## HUGHSON 🎌 NUT

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🍪 Olam Group Company

Product Specification:	Blanched Diced 12/08 Almonds	Document#:	00302707-8BEU
Address:	6049 Leedom Rd. Hughson, Ca 95326	Issue Date:	2/17/2007
Version#:	8	Supersedes:	8/31/2020
Approved By:	Oscar Hernandez	Revised Date:	12/10/2020

Physical Parameters			
Serious Defects	Max. 1.5%		
Discolor	Max. 1.5%		
Foreign Material	1 piece/400lb		
Moisture Content	Max. 5.9%		
Adhering Skin	Max. 2.0%		
On RHS 12/64 (4.57mm)	Max. 5.0%		
On RHS 08/64 RHS (3.05mm)	Min. 85%		
Pan	Max. 10%		
Microbiological Limits			
Standard Plate Count	Max. 20,000 cfu/g		
Coliforms	Max. 10 cfu/g		
Yeast and Mold	Max. 500 cfu/g		
E. coli	Negative/25g		
Salmonella	Negative/25g		

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

**Product Description:** Cream color, small chopped blanched almond pieces with a typical almond flavor; free from rancidity off flavors and/or aromas. Almonds passed through 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