

General Information:Product name: Pecan nutsType: HalvesOrigin: Mexican**General Requirements:**Description: Mexican pecan nuts halves consists of shelled pecans of selected type pecans or of similar varietal characteristics which are whole and free from foreign material, damage and minor defects.Appearance: Kernels are not darker than amber in colour, fairly uniform in colour, fairly well developed and fairly uniform in size.Odour: Natural pecan odour without stale or foreign odours.Flavour: Natural pecan flavour without stale or foreign flavours.Structure: Kernels are firm, not brittle, pliable or leathery.Intended use: For further processing (human consumption).Shelf life: 2 years after production date*

GMO free

Radiation free

Sizes: Count per kg

Mammoth Halves 443-552, Jr. Mammoth Halves 553-662, Jumbo Halves 663-772, Extra Large Halves 773-992, Large Halves 993-1212, Medium Halves 1213-1432.

Ingredients: Pecan nuts

* only under correct storage conditions.

Physical requirements:	Value Fancy*2	Value Choice	Dimension	Tolerance
Shell (halves)	1	1	% (w/w)	Max.
Broken*1	15	15	% (w/w)	Max.
Total Damages*3	6	N/A	% (w/w)	Max.
Damage	3	8	% (w/w)	Max.
Off colour skin damage (Dark Amber-Darker)	3	25	% (w/w)	Max.
Serious damage	0,5	N/A	% (w/w)	Max.

*1: Total broken includes max 5% less than half kernels and max 1% particles and dust.

*2: Fancy halves will be fairly-uniform in colour. All other grades (Choice Halves, Fancy Pieces, Choice Pieces) do not require the kernel's to be uniform in colour.

*3: For Fancy and unused portion of the 3% tolerance for damage may be used to increase the tolerance for damage by skin colour. Damaged consists of adhering material from inside the shell, dust or dirt, kernels not well dried, kernels having more than one dark kernels spot, shrivelling, internal flesh discolouration and poorly developed kernels.

Chemical requirements:	Value	Dimension	Tolerance
Aflatoxin B1*	2	µg / kg	Max.
Aflatoxin B1+B2+G1+G2*	4	µg / kg	Max.
Moisture	5	% (w/w)	Max.

* Parameters according EU regulation (EC) No 2023/915 (consolidated version).

Other requirements:Microbiology: According to EU regulation (EC) No 2023/915 (consolidated version)Pesticides: According to EU regulation (EC) No 2023/915 (consolidated version)Heavy metals: According to EU regulation (EC) 2023/915 (consolidated version)

Nutritional values:	Value	Dimension	Tolerance
Energy	2890/691	KJ/Kcal	100 g
Protein	9,17	%	100 g
Total Lipid (fat)	72	%	100 g
<i>Of which saturated</i>	6,18	%	100 g
<i>Of which monounsaturated</i>	40,8	%	100 g
<i>Of which polyunsaturated</i>	21,6	%	100 g
<i>Of which trans</i>	0	%	100 g
Carbohydrates	13,9	%	100 g
<i>Of which sugars</i>	3,97	%	100 g
Fibre	9,6	%	100 g
Sodium (Na)	0	mg	100gr

* Based on: [FoodData Central \(usda.gov\)](https://fooddatacentral.usda.gov/)

Allergens:	Allergens contained	Cross-contamination
Milk and products thereof	-	-
Eggs and products thereof	-	-
Nuts and products thereof	+	+
Groundnuts and products thereof	-	-
Wheat and products thereof	-	-
Fish and products thereof	-	-
Crustaceans and products thereof	-	-
Molluscs and products thereof	-	-
Sulphite and products thereof	-	-
Soy and product thereof	-	-
Sesame seeds and products thereof	-	-
Mustard and products thereof	-	-
Celery and products thereof	-	-
Lupins and products thereof	-	-

Storage conditions:

The product should be stored on pallets in a dark, clean, dry and well-ventilated storage facility. The facility should be free from foreign smell, free of pests and their residues and away from the wall, at least 0,5m away from heaters, sewers and water supply pipes.
we advises storage temperature: 8-14 °C. Relative humidity should not exceed 75%. Store at a temperature not exceeding 20°C.

Allergens: When purchased in bulk size original packaging, manufacturer allergen policy will apply. When purchased in quantities that need re-packaging, our allergen policy will apply.						
Component	Manufacturer			Nuts in Bulk (Applies when bought in small quantities that need re-packaging)		
	In Product	Processed in Same Equipment	Handled on Site	In Product	Processed in Same Equipment	Handled on Site
Cereals containing GLUTEN and products thereof	NO	NO	NO	NO	YES	YES
EGGS or its derivatives	NO	NO	NO	NO	NO	NO
FISH or its derivatives	NO	NO	NO	NO	NO	NO
CRUSTACEANS / SHELLFISH	NO	NO	NO	NO	NO	NO
MOLLUSCS	NO	NO	NO	NO	NO	NO
PEANUTS or derivatives	NO	NO	NO	NO	YES	YES
SOYA BEANS or derivatives	NO	NO	NO	NO	YES	YES
MILK (LACTOSE) or its derivatives	NO	NO	NO	NO	YES	YES
NUTS , tree nuts:	YES	YES	YES	YES	YES	YES
CELERY, including celeriac and its derivatives	NO	NO	NO	NO	YES	YES
MUSTARD, referring to all parts of the plant and derivatives thereof	NO	NO	NO	NO	YES	YES
SESAME SEEDS or derivatives	NO	NO	NO	NO	YES	YES
SULPHITES >10ppm – Sulphite quantity to be given in ppm	NO	NO	NO	NO	YES	YES
LUPIN seeds or derivatives	NO	NO	NO	NO	NO	NO