



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

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.

**Product Name:** Small Pieces 35#

**Product #:** 10-0110414

**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.

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

<b><u>Metal Detected:</u></b>	Yes	Ferrous (1.0mm)
		Nonferrous (1.0mm)
		Stainless (1.5mm)

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

Small Pieces: 100% through #4 screen, at least 50% over #8

**Chemical Grade:**

Moisture:	4.25% ±1.0%
Free fatty acid:	5.0 % Max.
Peroxide value:	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:	10 cfu/g Max.	FDA BAM
Coliform:	10 MPN/g Max.	FDA BAM
E. Coli:	0.30 MPN/g Max.	FDA BAM
Yeast & Mold:	100 cfu/g Max	FDA BAM
Salmonella:	Negative 2-375g	FDA BAM
APC:	5000 cfu/g Max.	FDA BAM

**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)

**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



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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.

**Product Name:** Regular Medium 35#

**Product #:** 10-0110214

**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.

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

<b><u>Metal Detected:</u></b>	Yes	Ferrous (1.0mm)
		Nonferrous (1.0mm)
		Stainless (1.5mm)

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

Regular Medium: At least 90% through #4 screen and over #8, trace through #8

**Chemical Grade:**

Moisture:	4.25% ±1.0%
Free fatty acid:	5.0 % Max.
Peroxide value:	5.0 meq/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:	10 cfu/g Max.	FDA BAM
Coliform:	10 MPN/g Max.	FDA BAM
E. Coli:	0.30 MPN/g Max.	FDA BAM
Yeast & Mold:	100 cfu/g Max	FDA BAM
Salmonella:	Negative 2-375g	FDA BAM
APC:	5000 cfu/g Max.	FDA BAM

**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)

**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

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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.

**Product Name:** LMR Blend 35#

**Product #:** 10-0111714

**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.

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

<b><u>Metal Detected:</u></b>	Yes	Ferrous (1.0mm)
		Nonferrous (1.0mm)
		Stainless (1.5mm)

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

**LMR Blend:**  
50% or more retained on # 4 U.S. Std. Sieve  
20 - 45 % retained on # 6 U.S. Std. Sieve  
5 % or less retained on # 8 U.S. Std. Sieve  
0.5 % or less thru a # 8 U.S. Std. Sieve

**Chemical Grade:**

Moisture:	4.25% $\pm$ 1.0%
Free fatty acid:	5.0 % Max.
Peroxide value:	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:	10 cfu/g Max.	FDA BAM
Coliform:	10 MPN/g Max.	FDA BAM
E. Coli:	0.30 MPN/g Max.	FDA BAM
Yeast & Mold:	100 cfu/g Max	FDA BAM
Salmonella:	Negative 2-375g	FDA BAM
APC:	5000 cfu/g Max.	FDA BAM

**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)

**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

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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.

**Product Name:** Large Medium 35#

**Product #:** 10-0110114

**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.

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

<b><u>Metal Detected:</u></b>	Yes	Ferrous (1.0mm)
		Nonferrous (1.0mm)
		Stainless (1.5mm)

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

Large Medium: At least 75% over #4 screen, not more than 2% through #6

**Chemical Grade:**

Moisture:	4.25% ±1.0%
Free fatty acid:	5.0 % Max.
Peroxide value:	5.0 meq/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	10/gm. Max.	FDA BAM
Coliform:	10 MPN/g Max.	FDA BAM
E. Coli:	0.30 MPN/g Max.	FDA BAM
Yeast & Mold:	100 cfu/g Max	FDA BAM
Salmonella:	Negative 2-375g	FDA BAM
APC	5000 cfu/g Max.	FDA BAM

**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)

**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





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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.

**Product Name:** Ice Cream Pieces 35#

**Product #:** 10-0110314

**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.

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

<b><u>Metal Detected:</u></b>	Yes	Ferrous (1.0mm)
		Nonferrous (1.0mm)
		Stainless (1.5mm)

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

½ Regular Medium:	At least 90% through #4 screen and over #8, trace through #8
½ Small Pieces:	100% through #4 screen, at least 50% over #8

**Chemical Grade:**

Moisture:	4.25% $\pm$ 1.0%
Free fatty acid:	5.0 % Max.
Peroxide value:	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:	10 cfu/g Max.	FDA BAM
Coliform:	10 MPN/g Max.	FDA BAM
E. Coli:	0.30 MPN/g Max.	FDA BAM
Yeast & Mold:	100 cfu/g Max	FDA BAM
Salmonella:	Negative 2-375g	FDA BAM
APC:	5000 cfu/g Max.	FDA BAM

**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)

**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



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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.

**Product Name:** Fancy Large 35#

**Product #:** 10-0110014

**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.

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

<b><u>Metal Detected:</u></b>	Yes	Ferrous (1.0mm)
		Nonferrous (1.0mm)
		Stainless (1.5mm)

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

Fancy Large: More than 95% over #4 screen

**Chemical Grade:**

Moisture:	4.25% ±1.0%
Free fatty acid:	5.0 % Max.
Peroxide value:	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:	10 cfu/g Max.	FDA BAM
Coliform:	10 MPN/g Max.	FDA BAM
E. Coli:	0.30 MPN/g Max.	FDA BAM
Yeast & Mold:	100 cfu/g Max	FDA BAM
Salmonella:	Negative 2-375g	FDA BAM
APC:	5000 cfu/g Max.	FDA BAM

**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)

**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