



Product Specification:	Natural Dry Roasted Dice 22/08 Almonds	Document#:	00305-3(1)
Address:	6049 Leedom Rd. Hughson CA 95326	Issue Date:	7/1/2010
Version#:	3	Supersedes:	6/5/2017
Approved By:	<i>Raquel Andrade</i>	Revised Date:	1/22/2018

Physical Parameters

Serious Defects	Max. 1.5
Dark Pieces	Max. 1.5%
Moisture Content	Max. 3.0%
Foreign Material	1 piece/400lbs
On RHS 22/64 (8.6mm)	Max. 5.0%
On RHS 08/64 (3.1mm)	Min. 85.0%
Pan	Max. 10.0%

Microbiological Limits

Standard Plate Count	Max. 1,000 cfu/g
Coliforms	Max. 100 cfu/g
Yeast and Mold	Max. 100 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	20ppb

Product Description: Light brown to dark brown color, chopped small natural pieces with a typical roasted almond flavor; free from rancidity off flavors and/or aromas. Almonds processed through a 4L Salmonella reduction step.

Shelf life of product when stored at a temperature of 32-40°F (0-4.4°C) with a relative humidity between 60% and 70% is 9 months. The product must be stored in a cool, dry, and odor free place. The product must also be stored away from sunlight and goods which may harbor insects.

Product must be nitrogen flushed and vacuumed sealed in a properly sealed 25lb corrugated cardboard carton. Carton must be labeled with the product description: lot number, tag number, Julian date, net weight, company's address and Almonds.

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

GMO: None

Additives: None Added

Origin: USA