

# WESTNUT PRODUCT SPECIFICATION

**PRODUCT: LARGE DICED NATURAL SCREENED HAZELNUTS**  
**25# Vacuum Packed Case**

**ITEM# 34214**  
**WNQA# 340**

**Date: 03/26/07**  
**Supersedes: 02/14/02**

## DESCRIPTION

A hazelnut kernel is cut to a dice size and has the natural flavor and odor of fresh hazelnuts. No unauthorized additives, fumigants, pesticides or preservatives are permitted.

## ORGANOLEPTIC

Color	Cream to tan meats with red brown to dark brown skins.
Flavor & Odor	Clean. Typical of hazelnuts. No musty, rancid, bitter or other off flavors or odors.
Texture	Firm, crunchy.

## CHEMICAL & PHYSICAL

<u>PARAMETER</u>	<u>SPECIFICATION</u>	<u>TEST METHOD</u>
Aflatoxin	10 ppb Maximum	AOAC
Fat	57.75 +/- 3.0%	AOAC
Free Fatty Acid (as oleic)	1.0% Maximum	AOAC
Moisture	6.0% Maximum	AOAC
Particle Size	Approximately 6mm	
On U.S 5/16" 0.31in 7.9mm	15% Maximum	Westnut 1710
Thru U.S.#12 0.07in 1.7mm	3% Maximum	
Pesticide Residual	None Detectable	MRM Pesticide Screen
Foreign Material	4 shell fragment per 100 lbs Max	Westnut 1220

Extraneous Matter: The product shall be free of any extraneous matter of any sanitary significance.  
The producer shall meet all FDA and/or USDA Current Good Manufacturing Practices.

## STORAGE AND PACKAGING REQUIREMENTS

Packaging	Cases marked with supplier's name, product name and lot code. 25 lb. net corrugated cardboard boxes are sealed with tape. Foil liners are vacuum packed, back flushed with nitrogen, and heat sealed. No staples or wire ties are permitted.
Shelf Life	18 months at 34° to 38°F.
Lot Code	Production Date, WXXYYZ, where W indicates shift, XX indicates month, YY indicates date, and Z indicates the last digit of the year.

NOTE: DO NOT STORE NEAR ODOR PRODUCING SUBSTANCES.