



Product Specification:	<b>Natural Almond Flakes</b>	Document#:	302707-0
Address:	6049 Leedom Rd. Hughson CA 95326	Issue Date:	2/3/2011
Version#:	10	Supersedes:	12/10/2020
Approved By:	Oscar Hernandez	Revised Date:	7/7/2021

<b>Physical Parameters</b>	
Serious Defects	Max. 1.5%
Decay	Max. 0.5%
Discolor	Max. 1.0%
Foreign Material	1 piece/400lbs
Moisture Content	Max. 5.9%
Thickness	Mixed
<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	<1 cfu/g
Salmonella	Negative/25g

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

**Product Description:** Brown to cream color, broken sliced almonds with almond fines with a typical almond flavor, free from rancidity off flavors and/or aromas. Product passed through a Salmonella four log reduction step.

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 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 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**