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Technical Specification: PECAN FANCY HALVES/PIECES

General Information

Code	15413		
Description	Pecan Fancy		
	Jr. Mammoth halves	Medium pieces	
Origin	USA		
Shelf Life	12 months		
Type of packaging material	Vacuum pack bag in a carton master box		
Cartons per pallet	30		
Cartons per layer	5		
Layer per pallet	6		
Net weight	13,60 kg		

Organoleptic Parameters

Colour	Light - amber
Flavour	Characteristic rich and nutty. Lacks musty, bitter or rancid flavours

Ingredient List

Ingredients	
Pecans	

Product Specific Information

Grade	Fancy No.1
Size	Jr. Mammoth
Count Jr. Mammoth	251 – 300 per pound

Foreign body control

Metal detection	Fe	2.0 mm
Metal detection	non-Fe	2.5 mm
Metal detection	stainless steel	3.0 mm

Defect Tolerance

Foreign material	< 0.05%
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Microbiology (at production)

Moulds	< 300 cfu/g
Yeasts	< 300 cfu/g
Salmonella	Absent in 25g
Coliforms	< 50 cfu/g
Total plate count	< 10000 cfu/g
E. coli	< 0.3 cfu/g

Physical and chemical characteristics

Aflatoxins B1	< 2 ppb
Aflatoxins B1+B2+G1+G2	< 4 ppb
Moisture	<= 5%

Nutritional Values

Average NV	Per 100gr
Energy	2968 kJ / 710 kcal
Fat	68g
Of which saturated	7.0g
Carbohydrates	17g
Of which sugars	5.0g
Fibre	9.0g
Protein	9.0g
Salt	Og

The nutritional values above can vary from the labels.

Intolerance Data

Ingredients and derivates causing hypersensitivity according to EU legislation.		Used in the product (incl. as carrier for additives, carry over additives, processing aid).			Able to cross contaminate the product?	
	Yes	No	?	Yes	No	
Cereals containing gluten and products thereof		Х			Х	
(i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains)						
Crustaceans and products thereof		Х			Х	
Eggs and products thereof		х			Х	
Fish and products thereof		Х			Х	
Peanuts and products thereof (inc. oil)		Х			Х	
Soybeans and products thereof (inc. lecithin)		Х			Х	
Milk and products thereof (inc. lactose)		Х			х	
Nuts and products thereof (incl. oil)						
- Hazelnut		Х			х	
- Walnut		Х			х	
- Almond		Х			Х	
- Cashew		Х			х	
- Pecan nut	х					
- Brazil nut		Х			Х	
- Pistachio nut		Х			Х	
- Macadamia nut		Х			Х	
Celery and products thereof		Х			Х	
Mustard and products thereof		Х			Х	
Sesame and products thereof (inc. oil)		Х			Х	
Sulphur dioxide and sulphites at concentrations of more than 10mg/kg or 10mg/l		Х			х	
expressed as SO2						
Lupine and products thereof		Х			Х	
Molluscs and products thereof		х			х	

Storage Conditions

Keep cool and dry. For storage conditions once opened please see label.

Legal Information

The supplier hereby declares that <u>all products</u> delivered comply with all relevant European and Belgian legislation, as for instance:

<u>Contaminants</u>: EC/2023/915 (and amendments): setting maximum levels for certain contaminants in foodstuffs.

<u>Material and articles coming into contact with food</u>: EC/1935/2004, EC/2023/2006 and EC/10/2011 (and amendments).

Food information and allergens: EC/1169/2011 and amendments

Pesticide residues: EC/396/2005, 2007/7/EC, 86/362/EC, 90/642/EC and their amendments.

<u>Coating materials</u>: BPA and others EC/1895/2005 of 18 November 2005 on the restriction of use of certain epoxy derivatives in materials and articles intended to come into contact with food.

Radioactive contamination of food and feed: regulations EC/2016/52, EC/2016/6 EC/733/2008.

GMO declaration:

The supplier declares and certifies that this product is GMO free and is thus not included within the application of the scope of EC 1829/2003, regarding genetically modified foods and animal feed, nor of EC 1830/2003, regarding traceability and labelling of GMO and traceability of products derived from genetically modified foods.

Declaration of Non-Ionisation & Non-Irradiation:

The undersigned, declares and certifies that this product has not been radiated or is not treated in any way by Ionising rays cfr. ionisation EC/1169/2011, EC/2+3/1999 & Irradiation EC/6/2016.

Validation

(Electronically) Created by:	(Electronically) Validated by:
QO Quality	Quality department
Date: 29/11/2023	Date: 29/11/2023
Version Number	V11.2023