



Product Specification:	<b>Natural Almond Whole US#1 Supreme</b>	Document#:	000605-3
Address:	11173 W. Mercedes Ave. Livingston, Ca 95334	Issue Date:	9/2003
Version#:	10	Supersedes:	12/14/2020
Approved By:	Oscar Hernandez	Revised Date:	6/2/2021

#### **Physical Parameters**

Serious Defects	Max. 1.5%
Split & Broken	Max. 1.0%
Foreign Material	Max. 0.05%
Moisture Content	Max. 5.9%
Other Defects	Max. 5.0%
Doubles	Max. 15%
Chipped & Scratched	Max. 10%
Dissimilar	Max. 5.0%
Particles & Dust	Max. 0.1%

#### **Microbiological Limits**

Standard Plate Count	Max. 50,000 cfu/g
Coliforms	Max. 200 cfu/g
Yeast and Mold	Max. 5,000 cfu/g
E. Coli	Max 1 cfu/g
Salmonella	Negative/25g

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

**Product Description:** Unpasteurized Natural whole almonds which need to be further processed/treated, uniform in size, 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<sup>0</sup>F (0-4.4<sup>0</sup>C) with a relative humidity between 60% and 70% is 24 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 packaged in a properly sealed 25lb/50lb corrugated cardboard carton, 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.

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**