



Product	<b>Blanched Halves Almonds</b>	Document#:	00302707-3
Address:	1825 Verduga Rd Hughson CA 95326	Issue Date:	7/6/2010
Version#:	3	Supersedes:	10/2/2017
Approved By:	<b>Raquel Andrade</b>	Revised Date:	1/23/2018

<b>Physical Parameters</b>	
Serious Defects	Max. 1.5% *
Discolor	Max. 2.0%
Foreign Material	1 piece/400lb
Moisture Content	Max. 5.9%
Broken	Max. 10% **
Off Cuts	Max. 4.0%
Adhering Skin	Max. 2.0%
Size	TBD on customer's need
<b>Microbiological Limits</b>	
Standard Plate Count	Max. 20,000 cfu/g
Coliforms	Max. 10 cfu/g
Yeast and Mold	Max. 500 cfu/g
E. coli	Negative/25g
Salmonella	Negative/25g
<b>Chemical Standards - Tested and Reported upon customer request</b>	
Peroxide Value	5.0meq/kg
Free Fatty Acid	Max. 1.5%
Aflatoxin	Max. 20ppb (to confirm with importing country standards)

**Product Description:** Creamy white color cut in half blanched almonds with a typical almond flavor. Free from rancidity off flavors and/or aromas. Product processed through a 4L salmonella reduction step.

Shelf life of product if stored at a temperature of 32-40°F (0-4.4°C) with a relative humidity between 60% and 70% is 12 months. The product must be stored in a cool, dry, and odor free place. The product must also be stored away from; sunlight and from goods which may harbor insects.

Product must be packaged in a properly sealed 25lb corrugated cardboard carton with a polybag liner. Packaging must be labeled with the product description, lot number, tag number and the Julian date. Packaging should state origin, company's address, net weight and almonds.

This product has received Kosher certification from The Orthodox Rabbinic Certifiers of San Francisco.

A Certificate of Analysis from Hughson Nut Inc. is available to our customers upon request only.

**Allergen:** Almonds

**GMO:** None

**Additives:** None added

**Origin:** USA

\*(no more than 0.5% can be decay)

\*\* (equals more than 1/8 missing from a complete halve)