



Mammoth Halves Specification Sheet

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 ₁ +G ₁ +B ₂ +G ₂ :	4 ppb
Aflatoxin B ₁ :	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 (halves): Mammoth halves	450 – 550 halves/kg
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.

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
Energy	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
Minerals		
Calcium, Ca	mg	67
Iron, Fe	mg	4
Sodium, Na	mg	0
Vitamins		
Vitamin C, total ascorbic acid	mg	0
Vitamin A, IU	IU	0
Lipids		
Fatty acids, total saturated	g	6.67
Fatty acids, total trans	g	0
Cholesterol	mg	0

Source: USDA National Nutrient Database

Allergene/ Allergens:

Kann Spuren von GLUTEN, SOJA, ERDNÜSSEN, MILCH (LAKTOSE), anderen SCHALENFRÜCHTEN, SESAM, SCHWEFELDIOXID (SULFITE) und LUPINEN enthalten.

Traces of gluten, soy, peanuts, milk (lactose), other edible nuts, sesame, sulfur dioxides (sulfites) and lupines.