



# Organic Pecan Enterprises

ABN82139283748

## PRODUCT SPECIFICATION SHEET

Authorised by: Warren Huston

S7
Issue Date: 17/01/2024
Revision: 02

<b>Product</b>	Pecan Pieces Tested Herbicide & Pesticide Free
<b>Size:</b>	Our Pecan Kernel Pieces pass through a 12 mm diameter screen & over a 5mm diameter screen and are processed from size 10 through to size 15 Pecan Nuts.
<b>Grade</b>	A mix of Premium and Choice,
<b>Product Code</b>	P11
<b>Description</b>	Clean, dried, Pecan Kernel Pieces free from infestation and foreign matter. The Pieces will be crisp to bite and sweet in flavor (i.e. contain no off flavors or rancidity). The product consists of Pecan Kernel Pieces. The Kernel is processed from several established varieties: Western Schley, Wichita, Stuart, Delmas, Kiowa, Shoshoni, Cheyenne, Cape Fear, Desirable and Apache
<b>Intended Use</b>	This product is suitable for general consumption in its present form or after further processing.
<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>	HACCP
<b>Batch Code Format</b>	Batch Number, Product Code, Item Number
<b>Labeling</b>	Name of Product, Name and Address of Processor, HACCP Cert No. Product Origin, Storage Requirements, Contains Allergens Statement, Product Barcode
<b>Shelf Life</b>	18 months from the date of Shelling under recommended storage conditions



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<b>Storage</b>	<p>Finished product must 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 with a temperature equal to or less than 10 Degrees C required.</p>		
<b>Packaging</b>	<p>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.</p>		
<b>Packing Format</b>	Items per carton	1, 2, or 10	
	Cartons per Layer	12	
	Layers per Pallet	6	
<b>Pallet Format</b>	<p>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.</p>		
<b>Physical Specifications</b>	<b>Tests Performed</b>	<b>Test Procedure</b>	<b>Results</b>
	MRL CR006 - Multi-residue Screen in Plant Products	Symbio ISO/IEC 17025 Std.	LOR
	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



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	<b>Mould ( cfu/g)</b>	Symbio M3.2.1 ISO/IEC 17025 Std.	≤10,000
	<b>E.coli ( MPN/g)</b>	Symbio M8.3.3 ISO/IEC 17025 Std.	≤3
	<b>Salmonella (cfu/25g)</b>	Symbio M16.1 ISO/IEC 17025 Std.	ND
	<b>Aflatoxins B1,B2,G1,G2</b>	Symbio CR060.2.0m ISO/IEC 17025 Std.	≤2