



Product	Almonds Blanched Slivered Regular	Document#:	00302707-12
Address:	1825 Verduga Rd Hughson CA 95326	Issue Date:	2/4/2011
Version#:	4	Supersedes:	9/19/2017
Approved By:	Raquel Andrade	Revised Date:	1/16/2018

Physical Parameters	
Serious Defects	Max. 1.5%*
Large Pieces	Max. 7.0%
Discolor	Max. 1.0%
Foreign Material	1 piece/400lb
Moisture Content	Max. 5.9%
Adhering Skin	Max. 1.0%
Broken	Max. 15% **
Cross Cuts	Max. 4.0%
On RHS 21/64" (8.3mm)	Max. 5.0%
On RHS 12/64 (4.7mm)	Min. 85%
Pan	Max. 10%
Thickness	+/- 8/64" (3.1mm)
Microbiological Limits	
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
Chemical Standards - Tested and Reported upon customer request	
Peroxide Value	5.0meq/kg
Free Fatty Acid	Max. 1.5%
Aflatoxin	Max. 20ppb (to meet importing country standards)

Product Description: Creamy white color slivered blanched almonds with a typical 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 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 other 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, the Julian date, 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

* (no more than 0.5% can be decay)

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