



Product	<b>Almonds Oil Roasted Smoked Flavored</b>	Document#:	OR-00305-15
Address:	6049 Leedom Rd. Hughson CA 95326	Issue Date:	1/4/2018
Version#:	2	Supersedes:	NEW
Approved By:	Raquel Andrade	Revised Date:	1/31/2018

<b>Physical Parameters</b>	
Serious Defects	Max. 2.0% (which no more than 0.5% can be decay)
Foreign Material	1 piece/100lb
Moisture Content	Max. 3.0%
Other Defects	Max. 3.0%
Chipped and Scratch	Max. 20.0%
Split and Broken	Max. 5.0%
Dissimilar	Max. 5.0%
Doubles	Max. 15.0%
Whole Kernels	Min. 80.0%
Salt	08.8-1.0%
<b>Microbiological Limits</b>	
Standard Plate Count	Max. 1,000 cfu/g
Coliforms	Max. 100 cfu/g
Yeast and Mold	Max. 100 cfu/g
E. coli	Max. 1 cfu/g
Salmonella	Negative/25g
<b>Chemical Standards - Tested and Reported upon customer request</b>	
Peroxide Value	5.0meq/kg
Free Fatty Acid	Max. 1.5%
Pesticide Residue	USDA/FDA limits
Additives	None Added
*Aflatoxin	Max. 20ppb
<i>*Upon request, aflatoxin analysis can be performed to confirm that importing country standards are being met.</i>	

**Product Description:** *Light brown to brown color canola oiled whole roasted almond with salt and smoked ingredients added after roasting. With a typical smoked roasted almond flavor free from rancidity, off flavors and/or aromas.*

*Shelf life of product if stored at a temperature of 32-40°F (0-4.4°C) with a relative humidity between 65% and 75% is 6 months. The product must be stored in a cool, dry, and odor free place. The product must also be away from sunlight and other goods which may harbor insects.*

*Product must be nitrogen flushed and vacuumed packed in a properly sealed 25lb corrugated cardboard carton. Carton must be labeled with the product description: lot number, tag number and the Julian date.*

*This product has received Kosher certification from The Orthodox Rabbinical Council of San Francisco.*

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

**Allergen: Almonds and Soy    GMO: None    Additives: None Added**