



PRODUCT SPECIFICATION (Per USDA Standards)

Product Name: Pecan Halves (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 and Gluten Free

Ingredient Declaration: Shelled Pecans

Physical Characteristics:

<i>Test</i>	<i>Acceptable Criteria</i>	<i>Method</i>
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:

<i>Test</i>	<i>Acceptable Criteria</i>	<i>Method</i>
1.) Size	Extra Mammoth Halves Kernel count under 200 per pound Mammoth Halves Kernel count of 200-250 per pound Jr. Mammoth Halves Kernel count of 251-300 per pound Jumbo Halves Kernel count of 301-350 per pound Extra Large Halves Kernel count of 351-450 per pound Large Halves Kernel count of 451-550 per pound Medium Halves Kernel count of 551-650 per pound Topper Halves Kernel count of 651-800 per pound	Mechanical Separation
2.) Shells and Fibers	Not to exceed 0.05% on average by weight	Manual and Mechanical Separation
3.) Moisture	3.0-4.5% 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:

<i>Test</i>	<i>Acceptable Criteria</i>	<i>Method</i>
1.) Aerobic Plate Count	< 10,000/g	AOAC 990.12 (Petrifilm)
2.) Yeast & Mold	< 500/g	AOAC 2014.05 (Petrifilm)
3.) Coliforms	< 500/g	AOAC 966.24 (MPN)
4.) Escherichia coli	< 0.3/g	AOAC 966.24 (MPN)
5.) Salmonella	Negative / 375/g	AOAC 2004.03 (ELFA)

Packaging: Product will be packaged in a 30 lb. carton. Each carton has an FDA approved michelman coating. 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: *100113*

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.

Recommended Storage: To extend shelf life, pecans should be stored under controlled cooler conditions below 40 degrees F and between 40-65% relative humidity. For best quality, storage should not exceed one year. Store with non-odorous products.

Kosher Status: 

Country of Origin: USA and/or Mexico