

Product Specification - Roasted Pecan Kernel



Supplier	Stahmann Webster	
Site Address	193-199 McDougall Street, Toowoomba, Queensland, Australia, 4350	
Accreditations	SQF, Halal, Kosher, Sedex, Export Registered Establishment	
Product Range	Halves Mammoth DR	14mm+
	Halves Junior Mammoth DR	14mm+
	Pieces Extra Large DR	12.5-14mm
	Pieces Large DR	10-13mm
	Pieces Medium DR	8-10mm
	Pieces Small Medium DR	6-8mm
	Small Pieces DR	5-6mm
	Midget Pieces DR	3-5mm
	*pieces may be naturally generated from the cracking process or generated via dicing.	
Product Description	Premium pecan kernel, which has been shelled, sorted, graded, roasted and vacuum packed into a foil liner and placed in a cardboard carton.	
Intended Use	Supplied as an ingredient for re-packing or for use in further manufacturing or processing. Intended for general consumption.	
Country of Origin	Product of Australia	
GMO Status	Not Genetically Modified	
Net Weight	14kg	
Labelling	Single carton label containing the following information: 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.	
Batch Code Format	Batch Number – i.e. 201007.0142.01	
	Pack Date in the format of YYMMDD e.g. 201007 is 07 th October 2020 Production Order Number - a unique 4 digit numerical code representing the individual production run Internal Numbering Only	
Primary Packaging	Vacuum-packed, nitrogen gas flushed and heat-sealed in foil liners. Liner Composition: 15um Nylon + 9um Foil + 80um LLDPE	
Secondary Packaging	Clean cardboard carton which has been labelled and taped shut. Carton External Dimensions: 370mm (L) x 275mm (W) 275mm (H)	
Packing Format	Items per carton	1
	Cartons per layer	12
	Layers per pallet	4
	Cartons per pallet	48
Palletisation	Packed on lined pallets which have been stretch wrapped.	
Distribution	Distribution can occur at ambient temperatures. Transport will be by way of tautliner or Pantech type vehicles or export container.	
Shelf Life	Maximum 15 months from date of manufacture under recommended storage conditions in original unopened packaging. Kernel may be selected for roasting as a secondary process; shelf life applied to roasted kernel will reflect the original cracking date and be less than 15 months.	

Storage	Store in a cool, dry place which is out of direct sunlight and free from infestation. Refrigeration at a temperature of 0°C to 10°C, is strongly recommended.	
Microbiological Specifications	Test	Parameter
	Standard Plate Count	≤ 3,000 cfu/g
	Mould	≤ 1,000 cfu/g
	Yeast	≤ 1,000 cfu/g
	E coli	Absent / Not detected per gram
	Salmonella	Absent / Not detected per 250g
Chemical Specifications	Test	Parameter
	Aflatoxin	Total less than 4ppb
	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 ingredients / input kernel prior to roasting.	
Organoleptic Specifications	Test	Parameter
	Appearance	Well-developed pecan kernel, which can be a range of colours from dark golden brown to reddish brown. The roasting process will darken the surface colour.
	Aroma	Fresh, roasted and nutty with no objectionable aromas
	Flavour	Roasted and nutty with no stale or rancid flavours.
	Texture	Crisp in texture
Allergens	Contains: Tree Nuts (Pecans) May be Present: Other Tree Nuts Tree Nut only Facility. Walnuts and Macadamias are present in the same factory, and may be present on the same manufacturing line.	
Ingredient Statement	Pecans (100%)	
Nutrient Information Panel	Nutrient	Average Quantity per 100g
	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>	

Physical Specifications	Product	Shell & Centre Wall (count)	Stuck Cork (% w/w)	Lower Grade Kernel (% w/w)	Pieces Count (% w/w)	Size (screen)	Count per Pound	Correct Size (% w/w)
	Halves Mammoth DR	≤ 1/14kg	20%	≤ 4.5%	≤ 20 %	Over a 14mm round screen	200-250	≥ 80%
	Halves Junior Mammoth DR	≤ 1/14kg	20%	≤ 4.5%	≤ 20 %	Over a 14mm round screen	251-300	≥ 80%
	Pieces Extra Large DR	≤ 2/14kg	20%	≤ 2.5%	N/A	Through a 14mm and over a 12.5mm round screen	N/A	≥ 80%
	Pieces Large DR (inc. diced)	≤ 2/14kg	20%	≤ 1%	N/A	Through a 13mm and over a 10mm round screen	N/A	≥ 80%
	Pieces Medium DR (inc. diced)	≤ 2/14kg	N/A	≤ 1%	N/A	Through a 10mm and over a 8mm round screen	N/A	≥ 80%
	Pieces Small - Medium DR (inc. diced)	≤ 2/14kg	N/A	≤ 1%	N/A	Through a 8mm and over a 6mm round screen	N/A	≥ 80%
	Small Pieces DR (inc. diced)	≤ 14/14kg	N/A	≤ 0.5%	N/A	Through a 6mm and over a 5mm round screen	N/A	≥ 80%
	Midget Pieces DR	≤ 14/14kg	N/A	≤ 0.5%	N/A	Through a 5mm and over a 3mm round screen	N/A	≥ 80%
	Test				Parameter			
Moisture (Halogen Meter)				≤ 4.2%				
Foreign Objects				Nil				

Definitions	<p>Halves Premium pecan halves will be an entire pecan kernel with not more than two-eighth of its original volume missing.</p> <p>Pieces Premium 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.</p> <p>Foreign Objects Includes any object that is not kernel and/or shell (including centre wall). Examples of foreign objects are plastic, metal and insect matter. Metal detection (CCP): 1.5mm ferrous, 2mm non-ferrous, 2.5mm stainless steel</p> <p>Lower Grade Kernel Includes those kernels that would be classified either as choice or breaking stock grade as follows. Choice: excessively thin, not well filled, light weight, somewhat dark or inconsistent in colour. Breaking Stock: poorly developed, dark amber colour, blotchy or inconsistent. Kernel may also be impacted by insect damage or have dark spots.</p> <p>Sizing 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.</p> <p>% w/w Percentage by Weight-to-Weight ratio.</p>							
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