



Product Specification:	Natural Slice Regular Almonds	Document#:	00302707-16P
Address:	1825 Verduga Rd. Hughson CA 95326	Issue Date:	6/5/2017
Version#:	5	Supersedes:	1/16/2018
Approved By:	<i>Raquel Andrade</i>	Revised Date:	9/23/2019

Physical Parameters	
Serious Defects	Max 1.5%
Discolor	Max. 2.0%
Foreign Material	1 piece/400lbs
Moisture Content	Max. 5.9%
Good Slices	Min. 70% Target 80%
On RHS15/64 (6.0mm)	Min.85%
Pan	Max. 15%
Thickness	Target .045" +/- .005 (1.14mm)
Microbiological Limits	
Standard Plate Count	Max. 5,000 cfu/g
Coliforms	Max. 10 cfu/g
Yeast and Mold	Max. 1,000 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	20ppb, PEC or to meet importing country standard

Product Description: Brown to cream sliced raw almonds, with a typical almond flavor; free from rancidity, off flavors and/or aromas. Almonds processed through 4 log salmonella reduction step.

Shelf life of product when stored at a temperature of 32-40⁰F (0-4.4⁰C) 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 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