

WESTNUT PRODUCT SPECIFICATION

PRODUCT: JUMBO DICED DRY ROASTED HAZELNUTS
25# Vacuum Packed Case

ITEM# 35614
WNQA# 450

Date: 11/07/02
Supercedes: 1/12/01

DESCRIPTION

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

NOTE: NUTS MAY BE PROPERLY TREATED WITH PROPYLENE OXIDE TO MEET MICROBIOLOGICAL REQUIREMENTS.

Residual propylene oxide = 300 ppm maximum.

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	59.4 +/- 3.0%	AOAC
Free Fatty Acid (as oleic)	1.0% Maximum	AOAC
Moisture	3.2% Maximum	AOAC
Particle Size	Approximately 8 mm	
On U.S. 5/6" 0.31in 7.9mm	25% Minimum	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 Good Manufacturing Practices.

MICROBIOLOGICAL

<u>PARAMETER</u>	<u>SPECIFICATION</u>	<u>TEST METHOD</u>
Standard Plate Count	10,000 per gram maximum	AOAC

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Coliform	Less than 100 per gram	AOAC
E. Coli	Less than 10 per gram	AOAC
Mold	Less than 500 per gram	BAM FDA
Yeast	Less than 500 per gram	BAM FDA
Salmonella	Negative	AOAC
Staphylococcus aureus	Less than 20 per gram	BAM FDA
Listeria	Negative	AOAC

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 12 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.

SPECIAL INSTRUCTIONS