

Product Specification:	Blanched Whole Supreme Almonds	Document#:	00301703307-3
Address:	6049 Leedom Rd. Hughson, CA 95326	Issue Date:	2/28/2013
Version#:	10	Supersedes:	7/7/2021
Approved By:	Oscar Hernandez	Revised Date:	2/3/2023

Physical Parameters	
Serious Defects	Max. 2.0%*
Discolor	Max. 1.0%
Split & Broken	Max. 5.0%
Foreign Material	10 pieces / ton
Moisture Content	Max. 5.9%
Doubles	Max. 5.0%
Adhering Skin > 1/4"	Max. 1.0%
Adhering Skin > 1/8"	Max. 5.0%
Microbiological Limits	
Standard Plate Count	Max. 20,000 cfu/g
Coliforms	Max. 10 cfu/g
Yeast and Mold	Max. 500 cfu/g
E. coli	<1 cfu/g
Salmonella	Negative/25g

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

Product Description: Creamy white color blanched whole almonds, with a typical almond flavor; free from rancidity off flavors and/or aromas. Almonds passed a 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 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 from 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

* (no more than 0.5% can be decay)