

Product Specification Sheet

Southern Lands LLC

Category: Premium Pecans – Pecan Halves

1. General Information

| Product Name: | Pecan Halves – Fancy Grade | |
|-------------------------|--|---------------------|
| | Description | Size (count per Kg) |
| G: GI 4 | Fancy Super Mammoth Halves | < 440 units / kg |
| Size Chart: | Fancy Mammoth Halves | 440-550 units /kg |
| | Fancy Junior Mammoth Halves | 551-660 units / kg |
| | Fancy Jumbo Halves | 661-770 units / kg |
| | Fancy Extra Large Halves | 771-990 units / Kg |
| | | |
| Product Description: | Bulk Shelled Pecans (Carya illinoinensis) Halves and pieces packaged in 10 Kgs (22 lbs) cartons. Pecan kernel can be from mixed varieties. | |
| Definitions: | Halves: Pecan halves will be an entire pecan kernel with not more than oneeighth of its original volume missing. Foreign Objects: Includes any product that is not kernel and/or shell. Examples of foreign objects are plastic, metal and glass. Lower Grade Kernel: Includes those kernels that would be classified into either the choice or breaking stock grades. Choice: light weight, excessively thin or shrivelled, can be a slightly darker colour. Breaking Stock: either full bodied or light weight, dark amber colour, blotchy or inconsistent | |
| Net Weight: | 10 kg (22 lbs) per box. | |
| Allergens: | Contains: Tree Nuts | |
| Country of Origin: | Processed and packed in Argentina or Brazil | |
| GM Status: | No Genetically Modified product is u | used. |

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| | Labeling on the carton include Produ | uct Name, Lot Number, Manu | ıfacturing |
|-------------|---|--------------------------------|------------|
| Labelling: | Date and Net weight of the item. | | |
| Shalf Lifa. | elf Life: Max 18 months from date of manufacture under recommended storage conditions. | | orage |
| Shen Life: | | | |
| | Finished product must be stored in a cool, dry, hygienic place out of direct | | |
| Storage: | sunlight, which is free from infestation. | | |
| | Refrigeration at a temperature below of 0°C (32°F) is preferred. | | |
| | Primary Package: Product shall be vacuum packed, and heat sealed in 10 | | led in 10 |
| | kgs clear polyethylene liners. Liners | shall also be nitrogen flushed | d. |
| | | | |
| Packaging: | | | |
| Packaging: | Secondary Package: The product w | vill be packed in a clean food | grade |
| Packaging: | Secondary Package: The product w cardboard carton which has been tap | 1 | grade |
| Packaging: | 1 2 1 | 1 | grade |
| Packaging: | 1 2 1 | 1 | grade |
| Packaging: | cardboard carton which has been tap | ped shut. | grade |
| | cardboard carton which has been tap Parameter | Tolerance | grade |
| Physical | Parameter Shell Content | Tolerance < 0,05% | grade |
| | Parameter Shell Content Foreign Objects | Tolerance < 0,05% 0 % < 3% | grade |
| Physical | Parameter Shell Content Foreign Objects Dark Colour (Dark Ámbar) | Tolerance < 0,05% 0 % | grade |
| Physical | Parameter Shell Content Foreign Objects Dark Colour (Dark Ámbar) Pieces and/or Particles / Dust | Tolerance < 0,05% 0 % < 3% | grade |

2. Nutrition Facts:

| Nutrient | Per 100 grs of shelled pecan nuts |
|-----------------------------|-----------------------------------|
| Energy (kcal) | 716 |
| | |
| Energy (kJ) | 2996 |
| Available Carbohydrates (g) | 9.15 |
| Protein (g) | 10.36 |
| Total Fat (g) | 70.85 |
| Saturated Fat (g) | 5.8 |
| Trans Fat (g) | < 0.10 |
| Dietary Fiber (g) | 4.1 |
| Sodium (mg) | 3.54 |
| Cholesterol (mg) | < 0.10 |

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3. Vitamins:

| Vitamin | Result | Unit |
|-------------|---|---------|
| Vitamin B1 | 1.13 | mg/100g |
| Vitamin B2 | 0.33 | mg/100g |
| Vitamin B3 | 1.27 | mg/100g |
| Vitamin B5 | 1.15 | mg/100g |
| Vitamin B6 | 0.53 | mg/100g |
| Vitamin B9 | <lc=30< td=""><td>μg/100g</td></lc=30<> | μg/100g |
| Vitamin B12 | n/d | |
| Vitamin E | 2.1 | mg/100g |

4. Microbiological Results:

| Test Performed | Result | Unit |
|--------------------------|---------------------|---------|
| Total Coliform Count | < 100 | UFC/g |
| Escherichia Coli | None | in 1g |
| Thermo tolerant Bacteria | No development seen | NMP/g |
| Yeast and Mold Count | < 200 | UFC/g |
| Salmonella sp. | None | in 25 g |
| Staphylococcusaureus | None | UFC/g |
| Mesophilic Aerobic Count | < 5000 | UFC/g |

5. Physicochemical Qualities

| Test Performed | Per 100 grs of shelled pecan nuts |
|----------------|-----------------------------------|
| Moisture | 4.5 Max |
| Peroxide Index | < 5 mEq/kg |

6. Aflatoxin Residue

| Aflatoxin | Result |
|--------------------|--------------|
| Aflatoxins: B1; B2 | Not Detected |
| Aflatoxins: G1; G2 | Not Detected |
| Total Aflatoxins | Not Detected |

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7. Organoleptic Specifications

| Test Performed | Criteria |
|-------------------|---|
| Appearance / Size | As per definitions of kernel size |
| Colour | Light Amber / Amber |
| Aroma | Characteristic - Fresh and nutty with no objectionable aromas |
| Flavour | Pleasantly sweet, slightly tart. No Rancid Flavour |
| Texture | Subtle texture |

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