

# Product Specification

## Stahmann Farms Enterprises Pty Ltd



ABN 85 130 195 470

Category: Premium Pecans

Product Title	Pecan Kernel Choice		
Product Name & Sizes	Description		Size
	Choice Halves		N/A
	Choice Halves and Pieces		N/A
	Choice Pieces >10mm		>10mm
	Choice Pieces 6-10mm		6-10mm
	Choice Pieces <6mm		<6mm
	Choice Large Pieces (Diced)		10-13mm
	Choice Medium Pieces (Diced)		8-10mm
Product Description	<p>Choice Pecans are cleaned, dried, under developed to developed kernels free from infestation and foreign matter. Choice pecans are characterised by their thinner and more wafer like appearance. Pecans will be medium brown colour and of a non-specific variety.</p> <p>Choice large and medium pieces can contain diced amber pecans.</p> <p>All kernel will be free flowing and crisp to bite. Pecan kernel will have a flavour and odour typical of pecans (i.e. contains no rancidity or off flavours).</p>		
Definitions	<p><b>HALVES</b> Pecan halves will be an entire pecan kernel with not more than two-eighth of its original volume missing.</p> <p><b>PIECES</b> Pecan Pieces can either be diced or naturally occurring and are classed as kernel which is 13mm and below. A pecan piece is any kernel that is less than 6/8 of a half.</p> <p><b>Foreign Objects</b> Includes any product that is not kernel and/or shell. Examples of foreign objects are ~ plastic, metal and glass.</p>		
Intended Use	This product is intended for general consumption, either in its present form or after further processing.		
Net Weight	13kg net OR 14kg net (weight is specified on carton)		
Allergens	<p><b>Contains:</b> Tree Nuts  <b>May be Present:</b> Other Tree Nuts</p>		
Country of Origin Type	Product of	Country Name	Australia
GM Status	No Genetically Modified product is used		
Applicable Certifications	HACCP, SQF 2000, Kosher, Halal		
Batch Code Format	Day Lot Number, Product Code, Product Description, Packed on date (DD MM YY). This information is on the carton only.		

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<b>Labelling</b>	Net Weight, Product Description, Packed on Date, Name and Physical Address of Manufacture, Storage Condition and Country of Origin. This information is on the carton only.			
<b>Shelf Life</b>	Max 15 months from date of manufacture under recommended storage conditions.			
<b>Storage</b>	Finished product must be stored in a cool, dry place out of direct sunlight, which is free from infestation. Refrigeration at a temperature of 0°C to 10°C, is preferred.			
<b>Packaging – primary</b>	Product shall be vacuum packed and heat sealed in foil liners. Liners shall also be nitrogen flushed.			
<b>Packaging – secondary</b>	The product will be packed in a clean cardboard carton which has been taped shut.			
<b>Packing Format</b>	<b>Items per carton</b>	1		
	<b>Cartons per layer</b>	12		
	<b>Layers per Pallet</b>	4		
<b>Distribution</b>	Units will be packed on clean pallets. Each pallet will have a pallet liner and be stretch wrapped. Distribution of this product is not temperature sensitive. Transport will be by way of tautliner or panteck type vehicles.			
<b>Physical Specifications</b>	<b>Test Performed</b>	<b>Test Procedure</b>	<b>Results</b>	
	Moisture	Electronic Testing	≤4.2%	
	Shell and Centre Wall <b>(Choice Halves)</b>	Visual count	≤1/14kg	
	Shell and Centre Wall <b>(Choice Pieces)</b>	Visual count	≤2/14kg	
	Stuck Cork <b>(Halves, &gt; 10mm Pieces)</b>	Visual Count	≤ 20%	
	Lower Grade Kernel <b>(Choice Halves)</b>	Visual Separation	1.5%	
	Lower Grade Kernel <b>(Choice Pieces)</b>	Visual Separation	0.5%	
	Pieces Count <b>(Halves Only)</b>	Visual Separation	20%	
	Foreign Material	Visual Separation	Nil	
<b>Microbiological Specifications</b>	<b>Tests Performed</b>	<b>Criteria</b>		
	Standard Plate Count	≤ 30,000 cfu/g		
	Mould	≤ 20,000 cfu/g		
	Yeast	≤ 20,000 cfu/g		
	E coli	Not Detected in 1g of Kernel		
	Salmonella	Not Detected in 250g of Kernel		
	Aflatoxin	B1 less than 2ppb	G1 less than 2ppb	
		B2 less than 2ppb	G2 less than 2ppb	
Total less than 4ppb				

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Organoleptic Specifications	Tests Performed	Criteria
	Appearance	As per definitions of kernel – can be thin and under developed
	Colour	Light golden brown
	Aroma	Fresh and nutty with no objectionable aromas
	Flavour	Fresh and nutty with no rancid flavours detectable
	Texture	Crisp in texture

Nutritional Information Panel	
Servings per Packaging: N/A	
Serving Size: N/A	
	Average Quantity per 100g
Energy	2860kj
Protein	9.7g
Fat - Total	66.9g
Saturated	6.6g
Monounsaturated	38.1g
Polyunsaturated	22.1g
Trans	<1g
Fibre - Dietary	13.8g
Carbohydrates (avail)	7.8g
Sugar	5g
Sodium	<5 mg
Ingredients: Pecans (100%)	

Nutritional Information Panel Information – Based on an average of 5 NIP tests conducted though out the season.