

General Information:

<u>Product name:</u> Pecan nuts <u>Type:</u> Pieces <u>Origin:</u> South Africa

General Requirements:

<u>Description</u>: South african pecan nuts pieces consists of shelled pecans of selected type pecans or of similar varietal characteristics which are chopped in pieces and free from foreign material. <u>Appearance</u>: Pieces in selected size, no requirements for uniformity in colour and percentage of half kernels, comply with maximum tolerance for off-size pieces.

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: 12 months after production date*

GMO free

Radiation free

Sizes: sieve size

Mammoth pieces 8/16 inch – no limitation, Extra large pieces 7/16 inch – 9/17 inch, Halves and pieces 5/16 inch – no limitation, Large pieces 5/16 inch – 8/16 inch, medium pieces 3/16 inch – 6/16 inch, small pieces 2/16 inch – 4/16 inch, extra small pieces 1/16 inch – 3/16 inch, granules 1/16 inch – 2/16 inch.

Ingredients: Pecan nuts

* only under correct storage conditions.

| Physical requirements: | Value | Dimension | Tolerance |
|--------------------------------|-------|-------------|-----------|
| Centre wall & related material | 0,05 | % (w/w) | Max. |
| Shell (Halves) | 3 | Shells/45kg | Max. |
| Shell (pieces) | 6 | Shells/45kg | Max. |
| Total damages*1 | 3 | % (w/w) | Max. |
| Serious damage*2 | 0,15 | % (w/w) | Max. |

*1: defects to be considered as damage: adhering material of more than ¼ of the kernel, adhering conspicuous dust/dirt, not well dried, multiple or large dark spots, shrivelled and more than ¼ internal flesh discolouration.

*2: serious damage: plainly visible mould, rancidity, decay, insects, web or any distinct evidence of insects, more than 1/3 internal flesh discolouration, adhering material of more than half kernel, more than 3 dark spots or more than 10% covered by dark spots and undeveloped 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 1881/2006 (consolidated version).

Other requirements:

<u>Microbiology</u>: According to EU regulation (EC) No 2073/2005 (consolidated version) <u>Pesticides</u>: According to EU regulation (EC) No 396/2005 (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 | |
| Of which saturated | 6,18 | % | 100 g | |
| Of which monounsaturated | 40,8 | % | 100 g | |
| Of which polyunsaturated | 21,6 | % | 100 g | |
| Of which trans | 0 | % | 100 g | |
| Carbohydrates | 13,9 | % | 100 g | |
| Of which sugars | 3,97 | % | 100 g | |
| Fibre | 9,6 | % | 100 g | |
| Sodium (Na) | 0 | mg | 100gr | |

* Based on: FoodData Central (usda.gov)

| <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 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 |

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.

NutsinBulk advises storage temperature: 8-14 °C. Relative humidity should not exceed 75%. Store at a temperature not exceeding 20°C.