

Product Specification:	Blanched Super Fine Almond Flour	Document#:	00301703709-03
Address:	6049 Leedom Rd. Hughson, Ca 95326	Issue Date:	1/4/2013
Version#:	10	Supersedes:	7/7/2021
Approved By:	Oscar Hernandez	Revised Date:	10/27/2022

Physical Parameters	
Serious Defects	Max. 1.5%
Discolor	Max. 1.5%
Foreign Material	Max. 1 piece/400lb
Moisture Content	Max. 5.9%
Almond skin	Max. 70pcs
On #16 Mesh (1.18mm)	Max. 1.5%
Pan	Min. 98.5%
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, Super fine almond flour 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 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