

<b>Product Specification:</b>	<b>Blanched Slice Thin Almonds</b>	<b>Document#:</b>	00302707-9
<b>Address:</b>	6049 Leedom Rd. Hughson, Ca 95326	<b>Issue Date:</b>	4/20/2011
<b>Version#:</b>	9	<b>Supersedes:</b>	7/7/2021
<b>Approved By:</b>	Oscar Hernandez	<b>Revised Date:</b>	1/25/2023

Physical Parameters	
Serious Defects	Max. 1.5% *
Discolor	Max. 2.0%
Foreign Material	1 piece/400lb
Moisture Content	Max. 5.9%
Adhering Skin	Max. 1.0%
Good Slices	Min. 70% Target: 80%**
On RHS 15/64 (6.0mm)	Min. 90%
Pan	Max. 10%
Thickness	Target .035" (0.89mm) +/- .005"
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)