



**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% ±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:	<50	cfu/g
Coliform:	<500	cfu/g
E. Coli:	<10	cfu/g
Yeast & Mold:	<1000	cfu/g
Salmonella:	Negative	375g
APC:	<5000	cfu/g
Listeria	Negative	375g
EHEC/pSTEC	Negative	375g

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# 141760

Contains Allergens: Tree Nuts

Ingredients: Black Walnuts

Kosher Certification: Orthodox Union

Revision Date	Reason for Revision
8/13/2015	Added listeria testing to lab results
6/13/2019	Revised microbiological limits