



Product	<b>Blanched Diced 12/08 Almonds</b>	Document#:	00302707-8BEU
Address:	6049 Leedom Rd. Hughson Ca, 95326	Issue Date:	2/17/2007
Version#:	5	Supersedes:	9/23/2019
Approved By:	<i>Raquel Andrade</i>	Revised Date:	11/20/19

<b>Physical Parameters</b>	
Serious Defects	Max. 1.5%
Discolor	Max. 1.5%
Foreign Material	1 piece/400lb
Moisture Content	Max. 5.9%
Adhering Skin	Max. 2.0%
On RHS 12/64 (4.57mm)	Max. 5.0%
On RHS 08/64 RHS (3.05mm)	Min. 85%
Pan	Max. 10%
<b>Microbiological Limits</b>	
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
<b>Chemical Standards - Tested and Reported upon customer request</b>	
Peroxide Value	5.0meq/kg
Free Fatty Acid	Max. 1.5%
Aflatoxin	Max. 20ppb (to confirm with importing country standards)

**Product Description:** Cream color, small chopped blanched almond pieces with a typical almond flavor; free from rancidity off flavors and/or aromas. Almonds have undergone 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 18 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 25lb corrugated cardboard carton with a polybag liner. Product packaging must be labeled with the product description, lot number, pallet number, net weight, company's address and contain the word 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