



Organic Pecan Enterprises

ABN82139283748

PRODUCT SPECIFICATION SHEET

S10
Issue Date: 13/03/2025
Revision: 01

Authorised by: Warren Huston

Product	Organic Pecan Protein Flour	
Size:	Our Organic Pecan Protein Flour sifted through 30 Mesh (0.595mm)	
Product Code	F	
Description	Pecan Flour is produced from the cake product after having oil cold pressed from ACO Pecan Kernel/Pieces. Flour has a rich nutty flavor.	
Intended Use	This product is suitable for general consumption in its present form or after further processing. Ideal as a gluten free replacement for traditional flour.	
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 & 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, Storage Requirements, Product Barcode	
Shelf Life	18 months from the date of Shelling under recommended storage conditions	
Storage	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 & a temperature equal to or less than 10 Degrees C is required.	
Packaging	Product is vacuum packed and heat sealed in foil pouches. Pouches are 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.	
	Items per carton	8



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Packing Format	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	≤ 2%
	Foreign Material	Visual Inspection	Nil
	SPC (cfu/g)	Symbio M2.5 ISO/IEC 17025 Std.	≤20,000
	Yeast (cfu/g)	Symbio M3.2.1 ISO/IEC 17025 Std.	≤1,000
	Mould (cfu/g)	Symbio M3.2.1 ISO/IEC 17025 Std.	≤1,000
	E.coli (MPN/g)	Symbio M8.3.3 ISO/IEC 17025 Std.	≤3
	Salmonella (cfu/25g)	Symbio M16.1 ISO/IEC 17025 Std.	ND
	Aflatoxins B1,B2,G1,G2	Symbio CR060.2.0m ISO/IEC 17025 Std.	≤2