



# Organic Pecan Enterprises

ABN82139283748

## PRODUCT SPECIFICATION SHEET

Authorised by: Warren Huston

S8
Issue Date: 17/01/2024
Revision: 02

<b>Product</b>	Pecan Kernel Tested Herbicide & Pesticide Free
<b>Size:</b>	Pecan Kernel passes over a 12 mm diameter screen, and is processed from size 10 through to size 15 Pecan Nuts.
<b>Grade</b>	At least 65% Premium and the balance Choice,
<b>Product Code</b>	K11
<b>Description</b>	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 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>	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.		
<b>Packaging</b>	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.		
<b>Packing Format</b>	Items per carton	1, 2, or 10	
	Cartons per Layer	12	
	Layers per Pallet	6	
<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>MRL CR006 - Multi-residue Screen in Plant Products</b>	Symbio ISO/IEC 17025 Std.	LOR
	<b>Moisture(w/w%)</b>	AND Oven	≤ 4.5%
	<b>Shell &amp; Center Cork</b>	Visual Inspection	≤ 1 piece per kg
	<b>Stuck Membrane</b>	Visual Count	≤ 5%
	<b>Foreign Material</b>	Visual Inspection	Nil
	<b>SPC ( cfu/g)</b>	Symbio M2.5 ISO/IEC 17025 Std.	≤15,000
	<b>Yeast ( cfu/g)</b>	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