



Shelf Life & Packaging Guidelines

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.

	Type	Packaging Atmosphere	Shelf Life Guidelines
Raw Natural	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	18 months
Raw Blanched	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	18 months
Oil Roasted	Whole Natural	Nitrogen Flushed	18 months
	Smokehouse®	Nitrogen Flushed	18 months
	Honey Roasted Whole	Nitrogen Flushed	18 months
	Natural Seasoned Whole	Nitrogen Flushed	18 months
	Diced Natural	Nitrogen Flushed	12 months
Dry Roasted	Whole Natural	Nitrogen Flushed	24 months
	Diced Natural	Nitrogen Flushed	12 months

Storage Recommendations

Almonds have natural antioxidants that promote a long shelf life. In fact, they 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:
 - Store or display almonds in cool, dry, odor-free conditions. Ideal Temperature: 35–45 °F (2–7 °C). Relative Humidity (Cold Storage): 55%–65%.
 - Avoid prolonged exposure to direct sunlight, which tends to darken shelled almonds and decrease their stability.
 - Avoid exposure to strong odors. 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.

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.