

Ingredient Specification

| Product Description | Combo Halves & Pieces (20% Halves) | | |
|----------------------------|------------------------------------|--------------------|-----------------|
| CFF Code: | S6 | Product ID: | USCBC20HPM |
| Version: 4 | Date: 6/18/2025 | Approved: | Brenda Gonzalez |

I. PRODUCT DESCRIPTION:

Natural shelled English walnuts. This product is comprised solely of clean, California-grown walnuts which meet the USDA standards. The nuts are processed and packaged in accordance with the Current Good Manufacturing Practice (cGMP) under sanitary conditions.

| Certifications | Certified Kosher & Halal |
|----------------|---|
| Sensory | Clean, fresh walnut flavor with no stale, rancid, foreign, off flavors or odors |

II. PRODUCT PACKAGING:

| Net Weight | 25 LB. (may vary upon request) | |
|-------------------------|---|--|
| Outer & Inner Packaging | Packed in taped corrugated carton lined with food-grade poly liner. | |
| | Vacuum pack/nitrogen flushed is available upon request. | |

III. PHYSICAL APPEARANCE:

| Color | Minimum balance consisting of 70% Light and Darker Than Light, a maximum of 25% Darker Than Light Amber and 5% Darker Than Amber. | |
|------------------|---|--|
| Size | Minimum of 20% halves on average Maximum of 18% through a 24/64" round hole screen Maximum of 3% through a 16/64" round hole screen Maximum of 1% through a 8/64" round hole screen | |
| Grade | U.S. Commercial grade according to USDA Grades of Shelled Walnuts. | |
| Foreign Material | Shell- 1 piece in 350 LBS. Fiber- 2 piece in 25 LBS. | |

IV. CHEMICAL ATTRIBUTES / MICROBIOLOGICAL ANALYSIS

| Chemical Attributes | | Microbiological Analysis | |
|---------------------|---------------------------|--------------------------|----------------|
| Characteristic | Maximum | Test | Maximum |
| Moisture | < 5% | Aerobic Plate Count | 50,000 cfu/g |
| Aflatoxin | Meets global requirements | Yeast/Mold | 25,000 cfu/g |
| Free Fatty Acid | < 1.25% | Coliform | 1,000 cfu/g |
| Peroxide Value | < 2.5 meq/kg | E. coli | <0.3 cfu/g |
| | | Salmonella | Negative /375g |
| | | Listeria Monocytogenes | Negative /125g |