



KoRo Handels GmbH  
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## PEKANNUSSMUS

### MICROBIOLOGICAL SPECIFICATIONS

Total Plate Count:	10 000 cfu/g
Yeast & Mould:	1 000 cfu/g
<i>E.coli</i> :	Not detected
Salmonella	Not detected
Total Coliforms:	100 cfu/g
<i>Staphylococcus aureus</i> :	Not detected
Genetically Modified Organisms:	Negative

### CHEMICAL SPECIFICATIONS

Total Aflatoxins B <sub>1</sub> +G <sub>1</sub> +B <sub>2</sub> +G <sub>2</sub> :	4 ppb
Aflatoxin B <sub>1</sub> :	2 ppb
Moisture:	5% max
Free Fatty Acids:	0.5% max
Peroxide Value:	5 meq/kg max

### PHYSICAL CHARACTERISTICS

General:	Fairly well dried and developed. Fairly uniform in colour. No uniformity of colour specified for pieces. Halves conform to count specified.
Colour:	External: Characteristic golden brown to amber. Internal: Creamy white.
Odour:	No musky or rancid odours.
Texture:	Firm and crisp
Flavour:	Typical flavour characteristics, free of rancid, bitter, stale or off flavours

### DEFECT SPECIFICATIONS (TOLERANCE LEVELS): Pecan Half-kernels and pieces

Sizes (pieces): Extra Large Pieces	Over 12.7mm-diameter perforated screen.
Pieces, Particles, Dust:	Not more than 15% by weight may consist of pieces, particles or dust in total. Not more than 5% pieces smaller than half of the halve-kernel. Not more than 1% particle or dust
Centerwall & Related Material:	0.05% by weight.
Non-conforming colour: Darker amber	3% by weight (not applicable for pieces).
Shell (Halves):	3 Hard shells/45kg
Shell (Pieces):	6 Hard shells/45kg
Defects to be considered as "Damage":	1) Adhering material from inside shell attached to and covering one fourth half-kernel or pieces 2) Conspicuous dust/dirt adhering to kernel 3) Kernel not well dried (See specification for moisture) 4) Dark amber or darker colour kernel 5) More than a single dark spot on kernel. Or dark spot of size >3.2mm in diameter 6) Shrivelled surface – surface of kernel is conspicuously wrinkled 7) Internal flesh discoloration – medium shade of grey or brown extending more than one fourth the length of the kernel 8) Poorly developed kernel
Defects to be considered as "Serious Damage":	1) Plainly visible mould 2) Rancidity – kernel is distinctly rancid to taste 3) Decay affecting any portion of the kernel 4) Insects, web or frass or any distinct evidence of insect feeding on half-kernel 5) Internal discoloration – dark grey, dark brown or black extending more than one third the length of the half-kernel 6) Adhering material from inside shell attached to and covering half of half-kernel or pieces 7) More than 3 dark spots on kernel, or dark spot covers more than 10% of half-kernel or piece surface 8) Dark skin discoloration darker than "dark brown" covering more than one-fourth of surface of half-kernel or piece 9) Undeveloped kernel
Specifications for portions of kernels which fails to meet the requirement of the grade:	3% (0.15% of these shall not be "Serious Damaged")

### PACKAGING

Pecan nuts will be packaged in a metal free carton that is 30lbs Net Weight and sealed with clear tape.  
The product will be vacuum packed at, or near to, ambient temperature.

### METAL DETECTION

- 2.5 mm Ferrous
- 3.5 mm Non-Ferrous
- 3.5 mm Stainless Steel

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### **SHIPPING**

The product will be held at, or near to, ambient temperature until shipped.

The product will be loaded and shipped in a non-refrigerated, ambient temperature container for shipment.

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### **RECOMMENDED STORAGE CONDITIONS**

Upon receipt, it is advisable to store and maintain the product in a freezer until distributed. Storage should be with non-odorous products.

- Expected shelf life when stored at 4°C (40°F) or below is 12 months.
  - Expected shelf life when stored at -12°C (10°F) or below is 24 months.
  - Expected shelf life when stored in common ambient conditions is 6 to 9 months.
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### **Nutritional Value**

	Unit	Value per 100g
<b>Energy</b>	kcal	733
Protein	g	10
Total lipid (fat)	g	73.33
Carbohydrate, by difference	g	13.33
Fiber, total dietary	g	10
Sugars, total	g	3.33
<b>Minerals</b>		
Calcium, Ca	mg	67
Iron, Fe	mg	4
Sodium, Na	mg	0
<b>Vitamins</b>		
Vitamin C, total ascorbic acid	mg	0
Vitamin A, IU	IU	0
<b>Lipids</b>		
Fatty acids, total saturated	g	6.67
Fatty acids, total trans	g	0
Cholesterol	mg	0