

PRODUCT SPECIFICATION



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|------------------------|-----------|----------------|----------|
| EFFECTIVE DATE: | 2/05/2019 | NUMBER: | JBHD |
| REVISION DATE: | 2/05/2019 | STATUS: | APPROVED |
| BY: | CS | PAGE: | 1 |


Product Description: Jumbo Bleached Howard. Natural inshell English walnuts. This product is comprised solely of clean, California grown walnuts which meet the USDA standards and inspected by the DFA of California. The nuts are processed and packaged in accordance with the Good Manufacturing Practice (GMP) under sanitary conditions and in compliance with USDA, FDA, and FSMA guidance.

Variety: Howard

| | |
|---------------------------------|---|
| PHYSICAL SPECIFICATIONS: | Jumbo Bleached Howard |
| SHELL COLOR: | Natural, Bleached |
| SIZE: | Not over 12% pass through an 80/64" round opening (31.77mm) |
| QUALITY CLASSIFICATION: | US#1 or US#2 |
| EXTERNAL SHELL QUALITY | Not to exceed 5% defect for US#1 or 10% for US#2 quality |
| INTERNAL KERNEL QUALITY | Not to exceed 10% defect for US#1 or 15% for US#2 quality |

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| PACKAGING AND LABELING REQUIREMENTS | |
| 50 LB. SACKS | LABELED WITH POINDEXTER NUT LOGO |
| 25 KG. SACKS | LABELED WITH POINDEXTER NUT LOGO |

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| REGULATORY |
| Product(s) referenced in this specification comply with the Federal Food, Drug, and Cosmetic Act as amended. |

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| KOSHER STATUS |
| CERTIFIED KOSHER PAREVE  |

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| RECOMMENDED STORAGE & SHELF LIFE |
| STORE PRODUCT IN COOL, DRY ODOR FREE AREA AWAY FROM DIRECT SUNLIGHT AT 35° - 40° F (1.7° - 7.2° C) STORED REFRIGERATED THIS PRODUCT WILL MAINTAIN ITS QUALITY FOR AT LEAST 12 MONTHS |

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| SENSORY |
| CLEAN, FRESH WALNUT FLAVOR WITH NO STALE, RANCID, FOREIGN, OFF FLAVORS OR ODORS |

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| MICROBIOLOGICAL STANDARDS | | |
|----------------------------------|--------------------------|-----------|
| | Method | |
| STANDARD PLATE COUNT | AOAC 966.23 | <50,000/g |
| YEAST | FDA/BAM ED.8-A, 1998 | <5,000/g |
| MOLD | FDA/BAM ED.8-A, 1998 | <20,000/g |
| COLI FORM | AOAC 966.24 | <1,000/g |
| E COLI | AOAC 966.24 | NEGATIVE |
| LISTERIA | 25g / AOAC 999.06 | NEGATIVE |
| STAPHYLOCOCCI | AOAC 987.09 | NEGATIVE |
| SALMONELLA | PCR 25g / AOAC RI 010803 | NEGATIVE |
| AFLATOXIN | Dry Grind 991.31 | <20ppb |

| NUTRITIONAL INFORMATION (approximate analysis) | | |
|---|----------------------|---------------------------|
| NUTRIENT | PER OUNCE OF KERNELS | PER 28.5 GRAMS OF KERNELS |
| CALORIES | 185 | 185 |
| TOTAL FAT | 18 g | 18 g |
| Saturated Fat | 1.7 g | 1.7 g |
| CHOLESTEROL | 0 mg | 0 mg |
| Dietary Fiber | 1.9 g | 1.9 g |
| Sugar | 0.7 g | 0.7 g |
| SODIUM | 1 mg | 1 mg |
| POTASSIUM | 125 mg | 125 mg |
| TOTAL CARBOHYDRATE | 3.9 g | 3.9 g |
| PROTEIN | 4.3 g | 4.3 g |

The ranges of value obtained through various private and government investigations are true and accurate to the best of our knowledge. Variations may occur due to crop differences, year to year. Analysis and range of values obtained by various private and government sources may vary from actual data obtained from current or future crop years.