

Product Specification:	<b>Blanched Slice Thick Almonds</b>	Document#:	00303107-15
Address:	6049 Leedom Rd. Hughson, Ca 95326	Issue Date:	2/4/2011
Version#:	10	Supersedes:	12/10/2020
Approved By:	Oscar Hernandez	Revised Date:	7/7/2021

Physical Parameters	
Serious Defects	Max. 1.5%*
Adhering Skin	Max. 1.0%
Discolor	Max. 2.0%
Foreign Material	1 piece/400lb
Moisture Content	Max. 5.9%
Good Slices	Min. 75% Target: 80%**
On RHS 15/64 (6.0mm)	Min. 90%
Pan	Max. 10%
Thickness	Target .065" +/- .005" (1.65mm)
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 sliced blanched almonds with a typical almond flavor; free from rancidity off flavors and/or aromas.

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 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 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

\*\* (equals to three fourths (¾) of a complete slice)