

WESTNUT PRODUCT SPECIFICATION

PRODUCT: HAZELNUT BUTTER

5 Kg Pail

ITEM# 61212

WNQA# 510

Date: 06/30/04

Supersedes: 10/10/00

DESCRIPTION

Hazelnuts are dry roasted using gas fired oven, ground to a smooth, viscous fluid. No unauthorized additives, fumigants pesticides or preservatives are permitted.

ORGANOLEPTIC

Color	Brown color. No additional colorants added.
Flavor & Odor odors.	Clean. Typical of hazelnuts. No musty, rancid, bitter or other off flavors or odors.
Texture	Smooth and creamy.

CHEMICAL & PHYSICAL

<u>PARAMETER</u>	<u>SPECIFICATION</u>	<u>TEST METHOD</u>
Aflatoxin	10 ppb Maximum	AOAC
Color	43.5-46.5	Westnut 1100
Fineness	25 ± 5 microns	Westnut 1210
Free Fatty Acid (as oleic)	1.5% Maximum	AOAC
Moisture	1.0% Maximum	AOAC
Oil	58 ± 3.0%	AOAC
Peroxide	10.0 meq/kg Maximum	AOAC
Hazelnut Composition	100%	
Foreign Material	4 fragments per 100 lbs Maximum	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 Good Manufacturing Practices.

MICROBIOLOGICAL

<u>PARAMETER</u>	<u>SPECIFICATION</u>	<u>TEST METHOD</u>
Standard Plate Count	25,000 per gram maximum	AOAC
Coliform	Less than 50 per gram	AOAC

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E. Coli	Negative	AOAC
Mold	Less than 100 per gram	BAM FDA
Yeast	Less than 100 per gram	BAM FDA
Salmonella	Negative	AOAC
Staphylococcus aureus	Less than 10 per gram	BAM FDA
Listeria	Negative	AOAC

STORAGE AND PACKAGING REQUIREMENTS

Packaging	5 kilogram polyethylene pails must be labeled with the supplier's name, product name and lot code.
Shelf Life	12 months at 34°F 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.

SPECIAL INSTRUCTIONS