

## PRODUCT SPECIFICATION (Per USDA Standards)

**Product Name:** Fancy Pecan Pieces (ALLERGEN)

**Description:** Pecans shall be firm, crisp and fairly uniform in size and color. Kernels must be fresh and well developed. Flavor is characteristic of pecans and should be free from rancid, tallowy, moldy or other objectionable odors or flavors.

**GMO, Gluten and Irradiation Free**

**Ingredient Declaration:** Shelled Pecans

### Physical Characteristics:

Test	Acceptable Criteria	Method
1.) Color	Characteristic golden to light brown color	Visual Inspection
2.) Flavor/Odor	Nutty flavor typical of pecans, no off-flavors or off-odors	Taste

### Physical and Chemical Specifications:

Test	Acceptable Criteria	Method
1.) Size	Midget Pieces Passes through a 3/16" RHS and rides a 2/16" RHS Small Pieces Passes through a 4/16" RHS and rides a 3/16" RHS Medium Pieces Passes through a 11/32" RHS and rides a 8/32" RHS Large Pieces Passes through a 14/32" RHS and rides a 11/32" RHS Xlarge Pieces Passes through a 1/2" RHS and rides a 7/16" RHS	Mechanical Separation
2.) Shells and Fibers	Not to exceed 0.05% on average by weight	Manual and Mechanical Separation
3.) Moisture	3.0-5.0% maximum	Steinlite Moisture Analyzer
4.) Free Fatty Acids	1.5% maximum (as Oleic)	AOCS Ca5a40
5.) Peroxide Value	5.0 meq/kg	AOCS Cd 8b-90
6.) Aflatoxin	20 ppb maximum	AOAC 991.31

### Microbiological Specifications:

Test	Acceptable Criteria	Method
1.) Aerobic Plate Count	< 10,000/g	AOAC 990.12 (Petrifilm)
2.) Yeast & Mold	< 500/g	AOAC 2014.05 (Petrifilm)
3.) Coliforms	< 100/g	AOAC 966.24 (MPN)
4.) Escherichia coli	< 0.3/g	AOAC 966.24 (MPN)
5.) Salmonella	Negative / 750/g	AOAC 2004.03 (ELFA)

**Packaging:** Product will be packaged in a 30 lb. FDA approved carton that will have a liner on smaller pieces and wax paper on larger. It will be coded with a label (or per customer requirements) that will be visible on the small panel of the carton.

**Lot Code Interpretation:** \*010122\*

1st and 2nd Digits = Month

3rd and 4th Digits = Day

5th and 6th Digits = Year

**Shipping:** Preinspected food-grade carrier. Do not co-mingle with any odorous items as pecans absorb odors.

**Shelf Life:** Pecans are perishable. Unopened product in bulk packaging will retain freshness for 6 months if stored at ambient temperature, 9 months if stored between 32- and 40-°F, 12 months if stored at or below 32 °F. Product purchased in a vacuum tin should be stored in a dry area and will retain its freshness for 12 months unopened.

**Recommended Storage:** Cold storage required to insure quality. Store at 32 to 40 °F and between 40-65% relative humidity.

For best quality, storage should not exceed one year. Store with non-odorous products.

**Kosher Status:**



**Metal Detection:** Scanner Sensitivity- 2.5 mm Fe / 3.5 mm Non Fe / 3.5 mm SS

**Country of Origin:** USA and/or Mexico

<b>Allergens:-</b> 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