



OliveNation LLC

50 TERMINAL ST., BLDG. 2, STE. 712, CHARLESTOWN, MA 02129

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**PRODUCT DESCRIPTION:**

Mammoth Pecan Halves are produced from good quality, freshly shelled US #1 Pecans. The pecan nut meats are produced, packaged, and labeled in accordance with the Federal Food, Drug and Cosmetic Act of 1938 as amended and all applicable regulations thereunder.

Composition: 100% Pecans

Grade: US#1 according to USDA standards CFR 5.11430-51.1434

Certifications: Kosher Pareve

Country of Origin: Product of USA

**SENSORY:**

Characteristic	Requirement	Comments
Appearance	Fairly uniform pecan halves	
Color	Natural golden to brown	
Taste	Typical of fresh shell pecans	No rancid flavors or off odors
Texture	Firm and Crisp	

**PHYSICAL:**

Characteristic	Min	Max	UOM	Comments
Halves Count per pound	300	250	count	Per lbs.
Pieces		15	%	Less than 7/8 <sup>th</sup> of a kernel
Meal		3	%	
Defective Kernels		3	%	For defects causing serious damage
Insect parts		0		
Foreign Material		0.02	%	% by weight for shell, inner bark, and foreign material

**CHEMICAL:**

Characteristic	Min	Max	UOM	Comments
Moisture	3.0	5.0	%	
Free Fatty Acids		1.5	%	
Peroxide Value		5.0	meq	
Aflatoxin		20	ppb	
Propylene Oxide Residual		300	ppm	



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**MICROBIOLOGICAL:**

Microorganism	Max Limit	UOM	Test Method
Aerobic Microorganism	20000	CFU/g	FDA BAM 8 <sup>th</sup> ed.
Coliform	1000	CFU/g	AOAC Method 991.14
Yeast	1000	CFU/g	FDA BAM 8 <sup>th</sup> ed.
Mold	1000	CFU/g	FDA BAM 8 <sup>th</sup> ed.
E. coli	< 10	CFU/g	AOAC Method 991.14
Salmonella	NEGATIVE	25g PCR	AOAC Cert # 100201
Listeria monocytogenes	NEGATIVE	25g PCR	AOAC Cert # 080901

**SHELF LIFE:**

Storage	Temperature	Relative Humidity	Shelf Life
Stored under Refrigeration	33° F - 45° F	< 65%	6 months
**Stored Frozen	< 32° F	< 65%	12 months

\*\* Recommended Storage

**MATERIAL SENSITIVITIES:**

**Contains Pecans.** Pecans are a Tree Nut Allergen. This product is produced on equipment that only manufactures pecan products.

**PACKAGING:**

Bulk products are packaged into thirty (30#) pound double wall corrugate containers that contain a food grade coating to act as an oil barrier to prevent natural oil seepage into the corrugate. Two inch high strength tape is used to seal the top and bottom of the double wall corrugate carton.

Pallet Configuration: Typically, 56 – 30# pound bulk cases are stacked on 40 X48 GMA#1 wood pallet with slip sheets between the bottom layer and pallet.

**SHIPPING:**

All vehicle used to carry products will be inspected for damage, repair conditions, sanitary conditions, free from odors, pest infestations, etc. Seals will be placed on full truckload shipments with seal number documented on the Bill of Lading.

# Raw Pecan Halves

## Nutrition Facts

**Serving Size** 1/4 cup (30g)

**Amount Per Serving**

**Calories** **210**

**% Daily Values\***

**Total Fat** 21g **32%**

Saturated Fat 2g **10%**

Trans Fat 0g

Polyunsaturated Fat 6g

Monounsaturated Fat 11g

**Cholesterol** 0mg **0%**

**Sodium** 0mg **0%**

**Total Carbohydrate** 4g **1%**

Dietary Fiber 2g **8%**

Sugars 1g

**Protein** 3g

Vitamin D -

Calcium 0mg 0%

Iron 0mg 0%

Potassium -

Vitamin A 0IU 0%

Vitamin C 0mg 0%

\* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.