# Product Specification Organic pecans, fancy junior mammoth halves (TI5112)

# **Product description:**

Product name	Organic pecans, fancy junior mammoth halves	
Botanical name	-	
Variety	-	
Country of origin	Mexico	
Country of processing	Mexico	
Process description	Pecans are harvested, processed, sorted, selected and packed.	

### **Mix Composition:**

Product	Art. number	% (w/w)	Origin (s)

# **Ingredient declaration:**

# **Ingredients composition:**

Ingredient	Function	% (w/w)	Origin (s)
Pecans	Ingredient	100	Mexico

# Organoleptic parameters:

Consistency / Texture	Firm, crunchy	
Colour	Amber	
Flavour / Odour	Typical for pecans, no off taste	

# **Physical parameters:**

Count :	Pieces / 454 g	251 - 300	
Size		-	
	Particles > 10,0 mm	N/A	% (w/w)
Mesh size (sieving)	Particles > 5,0 mm	N/A	% (w/w)
	Particles < 5,0 mm	N/A	% (w/w)
	Glass, stones, metals, sharps ≥ 2,0 mm	Target absen	t
Foreign materials (not	Glass, stones, metals, sharps ≥ 7,0 mm	Absent	
product related)	Other foreign materials < 7,0 mm	≤ 0,1	% (w/w)
	Other foreign materials ≥ 7,0 mm	Absent	
	Plant (rest) material (shells, fibers etc.)	≤ 0,05	% (w/w)
Impurities (product related)	Cap stems ( > 3,0 mm)	N/A	
	Others	-	Pieces/

	Pieces less than ½ kernel	≤ 5	% (w/w)
	Pieces greater than ½ kernel	≤ 10	% (w/w)
	Particles and dust	≤ 1	% (w/w)
	Serious damage	≤ 0,5	% (w/w)
Specific quality requirements	Rancid, decay, mouldy or damaged by pests	≤ 1	% (w/w)
	Underdeveloped, shrunken or shrivelled kernels	≤ 1	% (w/w)
	Total damage	≤ 2	% (w/w)
	Dark amber or dark coloured kernels	≤ 3	% (w/w)
	Out of caliber: smaller than 7/8 kernel	≤ 20	% (w/w)
Alive infestation	nil		

No information available = - / Not applicable = N/A

### **Chemical parameters:**

Moisture	≤ 5,5	%	ISO 665 / 712
Preservative: SO <sub>2</sub>	N/A	ppm (mg/kg)	NEN-EN 1988-1
Preservative: Potassium Sorbate	N/A	ppm (mg/kg)	
Aflatoxin B1	≤ 2	ppb (μg/kg)	ISO 16050
Aflatoxin B1, B2, G1, G2	≤ 4	ppb (μg/kg)	ISO 16050
Ochratoxin A	N/A	ppb (μg/kg)	
Peroxide number	≤ 10	meq / kg fat	
Patulin	N/A	ppb (μg/kg)	
Aw value	-		
pH value	-		ISO 2917
Sugar content	-	<sup>o</sup> Brix	
Free Fatty Acids	≤ 1	%	
Heavy metals		According to El	J legislation

# **Microbiological parameters:**

Total plate count	≤ 10.000	cfu/g	ISO 4833
Yeast	≤ 1.000	cfu/g	ISO 21527-1 or 2
Mould	≤ 1.000	cfu/g	ISO 21527-1 or 2
Coliforms	-	cfu/g	ISO 4832
E. coli	Less than 10	cfu/g	ISO 16649-1 or 2
Salmonella spp.	Absent	25 gram	ISO 6579-1
Enterobacteriaceae	-	cfu/g	ISO 21528-2

No information available = - / Not applicable = N/A

### **Nutritional parameters:**

per 100 gram based on analysis (may vary with the season)

Energy	2.866	kJ
	685	kcal
Fat	67,6	g
Saturated	6,3	g
Mono-unsaturated	-	g
Poly-unsaturated	-	g
Carbohydrate	5,2	g
Sugars	4,4	g
Polyols	-	g
Starch	-	g
Fibre	10,1	g

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Protein	11,5	g
Salt	0,01	æ
Ash	-	g

## **Product claims:**

GMO free*	Yes	
Radiated	No	(level (Bq): -
Organic	Yes	(in accordance with EU legislation)
Kosher	Yes	
Suitable for vegetarians	Yes	
Suitable for vegans	Yes	
Halal	Yes	

 $<sup>^{*}</sup>$  Labelling / traceability requirements (according to EC 1829/2003 and 1830/2003) does not apply

### Storage conditions:

Optimum storage conditions	Temp : 5 - 15°C
	R.H. : 55 - 65 %
Shelf life (after production)	Min. 12 months

#### Packaging:

. aditabilibi	
	Type: vacuum bag
Direct contact material	Material: PE
	Weight:
Indirect contact material	Type: box
	Material: corrugated cardboard
	Weight:
Weight per colli (net.)	30 lbs

### **Intended use:**

Ready to eat		
Ready to eat		

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<sup>\*</sup> Product is manufactured without genetic modification directly or indirectly.

# **Allergen information**

<u>Alergens:-</u>When purchased in bulk size original packaging, manufacturer allergen policy will apply.

When purchased in quantities that need re-packaging, our allergen policieis will apply.

Component		Manufacturer			Nuts in Bulk ( Applies when bought in small quantities that need re-packaging )		
	In Product	Processed in	Handled on	In Product	Processed	Handled	
		Same Equipment	Site		in Same Equipment	on Site	
Cereals containing GLUTEN and products thereof	NO	NO	NO	NO	NO	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	NO	YES	
SOYA BEANS or derivatives	NO	NO	NO	NO	NO	YES	
MILK (LACTOSE) or its derivatives	NO	NO	NO	NO	NO	YES	
NUTS , tree nuts:	YES	YES	YES	YES	YES	YES	
CELERY, including celeriac and its derivatives	NO	NO	NO	NO	NO	YES	
MUSTARD, referring to all parts of the plant and derivatives	NO	NO	NO	NO	NO	YES	
thereof							
SESAME SEEDS or derivatives	NO	NO	NO	NO	NO	YES	
SULPHITES >10ppm – Sulphite quantity to be given in ppm	NO	NO	NO	NO	NO	YES	
LUPIN seeds or derivatives	NO	NO	NO	NO	NO	NO	

All information in this product specification is accurate according to our best knowledge and in compliance with actual legislation.

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