of experts including microbiologists and chemists, we can ensure our customers receive the safest, cleanest and freshest almond shipments in the world.

- We adhere to strict HACCP guidelines and FDA regulations.
- We have the internal capacity to pasteurize more almonds than any other handler.
- Our Quality Assurance Laboratory is certified by the USDA for the analyzing of aflatoxins in almonds.

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1802 C Street • Sacramento, California, 95811 USA • +1 (916) 446-8500 • [BDingredients.com](http://BDingredients.com)