

# **Internal Specification**

# **Pecan Nuts Halves**

## **Regulatory Information**

**➣** FDA

Registered with the Office of Bioterrorism

**☑** USDA

**Current standard** 

**KOSHER INTERNATIONAL** 

**(U)** 

☑ 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:

- 11/5/td:11			
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: ≤ 13.5% of pieces smaller than 7/8.
- Foreign Material: < 0.05 % per pound. (No Glass, No metalic pieces)
- Defect or damage: 1% (box)
- Serious Damage:

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Fancy: 0.50% MaxChoice: 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
 5.3 % Max. (Box with waxed paper)
 4.8% Max (vacuum packaging)

Free Fatty Acids 1 % Max.

• Peroxide 4 MEQ/KG Max

Aflatoxin Total(B1+B2+G1+G2)
 Aflatoxin B1
 4 PPB
 2 PPB

## **Microbiological Specifications**

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

Protein

# Nutritional Information / Serving Weight: 100.0 grams

		PER SERVING
Calories		715.6 kcal
Total Fat		67.6o g
•	Saturated fat	6.25
•	Polyunsaturated fat	25.79 g
•	Monounsaturated fat	32.60 g
•	Trans Fat	o g
•	Cholesterol	o 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		o 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 ma	

11.5 g

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# Shelf Life Statement

Temperature	Months
32-36 °F	12

# Labeling

#### Identification Label

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

Symbol KOSHER **(U** 



# Packaging & Storage

Packaging:	
Regular	<ul> <li>30 pounds corrugated, double wall and michelmen coated container.</li> <li>Pallet 40" x 48"; Configuration 10 Flat X 6 Tier.</li> <li>2 sheets of dry wax paper (FDA aprroved) on the top and low part of the box</li> </ul>
Vacuum Packed (Vac Pac)	<ul> <li>30 pounds corrugated, double wall and michelmen coated container.</li> <li>Pallet 40" x 48"; Configuration 10 Flat X 6 Tier.</li> <li>Food Grade Plastic Vacuum Pack bag cal. 3.0 mils (Blue)</li> <li>This bag complies with EU regulations (EC) No 1935/2004, (EC) 2023/2006, (EC) No. 10/2011</li> </ul>

## 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**

Date of last review: April 19, 2022 Approval Date: October 2016

CONCEPT	CREATE	APPROVED
POSITION	Engineering Coordinator	QA Manager
SIGNATURE		

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