## **Stahmann Farms Enterprises**

ABN 85 130 195 470



## PRODUCT SPECIFICATION SHEET

PRODUCT	PECAN KERNEL FANCY								
DESCRIPTION & SIZES	Description (Count per Pound) Size								
	Fancy Mammoth Halves	200-250	14+mm						
	Fancy Super Mammoth Halves	<200	14+mm						
	Fancy Junior Mammoth Halves	250-300	14+mm						
	Extra Large Pieces	N/A	12.5mm-14mm						
	Large Pieces	N/A	10mm-13mm						
	Medium Pieces	N/A	8mm-10mm						
	Small Medium Pieces	N/A	6-8mm						
	Small Small/Medium Pieces	N/A	5-8mm						
	Small Pieces	N/A	5-6mm						
	Midget Pieces	N/A	3-5mm						
	Meal	N/A	<3mm						
DESCRIPTION	or unpleasant notes), and will be golden to light brown colour. Kernel will be free flowing and crisp to bite  HALVES Pecan halves will be an entire pecan kernel with not more than two-eighth of its original volume missing.  PIECES 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.								
INTENDED USE	This product is intended for general consumption, either in its present form or after further processing.								
ALLERGENS	Contains: Tree Nuts May be Present: Other Tree Nuts								
COUNTRY OF ORIGIN	Product of Australia								
GM STATUS	No genetically modified product is used								
CERTIFICATIONS	HACCP, SQF2000, Kosher, Halal,								

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Approved by: Technical Services Manager

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PHYSICAL SPECIFICATIONS	Product Size	Moisture (Electronic Testing)	Shell & Centre Wall (Visual count)	Stuck Cork (Visual count)	Lower Grade Kernel (Visual	Pieces Count (Visual Separation)	Correct Size (Visual Separation)	Foreign Material (Visual Separation)			
	Super Mammoth Halves	4.5%	≤ 1/14kg	20%	Separation) 4.5%	20%	≥ 85%	Nil			
	Junior Mammoth	4.5%	≤ 1/14kg	20%	4.5%	20%	≥ 85%	Nil			
	Halves Extra Large Pieces	4.5%	≤ 2/14kg	20%	2.5%	N/A	≥ 80%	Nil			
	Large Pieces	4.5%	≤ 2/14kg	20%	1%	N/A	≥ 80%	Nil			
	Medium Pieces	4.5%	≤ 2/14kg	N/A	1%	N/A	≥ 80%	Nil			
	Small Medium Pieces	4.5%	≤ 3/14kg	N/A	0.5%	N/A	≥ 80%	Nil			
	Small Small/Medium Pieces	4.5%	≤ 3/14kg	N/A	0.5%	N/A	≥ 80%	Nil			
	Small Pieces	4.5%	≤ 14/14kg	N/A	0.5%	N/A	≥ 80%	Nil			
	Midget Pieces	4.5%	≤ 14/14kg	N/A	0.5%	N/A	≥ 80%	Nil			
	Meal	4.5%	≤ 28/14kg	N/A	N/A	N/A	≥ 80%	Nil			
	Tests Perfo	Tests Performed Results									
	Standard Plate C	ount	≤ 30,000 cf	u/g	ı/g						
MICROBIOLOGICAL SPECIFICATIONS	Mould ≤ 20,000 c										
	E coli		Not Detecte		of Kerne						
	Salmonella		Not Detecte								
	Aflatoxin		B1 less tha		- 3		than 2ppb				
			B2 less tha		• • • • • • • • • • • • • • • • • • • •						
			Total less t		• • • • • • • • • • • • • • • • • • • •						
PACKAGING	and vacuumed sealed and placed inside a clean cardboard carton which is taped shut. Units will be packed on clean pallets with a total of 48 cartons per pallet. Each pallet will have a pallet liner and be stretch wrapped. Distribution of this product is not temperature sensitive and transport will be by way of tautliner or panteck type vehicles.										
WEIGHT	14kg										
LABELLING	Product is packed in a cardboard carton with the Day Lot Number, Product Code, Product Description and Best Before Date printed on the carton. Carton also has the net weight, company address and contact details printed on it.										
STORAGE	Finished product shall 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.										
SHELF LIFE	12 months under recommended storage conditions.										
				_	age Quan	tity per 10	0g				
	ENERGY			2973	kj						
	PROTEIN			9.8g	Š						
	FAT, -Total				71.9g						
	-Saturated			4.5g	Š						
NUTRITIONAL	-Monounsaturated			39.3g							
INFORMATION	-Polyunsaturated			25 g							
					0.0g						
					4.9g 4.3g						
	-Sugars DIETARY FIBRE			8.4g							
	SODIUM				3.0g						
Ingredients: Pecans (											
<u> </u>	ation taken from Nu	1.2010.1	S . 1								

 $Nutritional\ information\ taken\ from\ Nuttab\ 2010\ Database$ 

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