



OliveNation LLC

50 TERMINAL ST., BLDG. 2, STE. 712, CHARLESTOWN, MA 02129
 www.OLIVENATION.com support@olivenation.com

PRODUCT DESCRIPTION
 OIL ROASTED ALMONDS COATED WITH HONEY, SUGAR, AND SALT

ITEM	DESCRIPTION	CONTAINER	BEST BEFORE MONTHS	QI	SAMPLES
02421	HONEY RSTD ALM V C	BD 25 LB POUCH	-	X	X
02422	HONEY RSTD ALM	WIP	-		
04620	HONEY RSTD ALM INDU	WIP	-		X
07256	HONEY RSTD ALM	BD 12-6 OZ CN	36		
07479	HONEY RSTD ALM CDN	BD 12-170G CN	36		
10397	HONEY RSTD ALM	BD 25 LB OPN	-		

RAW MATERIAL REQUIREMENTS

KEY PROCESS MEASURES	MIN	TGT	MAX	UNITS
Salt	0.4	0.6	0.8	%
Sugar, Total	12.9	15.8	18.7	%
Pack Temperature	-	-	100	°F
Oxygen Residual, N flushed 25 lb pouch	-	-	6.0	%
Roast Color	-	3	-	Chip Number
Moisture	1.0	-	3.0	%

SAMPLING REQUIREMENTS		
Item	Test	Frequency
02421	PV/FFA	One sample every two hours of production
	Bacti	One sample every hour of production, minimum 5 samples per lot/batch
04620	Aflatoxin	Calculated amount sampled from each cook bin prior to final packaging

CHEMISTRY	STANDARD	REFERENCE METHOD
Aflatoxin, EU	Per EU requirement	AOAC 991.31 and AOAC 999.07
Peroxide Value	LT 5.0 meq/kg	AOCS Cd 8-53
Free Fatty Acids, as Oleic	LT 1.5%	AOCS Ca 5a-40

BACTERIOLOGY	STANDARD	REFERENCE METHOD
Standard Plate Count	< 5,000 CFU/g	AOAC 990.12
Rapid Yeast	< 200 CFU/g	AOAC 2014.05
Rapid Mold	< 200 CFU/g	AOAC 2014.05
Coliform	< 100 CFU/g	AOAC 991.14
E. coli	< 1 CFU/g	AOAC 991.14
Salmonella	Negative in 375 g	AOAC RI 010803

CLEARANCES AND CERTIFICATES
Clearances: Aflatoxin, PV/FFA, Bact
Certificates: Aflatoxin – Requires USDA Certified Lab Aflatoxin Certificate, PV/FFA, Bact

SENSORY
Characteristic fresh honey roasted almond taste and aroma with no stale, rancid, foreign, off flavors or odors.

PACKAGING AND LABELING REQUIREMENTS

Batch Number is a 10-digit process specific number beginning with "1"

Manufacturing Reference Number format: LJJYY#### or LOTJJYY####
(JJJ=Julian day, YY=last two numbers of the year, #### = line number)

Item 02421 | Production code and Kosher Symbol Required

INGREDIENT STATEMENT

USA:

Almonds, sugar, vegetable oil (canola, safflower and/or sunflower), honey, salt, corn maltodextrin.

Allergy information: Contains almonds

SHIPPING REQUIREMENTS

N/A

REGULATORY

Product(s) referenced in this specification comply with the Federal Food, Drug, and Cosmetic Act as amended.

KOSHER STATUS

Certified Kosher Pareve

RECOMMENDED STORAGE

Store product in cool, dry, odor free area away from direct sunlight at 35-45°F (1.7-7.2°C) and 60-65% relative humidity.



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TECHNICAL INFORMATION

NUTRITION FACTS, per 100g Serving*

PRODUCT: HONEY ROASTED ALMONDS

<u>Nutrients</u>	<u>Per 100g</u>	<u>Nutrients</u>	<u>Per 100g</u>	<u>Nutrients</u>	<u>Per 100g</u>
Calories (kcal)	577.53	Ash (g)	3.06	Carotenoid RE (RE)	0.08
Kilojoules (kj)	2416.39	Water (g)	2	Calcium (mg)	239.21
Calories from Fat (kcal)	428.14	Vitamin A - (IU)	0.81	Iron (mg)	3.01
Calories from SatFat (kcal)	32.31	Vitamin A - RAE (mcg)	0.04	Magnesium (mg)	221.81
Fat (g)	47.62	Vitamin C (mg)	0	Copper (mg)	0.77
Saturated Fat (g)	3.59	Vitamin D - (IU)	0	Iodine (mcg)	1.81
Mono Fat (g)	30.38	Vitamin D - (mcg)	0	Potassium (mg)	566.54
Poly Fat (g)	11.37	Vitamin E - (IU)	32.83	Sodium (mg)	205.38
Trans Fatty Acid (g)	0	Vitamin E - Alpha-Toco (mg)	22.03	Zinc (mg)	2.48
Cholesterol (mg)	0	Vitamin B1 (mg)	0.07	Phosphorus (mg)	378.11
Protein (g)	17.19	Vitamin B2 (mg)	0.64	Manganese (mg)	1.99
Carbohydrates (g)	30.12	Vitamin B3 (mg)	2.98	Selenium (mcg)	2.34
Total Dietary Fiber (g)	8.5	Vitamin B6 (mg)	0.1	Chloride (mg)	14.77
Insoluble Fiber (2016) (g)	7.48	Vitamin B12 (mcg)	0	Choline (mg)	42.17
Soluble Fiber (2016) (g)	1.02	Pantothenic Acid (mg)	0.19		
Total Sugars (g)	19.18	Vitamin K (mcg)	0.21		
Added Sugar (g)	15.34	Folate, DFE (mcg DFE)	21.85		

INGREDIENTS: **ALMONDS**, SUGAR, VEGETABLE OIL (CANOLA AND/OR SAFFLOWER), HONEY, SALT, AND CORN MALTODEXTRIN.

**The calculated nutrition data provided herein is based on information from current product formulation and USDA nutrition database and is subject to change. <http://ndb.nal.usda.gov/>*