

Product Specification:	Natural Whole Almonds Whole US Extra #1	Document#:	00605-1AP
Address:	11173 W. Mercedes Ave. Livingston, Ca 95334	Issue Date:	7/29/2013
Version#:	12	Supersedes:	9/1/2020
Approved By:	Oscar Hernandez	Revised Date:	12/14/2020

<b>Physical Parameters</b>	
Serious Defects	Max. 1.5%
Split & Broken	Max. 1.0%
Foreign Material	Max. 0.05%
Moisture Content	Max. 5.9%
Other Defects	Max. 4.0%
Chipped & Scratched	Max. 5.0%
Dissimilar	Max. 5.0%
Doubles	Max. 5.0%
Particles & Dust	Max. 0.1%
<b>Microbiological Limits</b>	
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

**Note:** Upon contract; please communicate to sales if you require other analysis not listed on the specification.

**Product Description:** Natural whole almonds, uniform in size, with a typical almond flavor; free from rancidity, off flavors and/or aromas. Almonds processed through a minimum 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 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 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**