

Product Specification:	Natural Pasteurized Almonds Select Sheller Run (Select)	Document#:	000605-14
Address:	11173 Mercedes Ave. Livingston, Ca 95334	Issue Date:	3/22/23
Version#:	01	Supersedes:	New
Approved By:	Eddy Higa	Revised Date:	New

Physical Parameters	
Serious Defects	Max. 2.0%
Split & Broken	Max. 5.0%
Foreign Material	Max. 0.1%
Moisture Content	Max. 5.9%
Other Defects	Max. 3.0%
Doubles	Max. 15%
Chipped & Scratched	Max. 20%
Dissimilar	Max. 5.0%
Particles & Dust	Max. 0.1%
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	Max. 1 cfu/g
Salmonella	Negative / 25g

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

Product Description: Natural whole almonds, uniform in size, with a typical almond flavor; free from rancidity, off flavors and/or aromas. Almonds processed through minimum 4 log salmonella reduction step.

Shelf life of product if stored at a temperature of 32-40⁰F (0-4.4⁰C) with a relative humidity between 60% and 70% is 24 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, 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