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1. PRODUCT NAME

NUTS PECANS UNSALTED SHELLED

2. DESCRIPTION



Pecan is a drupe that belongs to the species *Carya illinoensis* and is used in cooking, but can also be eaten fresh.

PRODUCT RISK

LOW

MEDIUM

HIGH

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Pecan nuts

3.2. OTHER PERMITTED INGREDIENTS

None permitted

4. PROCESSING

Processing

- 4.1. CODEX "CAC/RCP 1-1969, Rev. 4-2003; Code of Practice- General Principles of Food Hygiene including annex on HACCP systems and guidelines for application.
- 4.2. CAC/RCP 6-1972: "Code of Hygiene Practice for Tree nuts".
- 4.3. CAC/RCP 59-2005: "Code of practice for the prevention and reduction of aflatoxins in Tree nuts".

5. MICROBIOLOGICAL CRITERIA

FOOD SAFETY PARAMETERS

MAXIMUM LIMITS


- The product shall comply with any microbiological criteria established in accordance with Codex Guideline CAC/GL: 21-1997 "Principles for the Establishment and Application of microbiological criteria for food.
- The product shall be free from microorganisms in amounts which may represent a hazard to health and shall be free from any substance originating from microorganisms in amounts which may represent a hazard to health.

6. CHEMICAL CRITERIA

PARAMETER	MAXIMUM LIMITS
Moisture content	4.0-8.0%
Aflatoxins	≤10µg/Kg
Fat	69-79%
Ash	1.2-1.9

7. PHYSICAL CRITERIA

PARAMETER	LIMITS
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Extraneous matter	Shall be free from any impurities including pieces of shell and hull;
Quality Factors	The product shall be free from any decay, insect injury and from damage caused by mould, gum and other spots; Shall be free from abnormal flavour and rancid odour; shall be clean, wholesome;
Flavour and odour	Shall be free from rancid flavour and odour;
Filth	The product shall be free from filth such as impurities of animal origin and dead insects;
Colour	Shall be uniform, golden brown, light to dark brown.
Size	2.5-3.5 cm
Defects	
Nuts with defects	≤ 1.0%

8. CONTAMINANTS

- 8.1. The product covered by this Standard shall comply with the Maximum Levels for contaminants that are specified for the product in the General Standard for Contaminants and Toxins in Food and Feed (CODEX STAN 193-1995).
- 8.2. The product covered by this Standard shall comply with maximum residue limits established by Codex Alimentarius (See: CAC / MRL: 2009 Maximum residue Limits (MRLS) for pesticides).

9. NUTRITIONAL FACTS (Approximate values per 100 g)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	710 calories
Carbohydrates	14g
Protein	9g
Fat	59g

10. PACKAGING


PARAMETER	LIMITS
Primary packaging	Food grade polyethylene or equivalent packing material that maintains product's both organoleptic qualities and sanitary integrity. Able to withstand the rigors of transport and handling.
Secondary packaging	Corrugated paper box or packing that protects integrity of the primary packages, and withstands the rigors of transport and handling.
Primary packaging net weight	Up to 2 Kg
Warranty at delivery location	4 Months

11. LABELLING

- 11.1. UNSTD-GEN-02 "UN Product Labelling"

12. OTHER REQUIREMENTS

- 12.1. UNSTD-GEN-03: "UN Inspection"

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12.2. UNSTD-GEN-04: "UN Certification"