



Organic Pecan Enterprises

ABN82139283748

PRODUCT SPECIFICATION SHEET

Authorised by: Warren Huston

S2
Issue Date: 24/09/2024
Revision: 05

Product	Certified Organic Pecan Kernel
Size:	Our Organic Pecan Kernel passes over a 12 mm diameter screen, and is processed from size 10 through to size 15 Pecan Nuts.
Grade	At least 65% Premium and the balance Choice,
Product Code	K
Description	Clean, dried, pecan kernel halves and large pieces free from infestation and foreign matter. The kernel will be crisp to bite and sweet in flavor (i.e. contain no off flavors or rancidity) The product consists of at least 75% three quarter to whole Pecan Kernel Halves and no more than 25% of pieces with less than 1% of pieces smaller than a 12 mm sieve size. The Kernel is processed from a number of established varieties namely Western Schley, Wichita, Stuart, Delmas, Kiowa, Shoshoni, Cheyenne, Cape Fear, Desirable and Apache
Intended Use	This product is suitable for general consumption in its present form or after further processing.
Allergens	Pecans are a known allergen and therefore should not be consumed by any person with an allergy to tree nuts.
Country of Origin	100% Grown and Processed in Australia
GM Status	No genetically modified product is used
Certifications Held	SXC Certified Organic & HACCP
Batch Code Format	Batch Number, Product Code, Item Number
Labeling	Name of Product, Name and Address of Processor and Grower, Product Origin, Certifier Logo, HACCP Cert No., Storage Requirements, Contains Allergens Statement, Product Barcode
Shelf Life	18 months from the date of Shelling under recommended storage conditions.



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Storage	For optimal product quality, finished product should be stored in a cool, dry place out of direct sunlight, which is free from infestation. Refrigeration at a temperature of 2 Degrees C is preferred & a temperature equal to or less than 10 Degrees C is recommended.		
Packaging	Product is vacuum packed and heat sealed in foil pouches. Pouches are double flushed with food grade quality nitrogen during the vacuum and sealing process. The vacuum-packed product is then placed into a clean cardboard carton which is taped shut.		
Packing Format	Items per carton	1, 2, or 10	
	Cartons per Layer	12	
	Layers per Pallet	6	
Pallet Format	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.		
Physical Specifications	Tests Performed	Test Procedure	Results
	Moisture(w/w%)	AND Oven	≤ 4.5%
	Shell & Center Cork	Visual Inspection	≤ 1 piece per kg
	Stuck Membrane	Visual Count	≤ 5%
	Foreign Material	Visual Inspection	Nil
	SPC (cfu/g)	Symbio M2.5 ISO/IEC 17025 Std.	≤15,000
	Yeast (cfu/g)	Symbio M3.2.1 ISO/IEC 17025 Std.	≤5,000
	Mould (cfu/g)	Symbio M3.2.1 ISO/IEC 17025 Std.	≤10,000
	E.coli (MPN/g)	Symbio M8.3.3 ISO/IEC 17025 Std.	≤3
	Salmonella (cfu/25g)	Symbio M16.1 ISO/IEC 17025 Std.	ND



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	Aflatoxins B1,B2,G1,G2	Symbio CR060.2.0m ISO/IEC 17025 Std.	≤2
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