



Product Specification:	Natural Whole Almonds Whole US #1 Supreme	Document#:	00605-3P
Address:	11173 W. Mercedes Ave. Livingston, Ca 95334	Issue Date:	9/2003
Version#:	5	Supersedes:	9/22/2017
Approved By:	Raquel Andrade	Revised Date:	1/19/2018

Physical Parameters	
Serious Defects	Max. 1.5%
Split & Broken	Max. 1.0%
Foreign Material	Max. 0.05%
Moisture Content	Max. 5.9%
Other Defects	Max. 5.0%
Chipped & Scratched	Max. 10%
Dissimilar	Max. 5.0%
Doubles	Max. 15%
Particles & Dust	Max. 0.1%
Microbiological Limits	
Standard Plate Count	Max. 5,000 cfu/g
Coliforms	Max. 10 cfu/g
Yeast and Mold	Max. 1,000 cfu/g
E. Coli	Negative/25g
Salmonella	Negative/25g
Chemical Standards - Tested and Reported upon customer request	
Peroxide Value	5.0meq/kg
Free Fatty Acid	Max. 1.5%
Aflatoxin	Max.20ppb (to confirm with importing country standards)

Product Description: Natural whole almonds, with a typical almond flavor; free from rancidity, off flavors and/or aromas. Almonds processed through a 4-log 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 24 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 50lb or 25lb corrugated cardboard carton, and/or sealed fiber bins with a polybag liner. Package label must contain the product description, run number, tag number, Julian date, origin, net weight, company’s address 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

