



Specification Tresor's de Chefs Pecan Nuts Halves

Regulatory Information

☒ FDA	Registered with the Office of Bioterrorism
☒ USDA	Current standard
☒ KOSHER INTERNATIONAL	
☒ HALAL	CCIM Centro Cultural Islámico de México

Product Description

Pecan Nuts Halves produced from shelling good quality pecans. The pecans are shelled, processed and cleaned to a maximum grade of purity to exceed with USDA grade requirements for US No. 1 Fancy Pecan Halves. Pecans are packaged to meet customer requirements. Product of MEXICO. Product USA upon request and availability.

Statements

Ingredient Statement:

- Pecan Nuts

Allergen Statement:

- Tree Nuts (Pecan Nuts)

Non-GMO Statement:

This is a single ingredient; not genetically modified organisms are used for their production.

Ionizing / radiation (as described in FDA reg. 21 CFR 179.26)

- This product is produced and handled without the intentional use of ionizing or radiation.

Pasteurization / Sanitization Step

- Our product has a validated thermal process that reduces in 5 log pathogenic bacteria.

Physical Specifications

Physical:

Sizes	Counts Halves / Pound
Extra Large	351-450
Jumbo	301-350
Junior Mammoth	251-300
Mammoth	201-250
Extra Mammoth	151-200

- **Quality:**
 - Fancy, U.S. No. 1
 - Choice, Commercial
- **Total defects for pieces:** $\leq 13.5\%$ of pieces smaller than 7/8.
- **Foreign Material:** $< 0.05\%$ per pound. (No Glass, No metallic pieces)
- **Defect or damage:** 1% (box)
- **Serious Damage:**
 - Fancy: 0.50% Max
 - Choice: 2% Max
- **Shell Count:** No more than 1 piece per 300 Lbs. (4 shells rejection of pallet)

Organoleptic:

- **Color:**
 - **Fancy:** Light Amber to Amber
 - **Choice:** Dark Amber
- **Odor:** Free from rancid smell, bitter or other unpleasant odor.
- **Flavor:** Characteristics to the Pecan
- **Texture:** Firm, crunchy and free of shell fragments

Chemical Specification

- **Moisture** 5.2 % Max. (Box with waxed paper)
4.6% Max (vacuum packaging)
- **Free Fatty Acids** 1 % Max.
- **Peroxide** 4 MEQ/KG Max
- **Total Aflatoxin** < 4 PPB
- **Aflatoxin B₁** <2 PPB

Microbiological Specifications

- **Aerobics Count** <5000 cfu/g
- **Coliforms** <10 cfu /g
- **Yeast** <200 cfu /g
- **Molds** <200 cfu /g
- **Salmonella** Negative / 375 gr
- **E. Coli** <10 cfu/g
- **Listeria Monocytogenes** Negative / 125 gr
- **Staphylococcus Aureus** <10 cfu/g
- **Enterobacteriaceae** <10 cfu/g

Nutritional Information / Serving Weight: 100.0 grams

	PER SERVING
Calories	715.6 kcal
Total Fat	67.60 g
• Saturated fat	6.25
• Polyunsaturated fat	25.79 g
• Monounsaturated fat	32.60 g
• Trans Fat	0 g
• Cholesterol	0 mg
• Sodium	4.6 mg
Potassium	391 mg
Total Carbohydrate	15.3 g
Dietary Fiber	10.06 g
Total Sugar	4.44 g
Added Sugars	0 g
Protein	11.5 g

Vitamins/Minerals Information / Serving Weight: 100.0 grams

	PER SERVING
Vitamin A	66 IU
Vitamin C	1.41 mg
Vitamin D	0
Calcium	62.6 mg
Iron	3.2 mg

Shelf Life Statement			
Temperature		Months	
32-36 °F		12	
Labeling			
Identification Label			
 SHELLED PECANS Product: Vac Pac Fancy Jr. Mammoth Halves P.O.: Item No. 12vp Packing Date: Apr/01/2024 Best Before Date: Apr/01/2025 Net Weight: 30 lb 16:33 PM Skid No. 24114001 Lot No: 202413 Packed by: Procesadora La Nogalera, S.A. de C.V. Enrique Pinocelli No. 9381 Cd. Juarez, Mexico  Phone: (214) 764-6801 Product of Mexico			

- Item No.
- Date.
- Lote No.
- Product.
- Serial No., Shift, Net Weight.
- No. Pallet.
- Symbol KOSHER 

Packaging & Storage	
Packaging:	
Vacuum Packed (Vac Pac)	30 pounds corrugated, double wall and michelmen coated container. - Pallet 40" x 48"; Configuration 10 Flat X 6 Tier. - Food Grade Plastic Vacuum Pack bag cal. 3.0 mils (Blue) This bag complies with EU regulations (EC) No 1935/2004, (EC) 2023/2006, (EC) No. 10/2011
Transparent Film	30 pounds corrugated, double wall and michelmen coated container. - Pallet 40" x 48"; Configuration 10 Flat X 6 Tier. - Food Grade Transparent film without print 1 kg, Net Weight 10 bags per 30-pound corrugated container This bag complies with EU regulations (EC) No 1935/2004, (EC) 2023/2006, (EC) No. 10/2011
Storage:	
- Best if stored 32°F or less - Store in cool dry hygienic environment away from strong odors. - Relative Humidity: 65% Shipping in hygienic environment away from strong odors	
Approval Date	
Approval Date: October 2016	Date of last review: June, 2025

CONCEPT	CREATE		APPROVED
POSITION	Quality Engineer		Quality Assurance Manager
SIGN	 Juan M. Ibarra		 Cecilia Cisneros