



Product Specification:	Natural Slice Thick Almonds	Document#:	00302707-19P
Address:	6049 Leedom Rd. Hughson CA 95326	Issue Date:	6/5/2017
Version#:	11	Supersedes:	7/7/2021
Approved By:	Oscar Hernandez	Revised Date:	12/26/2023

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 .065" (0.06"-0.07"); 1.65mm (1.5mm- 1.8mm)
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	<1 cfu/g
Salmonella	Negative/25g

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

**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 32-40°F (0-4.4°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 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