



**HAMMONS PRODUCTS COMPANY
SPECIFICATION SHEET
SHELLED AMERICAN BLACK WALNUTS**

Master Spec Sheet

Black walnuts shall conform in all respects to Federal and State Government regulations in force at the present time or that may subsequently be issued from time to time.

| <u>Product Name:</u> | <u>Product #:</u> | <u>Product Name:</u> | <u>Product #:</u> |
|-----------------------------|--------------------------|-----------------------------|--------------------------|
| 35# Fancy Large | 10-0110014 | 5# Fancy Large | 10-0110011 |
| 35# Large Medium | 10-0110114 | 5# Large Medium | 10-0110111 |
| 35# Regular Medium | 10-0110214 | 5# Regular Medium | 10-0110211 |
| 35# LMR | 10-0111714 | 5# Small Pieces | 10-0110411 |
| 35# Ice Cream Pieces | 10-0110314 | 5# Ice Cream Pieces | 10-0110311 |
| 35# Fantasy Blend | 10-0111914 | 5# Bits | 10-0110511 |
| 35# Land O Sun Blend | 10-0111614 | | |
| 35# Small Pieces | 10-0110414 | | |
| 35 # Large Standard | 10-0118014 | | |
| 35# Choice Medium | 10-0110814 | | |
| 35# Recipe Ready | 10-0110714 | | |
| 35# Bits | 10-0110514 | | |
| 35# Meal | 10-0110914 | | |

Processing Condition: Black Walnuts shall be produced under the SQF-2000 Food Safety Standards and the Good Manufacturing Practices (GMP's) for shelled nuts as recommended by FDA. Batch to batch uniformity is critical.

Raw Material: Finished product shall be made from fresh, wholesome and well-developed kernels.

Physical Characteristic: Black Walnuts shall have uniform size and color, light brown to dark brown.

Flavor and Odor: Product shall have a typical rich, natural Black Walnut flavor and it shall be free from rancid, tallow, moldy or other objectionable flavors and odors.

| | | |
|-------------------------------|------------------------------------|------------------------|
| <u>Foreign Matter:</u> | Foreign Material (including shell) | NMT 0.1% by weight |
| | Worm & Insect | Negative on any sample |
| | Damage & Discoloration | NMT 2.0% on 100gm |

Metal Detected: Yes Ferrous (1.0mm)
Nonferrous (1.0mm)
Stainless (1.5mm)

(35# Bits and 5# Bits are not Metal Detected)

Sizing using U.S. Standard Sieves is as follows:

| | |
|-----------------|--|
| Fancy Large: | More than 95% over #4 screen |
| Large Medium: | At least 75% over #4 screen, not more than 2% through #6 |
| Regular Medium: | At least 90% through #4 screen and over #8, trace through #8 |
| Small Pieces: | 100% through #4 screen, at least 50% over #8 |
| Bits: | Smallest of all pieces through #8 mesh screen |
| Choice Medium: | Chopped Ambers |
| Large Standard: | Ambers |

Chemical Grade:

| | |
|------------------|--------------------|
| Moisture: | 4.25% \pm 1.0% |
| Free fatty acid: | \leq 5.0 % Max. |
| Peroxide value: | \leq 5.0 meg/kg. |

ETO Treatment:

Sterilized with 8.5% Ethylene Oxide in a vacuum chamber, after packaging as a kill step for mold, bacteria and environmental pathogens.

Microbiological Grades:

| | | |
|---------------|------------------------|--------------------------|
| Staph Aureus: | \leq 10 cfu/g Max. | FDA BAM |
| Coliform: | \leq 10 MPN/g Max. | FDA BAM |
| E. Coli: | \leq 0.30 MPN/g Max. | FDA BAM |
| Yeast & Mold: | \leq 100 cfu/g Max | FDA BAM |
| Salmonella: | Negative 2-375g | FDA BAM |
| APC: | \leq 5000 cfu/g Max. | FDA BAM |
| Aflatoxin | \leq 5.0 ppb Max | 90-PLT-454 & 02-PLT-059A |

(Aflatoxin is only tested on the Fancy Large Bins 1680#)

Packaging: Black Walnuts shall be packed in substantial container with liner suitable to protect and preserve the contents without significant impairment of quality with respect to sanitation, contamination and moisture content under various customary conditions of handling, transportation and storage.

35# box (corrugated)/liner 17x13x27x1.5ml(clear bag)

5# box (corrugated)/liner 8x4x18x2ml(clear bag)

ST Bulk Bin 1680#, Cloth Liner, Slip Sheet, and Cap

Label Declaration: Product/ingredient declaration shall be given on the package in descending order.

Storage: Black Walnuts will be stored at ambient temperature until transported to cold storage units. At cold storage Black Walnuts shall be stored at 40° F or below. Ideal long-term refrigerated storage is 35° to 37° F with relative humidity 50 to 60%. At this storage, usable life is 36 months, from production date, without any change in the condition of the product.

Transportation: The product shall be shipped at ambient temperature (unless requested by customer) by truck or railway car free from insect, chemical, and other conditions as specified by FDA. Actual Class 70 NMFC# 141620

Contains Allergens: Tree Nuts

Ingredients: Black Walnuts

Kosher Certification: Orthodox Union