



# Organic Pecan Enterprises

ABN82139283748

## PRODUCT SPECIFICATION SHEET

Authorised by: Warren Huston

S11

Issue Date: 24/09/2024

Revision: 01

<b>Product</b>	Australian Certified Organic Pecan Oil	
<b>Grade</b>	Cold Pressed	
<b>Product Code</b>	OIL	
<b>Description</b>	Clean Cold Pressed, filtered Pecan Oil. This oil is clear, golden in color, with a slight sweet nutty flavor (contains no off flavors or rancidity). Pressed from Australian Grown, Certified Organic Pecan Kernel. No additives.	
<b>Intended Use</b>	This product is suitable for general consumption in its present form.	
<b>Allergens</b>	Pecans are a known allergen and therefore should not be consumed by any person with an allergy to tree nuts.	
<b>Country of Origin</b>	100% Grown and Processed in Australia	
<b>GM Status</b>	No genetically modified product is used	
<b>Certifications Held</b>	SXC Certified Organic & HACCP	
<b>Batch Code Format</b>	Product Code, Batch Number (e.g. OIL001)	
<b>Labeling</b>	Name of Product, Name of Processor, Product Origin, Certifier Logo, HACCP logo, Gluten Free logo, Storage Requirements, Contains Allergens Statement, Product Barcode, Nutrition Information Panel	
<b>Shelf Life</b>	18 months from the date of Cold Pressing under recommended storage conditions	
<b>Storage</b>	Recommended after opening product should be stored in a cool place out of direct sunlight.	
<b>Packaging</b>	Product is packed in Green Marasca Glass Bottles (500mm,250mm,100mm) sealed with tamper proof caps and packed in carboard cartons taped shut. Additional option for Bulk 15L Food Grade Plastic Drums.	
<b>Packing Format</b>	Items per carton	8, 21, 50
	Cartons per Layer	Varied
	Layers per Pallet	Max 4



# Organic Pecan Enterprises

ABN82139283748

## PRODUCT SPECIFICATION SHEET

S11

Issue Date: 24/09/2024

Revision: 01

Authorised by: Warren Huston

<b>Pallet Format</b>	Cartons will be packed on to clean pallets. Each pallet will have a cardboard pallet liner placed on the pallet before cartons are stacked onto the pallet. Pallets are to be wrapped with plastic pallet wrapping and strapped to ensure the cartons remain secure during transport.		
<b>Physical Specifications</b>	<b>Tests Performed</b>	<b>Test Procedure</b>	<b>Results</b>
	<b>Moisture(vacuum)</b>	Symbio CF005.2 ISO/IEC 17025 Std.	$\leq 0.2\%$ W/W
	<b>Free Fatty Acid (Oleic acid)</b>	Symbio CF018 ISO/IEC 17025 Std.	$\leq 2\%$ W/W
	<b>Acid Value (AV)</b>	Calculated from the Free Fatty Acid Oleic Acid value tested via Symbio CF018. (Free Fatty Acid Value %W/W multiplied by 1.99)	$\leq 4\%$ mg KOH / g oil
	<b>Peroxide Value</b>	Symbio CF025-1 ISO/IEC 17025 Std.	$\leq 5$ mEq/kg
	<b>Foreign Material</b>	Filtered	Nil
	<b>Mould (cfu/g)</b>	Symbio M3.2.1 ISO/IEC 17025 Std.	$\leq 1000$
	<b>E. coli - Petrifilm</b>	Symbio M8.3.2 ISO/IEC 17025 Std.	$\leq 3$
	<b>Salmonella (cfu/25g)</b>	Symbio M16.10-25 ISO/IEC 17025 Std.	ND
	<b>Listeria Spp (cfu/25g)</b>	Symbio M13;10SPP ISO/IEC 17025 Std.	ND
	<b>Aflatoxins of sourced pecan kernel B1,B2,G1,G2</b>	Symbio CR060.2.0m ISO/IEC 17025 Std.	$\leq 2$