

PRODUCT SPECIFICATION

GENERAL INFORMATION

Issued date:	30-6-2023			Printed date:	20/12/2023
Completed by		Quality Assurance Manager			

Product name	Pecan J .M.H - 117036
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Quality system	We are BRC certified.
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PRODUCT CHARACTERISTICS

General

Origin	Mexico -USA
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Product denomination (legal name)	<i>English</i>	Carya Illinoensis
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Description of the product	Pecan Halves kernels shelled and pack. Ready for human consumption, obtained from the grown and healthy seeds of the pecan tree.
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List of ingredients in descending order by magnitude of weight. <i>Also include <u>additives</u> and <u>processing aids</u>.</i>	components	% in the recipe	functionality*	country of origin
	1. Pecannuts	100	raw material	Mexico
	2.			
	3.			
	4.			
	5.			
	6.			

PRODUCT SPECIFICATION

Analytical / Organoleptical values

Organoleptic	
Colour	Amber or light brown
Flavour	Typical pecan flavour
Odour	Free from any off odor

Analytical		Maximum
Moisture		4.5%
Mycotoxins:	• aflatoxin B1	2 ppb
	• aflatoxin tot.	4 ppb

Microbiological	Maximum	Value
Total plate count	10.000	cfu/g
Coliforms	100	cfu/g
Yeast/mold	1.000	cfu/g
Escherichia coli	10	cfu/g
Salmonella	Absent	/25g

Physical	Minimum	Maximum
Shell and Foreign Material		0.05 %
Count in 1 Lb	251 pcs/Lb	300 pcs/Lb
Pieces		15%

metal detection (mm)	Fe	Non Fe	Sts	Method used to determine value
	3.0	3.0	3.0	metal detector

Packaging	Carton box with inner PE bag
weight per colli	13,6 kilo

Physical form (e.g. powder, liquid)	Nuts
shelf life after production	12 months from production date under mentioned conditions in closed packaging
storage conditions	Cool, dry and out of direct sunlight. Temp. < 15°C RH < 70%

GMO & Novell Foods

Does the product or components hereof, contain GM micro-organisms or is it produced with GM micro-organisms (incl. processing aids and additives)	<input checked="" type="checkbox"/>	no	
	<input type="checkbox"/>	yes	specifically:

PRODUCTSPECIFICATION

HEALTH ISSUES

Nutritional information

Not available

Available

per 100 ml 100 g

Energy 2893 kJ
691 kcal

Proteins 11 g

- % vegetable source
- % animal source -

Total of carbohydrates 22 g

- sugars 3 g
- starch g
- polyols - g

Dietary fibre 14 g

Total content of fat 72 g

- % vegetable
- % animal -
- saturated fatty acids 6 g
- mono-unsaturated fatty acids 40.8 g
- poly-unsaturated fatty acids 21,6 g
- cholesterol mg
- trans-fatty acids mg

Calcium (Ca) mg

Iron (Fe) mg

Magnesium (Mg) mg

Phosphorus (P) mg

Sodium (Na) 0 mg

Potassium (K) mg

Zinc (Zn) mg

Copper (Cu) mg

Maganese (Mn) mg

Selenium (Se) mcg

sodium chloride (NaCl-salt) mg

PRODUCT SPECIFICATION

Allergens: When purchased in bulk size original packaging, manufacturer allergen policy will apply.
When purchased in quantities that need re-packaging, our allergen policies 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:	PECAN	PECAN	PECAN	PECAN	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

Remarks

Use in production

If the goods or any part thereof supplied under the contract are processed, altered or tampered with in any way by the buyer or receiver of the goods or any other person, the quality of the goods shall be deemed to be acceptable to the buyer. All customer's quality control checks are to be completed on the entire load, prior to production and use.

Enclosed

No enclosure

Send to:

Company name :

Person :

Department :

Date :

Signed & stamped:

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