



Product Specification:	Blanched Slivered Regular Almonds	Document#:	00302707-12
Address:	6049 Leedom Rd. Hughson, Ca 95326	Issue Date:	2/4/2011
Version#:	9	Supersedes:	8/31/2020
Approved By:	Oscar Hernandez	Revised Date:	12/10/2020

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

Note: Upon contract; please communicate to sales if you require other analysis.

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/50lb corrugated cardboard carton with a polybag liner, super sack or fiber bin with a polybag liner. Product packaging must be labeled with the product description: lot number, pallet number, 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/BE: None

Additives: None added

Country of Origin: USA

* (no more than 0.5% can be decay)

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