

# Product Specification - Choice Pecan Kernel



|                                       |   |                                |
|---------------------------------------|---|--------------------------------|
| <b>Supplier</b>                       | Stahmann Webster  |                                |
| <b>Site Address</b>                   | 193-199 McDougall Street, Toowoomba, Queensland, Australia, 4350  |                                |
| <b>Accreditations</b>                 | SQF, Halal, Kosher, Sedex, Export Registered Establishment  |                                |
| <b>Product Range</b>                  | Choice Halves   | >14mm                          |
| <b>Product Description</b>            | Choice pecan kernel, which has been shelled, sorted, graded and vacuum packed into a foil liner and placed in a cardboard carton.   |                                |
| <b>Intended Use</b>                   | Supplied as an ingredient for re-packing or for use in further manufacturing or processing. Intended for general consumption.   |                                |
| <b>Country of Origin</b>              | Product of Australia  |                                |
| <b>GMO Status</b>                     | Not Genetically Modified  |                                |
| <b>Net Weight</b>                     | 14kg, or 13kg (weight is specified on carton label)   |                                |
| <b>Labelling</b>                      | Single carton label containing the following information:<br>Item Code, Batch Number, Product Description, Net Weight, Best Before Date (DD/MM/YY), Name and Physical Address of Manufacture, Storage Conditions and Country of Origin.                 |                                |
| <b>Batch Code Format</b>              | Batch Number – i.e. 201007.0142.01<br>Pack Date in the format of YYMMDD e.g. 201007 is 07 <sup>th</sup> October 2020<br>Production Order Number - a unique 4 digit numerical code representing the individual production run<br>Internal Numbering Only |                                |
| <b>Primary Packaging</b>              | Vacuum-packed, nitrogen gas flushed and heat-sealed in foil liners.<br>Liner Composition: 15um Nylon + 9um Foil + 80um LLDPE  |                                |
| <b>Secondary Packaging</b>            | Clean cardboard carton which has been labelled and taped shut.<br>Carton External Dimensions: 370mm (L) x 275mm (W) 275mm (H)   |                                |
| <b>Packing Format</b>                 | <b>Items per carton</b>   | 1                              |
|                                       | <b>Cartons per layer</b>  | 12                             |
|                                       | <b>Layers per pallet</b>  | 4                              |
|                                       | <b>Cartons per pallet</b>   | 48                             |
| <b>Palletisation</b>                  | Packed on lined pallets which have been stretch wrapped.  |                                |
| <b>Distribution</b>                   | Distribution can occur at ambient temperatures.<br>Transport will be by way of tautliner or Pantech type vehicles or export container.  |                                |
| <b>Shelf Life</b>                     | Maximum 15 months from date of manufacture under recommended storage conditions in original unopened packaging.   |                                |
| <b>Storage</b>                        | Store in a cool, dry place which is out of direct sunlight and free from infestation.<br>Refrigeration at a temperature of 0°C to 10°C, is strongly recommended.  |                                |
| <b>Microbiological Specifications</b> | <b>Test</b>   | <b>Parameter</b>               |
|                                       | Standard Plate Count  | ≤ 30,000 cfu/g                 |
|                                       | Mould   | ≤ 20,000 cfu/g                 |
|                                       | Yeast   | ≤ 20,000 cfu/g                 |
|                                       | E coli  | Absent / Not detected per gram |
|                                       | Salmonella  | Absent / Not detected per 250g |
| Aflatoxin                             | Total less than 4ppb  |                                |

|   |  |  |   |                                   |                             |                          |                             |
|---|--|--|---|-----------------------------------|-----------------------------|--------------------------|-----------------------------|
| <b>Chemical Specifications</b>  | <b>Test</b>  |  | <b>Parameter</b>  |                                   |                             |                          |                             |
|   | Peroxide Value (PV)  |  | ≤ 3 meq/kg  |                                   |                             |                          |                             |
|   | Free Fatty Acid Value (FFA)  |  | ≤ 1% (oleic)  |                                   |                             |                          |                             |
|   | Residue Screen (MRL)   |  | Less than level of detection  |                                   |                             |                          |                             |
|   | Chemical testing is completed on a composite sample for each production run.   |  |   |                                   |                             |                          |                             |
| <b>Organoleptic Specifications</b>  | <b>Test</b>  |  | <b>Parameter</b>  |                                   |                             |                          |                             |
|   | Appearance   |  | Fairly well-developed pecan kernel, which can be a range of colours from light golden brown to brown and - reddish brown. Kernel maybe somewhat dark or inconsistent in colour. |                                   |                             |                          |                             |
|   | Aroma  |  | Fresh and nutty with no objectionable aromas  |                                   |                             |                          |                             |
|   | Flavour  |  | Fresh and nutty with no stale or rancid flavours.   |                                   |                             |                          |                             |
|   | Texture  |  | Crisp in texture  |                                   |                             |                          |                             |
| <b>Allergens</b>  | <b>Contains:</b> Tree Nuts (Pecans)<br><b>May be Present:</b> Other Tree Nuts<br>Tree Nut only Facility. Walnuts and Macadamias are present in the same factory, and may be present on the same manufacturing line.  |  |   |                                   |                             |                          |                             |
| <b>Ingredient Statement</b>   | Pecans (100%)  |  |   |                                   |                             |                          |                             |
| <b>Nutrient Information Panel</b>   | <b>Nutrient</b>  |  | <b>Average Quantity per 100g</b>  |                                   |                             |                          |                             |
|   | Energy   |  | 2973kJ  |                                   |                             |                          |                             |
|   | Protein  |  | 9.8g  |                                   |                             |                          |                             |
|   | Fat, Total   |  | 71.9g   |                                   |                             |                          |                             |
|   | Saturated  |  | 4.5g  |                                   |                             |                          |                             |
|   | Trans  |  | <0.1g   |                                   |                             |                          |                             |
|   | Polyunsaturated  |  | 24.95g  |                                   |                             |                          |                             |
|   | Monounsaturated  |  | 39.3g   |                                   |                             |                          |                             |
|   | Carbohydrates  |  | 4.9g  |                                   |                             |                          |                             |
|   | Sugar  |  | 4.3g  |                                   |                             |                          |                             |
|   | Dietary Fibre  |  | 8.4g  |                                   |                             |                          |                             |
|   | Sodium   |  | 3mg   |                                   |                             |                          |                             |
| <i>Data Source: Food Standards Australia and New Zealand and the Australian Food Composition Database</i> |  |  |   |                                   |                             |                          |                             |
| <b>Physical Specifications</b>  | <b>Product</b>   | <b>Shell &amp; Centre Wall (count)</b> | <b>Stuck Cork (% w/w)</b>   | <b>Lower Grade Kernel (% w/w)</b> | <b>Pieces Count (% w/w)</b> | <b>Size (screen)</b>     | <b>Correct Size (% w/w)</b> |
|   | Halves   | ≤ 1/14kg                               | 20%   | ≤ 1.5%                            | ≤ 20 %                      | Over a 14mm round screen | ≥ 80%                       |
|   | <b>Test</b>  |  | <b>Parameter</b>  |                                   |                             |                          |                             |
|   | Moisture (Halogen Meter)   |  | ≤ 4.2%  |                                   |                             |                          |                             |
|   | Foreign Objects  |  | Nil   |                                   |                             |                          |                             |
| <b>Definitions</b>  | <b>Halves</b><br>Choice pecan halves will be an entire pecan kernel with not more than two-eighth of its original volume missing.  |  |   |                                   |                             |                          |                             |
|   | <b>Pieces</b><br>Choice pecan pieces can either be diced or naturally occurring and are classed as kernel which is ≤14mm & below (on a single axis only). Premium pecan pieces is kernel that is less than 6/8 of a half.  |  |   |                                   |                             |                          |                             |
|   | <b>Foreign Objects</b><br>Includes any object that is not kernel and/or shell (including centre wall). Examples of foreign objects are plastic, metal and insect matter.<br>Metal detection (CCP): 1.5mm ferrous, 2mm non-ferrous, 2.5mm stainless steel           |  |   |                                   |                             |                          |                             |
|   | <b>Lower Grade Kernel</b><br>Includes those kernels that would be classified as breaking stock grade as follows.<br>Breaking Stock: poorly developed, dark amber colour, blotchy or inconsistent. Kernel may also be impacted by insect damage or have dark spots. |  |   |                                   |                             |                          |                             |
|   | <b>Sizing</b><br>Kernel may vary in shape. To meet sizing requirements kernel must pass over the minimum screen value and through the larger screen. Orientation of the kernel as it passes over the screens may vary during the manufacturing process.            |  |   |                                   |                             |                          |                             |
|   | <b>% w/w</b><br>Percentage by Weight-to-Weight ratio.  |  |   |                                   |                             |                          |                             |