

Product Specification Sheet

Pecan Services SAS - Pecanes del Sur SAS

Category: Pecan Pieces

1. General Information

Product Name:	Pecan Pieces	
Size Chart:	Description	Size (count per Kg)
	Mammoth Pieces	Over 14.3 mm
	Extra Large Pieces	Through 14.3 mm over 12.7 mm
	Large Pieces	Through 12.7 mm over 9.5 mm
	Large/Medium Pieces	Through 9.5 mm over 7.9 mm
	Medium Pieces	Through 7.9 mm over 6.4 mm
	Small Pieces	Through 6.4 mm over 4.8 mm
	Extra Small Pieces	Through 4.8 mm over 3.2 mm
	Granules	Through 3.2 mm over 1.6 mm
	Meal	Through 1.6 mm
Product Description:	Bulk Shelled Pecans (<i>Carya illinoensis</i>) pieces packaged in 10 Kgs (22 lbs) cartons. Pecan kernel can be from mixed varieties.	
Definitions:	<p>Pieces: Pecan Pieces can either be diced or naturally occurring and are classed as kernel which is 13mm and below. A pecan piece is any kernel that is less than 7/8 of a half.</p> <p>Foreign Objects: Includes any product that is not kernel and/or shell. Examples of foreign objects are ~ plastic, metal and glass.</p> <p>Lower Grade Kernel: Includes those kernels that would be classified into either the choice or breaking stock grades.</p> <p><i>Choice:</i> light weight, excessively thin or shrivelled, can be a slightly darker colour.</p>	
Net Weight:	10 kg (22 lbs) per box.	
Allergens:	Contains: Tree Nuts	

Country of Origin:	Processed and packed in Argentina.												
GM Status:	No Genetically Modified product is used.												
Labelling:	Labeling on the carton include Product Name, Lot Number, Manufacturing Date and Net weight of the item.												
Shelf Life:	Max 18 months from date of manufacture under recommended storage conditions.												
Storage:	Finished product must be stored in a cool, dry, hygienic place out of direct sunlight, which is free from infestation. Refrigeration at a temperature below of 0°C (32°F) is preferred.												
Packaging:	Primary Package: Product shall be vacuum packed, and heat sealed in 10 kgs clear polyethylene liners. Liners shall also be nitrogen flushed. Secondary Package: The product will be packed in a clean food grade cardboard carton which has been taped shut.												
Physical Specifications:	<table border="1" style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th style="width: 70%;">Parameter</th> <th style="width: 30%;">Tolerance</th> </tr> </thead> <tbody> <tr> <td>Shell Content</td> <td style="text-align: center;"><0,05%</td> </tr> <tr> <td>Foreign Objects</td> <td style="text-align: center;">0%</td> </tr> <tr> <td>Dark Color (Dark Ambar)</td> <td style="text-align: center;"><3%</td> </tr> <tr> <td>Off size Pieces and/or Particles Content</td> <td style="text-align: center;"><15%</td> </tr> <tr> <td>Lower Grade Kernel</td> <td style="text-align: center;"><3%</td> </tr> </tbody> </table>	Parameter	Tolerance	Shell Content	<0,05%	Foreign Objects	0%	Dark Color (Dark Ambar)	<3%	Off size Pieces and/or Particles Content	<15%	Lower Grade Kernel	<3%
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2. Nutrition Facts:

Nutrient	Per 100 grs of shelled pecan nuts
Energy (kcal)	716
Energy (kJ)	2996
Available Carbohydrates (g)	9.15
Protein (g)	10.36
Total Fat (g)	70.85
Saturated Fat (g)	5.8
Trans Fat (g)	< 0.10
Dietary Fiber (g)	4.1
Sodium (mg)	3.54
Cholesterol (mg)	< 0.10

3. Vitamins:

Vitamin	Result	Unit
Vitamin B1	1.13	mg/100g
Vitamin B2	0.33	mg/100g
Vitamin B3	1.27	mg/100g
Vitamin B5	1.15	mg/100g
Vitamin B6	0.53	mg/100g
Vitamin B9	<LC=30	µg/100g
Vitamin B12	n/d	
Vitamin E	2.1	mg/100g

4. Microbiological Results:

Test Performed	Result	Unit
Total Coliform Count	< 30	UFC/g
Escherichia Coli	None	in 1g
Thermo tolerant Bacteria	No development seen	NMP/g
Yeast and Mold Count	< 200	UFC/g
Salmonella sp.	None	in 25 g
Staphylococcus aureus	None	UFC/g

5. Physicochemical Qualities

Test Performed	Per 100 grs of shelled pecan nuts
Moisture	4.5 Max
Ash	0.81
Acid Value	0.3 g ac.lactic
Peroxide Index	< 5 mEq/kg

6. Aflatoxin Residue

Aflatoxin	Result
Aflatoxins: B1; B2	Not Detected
Aflatoxins: G1; G2	Not Detected
Total Aflatoxins	Not Detected

7. Organoleptic Specifications

Test Performed	Criteria
Appearance / Size	As per definitions of kernel size
Color	Light Amber / Amber
Aroma	Characteristic - Fresh and nutty with no objectionable aromas
Flavor	Pleasantly sweet, slightly tart. No Rancid Flavor
Texture	Subtle texture