

WESTNUT PRODUCT SPECIFICATION

PRODUCT: HAZELNUT BUTTER

20 Kg Pail

ITEM# 61222

WNQA# 520

Date: 01/13/05

Supersedes: 06/25/03

DESCRIPTION

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

ORGANOLEPTIC

| | |
|---------------|--|
| Color | Tan color. No additional colorants added. |
| Flavor & Odor | 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 | 48 ± 1.5 L | 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% | |
| Shell Tolerance | 10 shell fragments per 1600 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 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 |
| E. Coli | Negative | AOAC |
| Mold | Less than 100 per gram | BAM FDA |
| Yeast | Less than 100 per gram | BAM FDA |

