



Product	Blanched Super Fine Diced Almonds	Document#:	00301703709-03
Address:	1825 Verduga Rd Hughson CA 95326	Issue Date:	1/4/2013
Version#:	4	Supersedes:	1/16/2018
Approved By:	<i>Raquel Andrade</i>	Revised Date:	9/23/2019

Physical Parameters	
Serious Defects	Max. 1.5%
Discolor	Max. 1.5%
Foreign Material	Max. 1 piece/400lb
Moisture Content	Max. 5.9%
Almond skin	Max. 70pcs
On #16 Mesh (1.18mm)	Max. 1.5%
Pan	Min. 98.5%
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 confirm with importing country standards)

Product Description: Creamy white color, Super fine almond powder with a typical almond flavor. Free from rancidity off flavors and/or aromas. Almonds passed through 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 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. 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: None

Additives: None added

Origin: USA