



5 July, 2013

Leading the way in food safety in the Australian market

In recognition of the new world of food safety that many of our major customers now require, Almondco has successfully implemented a policy whereby all natural products sold into the domestic market will now be pasteurised.

The Almond Board of Australia is following in the footsteps of the Almond Board of California by seeking mandatory pasteurisation of all natural almonds sold in its domestic market. The ABA's application is on track to be formally approved and monitored by the Food Standards of Australian and New Zealand (FSANZ) in 2014.

This action has been driven by a series of national recalls over the past two years which have threatened to impact on the industry's highly successful campaign based around the health benefits of eating almonds regularly. As you are you are aware, almonds are a tree grown nut but are essentially harvested at ground level and despite rigorous micro testing the inherent micro pathogen risk remains.

We are proud to announce that our recently commissioned \$4.2 million in-line pasteurisation system now gives our customers and consumers a higher level of confidence that was not previously available in Australian almonds. The Almondco **Pure** process involves subjecting every kernel to a very short burst of dry steam to eradicate any potentially harmful pathogens from the surface of the kernel. During this process the almond is transformed from its traditionally dusty exterior to a clean, low sheen golden brown appearance whilst retaining its natural taste and health benefits.

Our system has been independently validated to achieve +5 log kill-step - well above the minimum required. Your orders are further supported by our new Certificate of Analysis which verifies the micro-biological status of our pasteurised almonds. For future deliveries we will be sealing our cartons with a specific Almondco **Pure** tape for product security purposes. This provides our customers with confidence that the natural almonds they receive have undergone the gentle Almondco **Pure** in-line pasteurisation process. However, if the Almondco **Pure** seal is broken, the integrity of the product may be compromised.

Over the past few years, Almondco has been enhancing its business capabilities through key infrastructure acquisitions, innovative processing and quality systems that will enable us to be at the forefront of global demand for food safety, quality and compliance.

With this elevated level of confidence around food safety and quality, we can now provide an additional point of difference that will bring you further business opportunities with our new Almondco **Pure** almond range.

We take this opportunity to thank you, our valued customer for the support and understanding during this crucial development phase.



Brenton Woolston
Managing director
Almondco Australia Ltd

ALMONDCO Pure™
"If Seal Broken Product Integrity Not Guaranteed"

ALMONDCO Pure™
"If Seal Broken Product Integrity Not Guaranteed"

ALMONDCO Pure™
"If Seal Broken Product Integrity Not Guaranteed"