



Product Specification:	<b>Natural Diced 14/08 Almonds</b>	Document#:	00709-4P
Address:	6049 Leedom Rd. Hughson, Ca 95326	Issue Date:	6/2/2015
Version#:	12	Supersedes:	09/08/2023
Approved By:	<b>Eddy Higa</b>	Revised Date:	01/08/2024

<b>Physical Parameters</b>	
Serious Defects	Max. 1.5%
Foreign Material	1 piece/400lb
Moisture Content	Max. 5.9%
Discolor	Max. 1.5%
On RHS 14/64 (5.5mm)	Max. 5.0%
ON RHS 08/60 (3.03mm)	Max. 85%
Pan	Max. 10%
<b>Microbiological Limits</b>	
Standard Plate Count	Max. 10,000 cfu/g
Coliforms	Max. 100 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.

**Product Description:** Cream and brown color, chopped natural almond pieces 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 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 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 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 poly liner. Product may also be packed in super sacks or an approved container. 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**