Specification No: SA761



General Information:

Product name: Pecan nuts

Type: Pieces

Origin: South Africa

General Requirements:

<u>Description:</u> South african pecan nuts pieces consists of shelled pecans of selected type pecans or of similar varietal characteristics which are chopped in pieces and free from foreign material.

<u>Appearance:</u> Pieces in selected size, no requirements for uniformity in colour and percentage of half kernels, comply with maximum tolerance for off-size pieces.

Odour: Natural pecan odour without stale or foreign odours.

Flavour: Natural pecan flavour without stale or foreign flavours.

<u>Structure:</u> Kernels are firm, not brittle, pliable or leathery. <u>Intended use:</u> For further processing (human consumption).

Shelf life: 24 months after production date*

GMO free Radiation free

Sizes: sieve size

Mammoth pieces 8/16 inch - no limitation, Extra large pieces 7/16 inch - 9/17 inch, Halves and pieces 5/16 inch - no limitation, Large pieces 5/16 inch - 8/16 inch, medium pieces 3/16 inch - 6/16 inch, small pieces 2/16 inch - 4/16 inch, extra small pieces 1/16 inch - 3/16 inch, granules 1/16 inch - 2/16 inch.

Ingredients: Pecan nuts

^{*}Only under correct storage conditions.

Physical requirements:	Value	Dimension	Tolerance
Centre wall & related material	0,05	% (w/w)	Max.
Shell (Halves)	3	Shells/45kg	Max.
Shell (pieces)	6	Shells/45kg	Max.
Total damages*1	3	% (w/w)	Max.
Serious damage*2	0,15	% (w/w)	Max.
Organic foreign material (Sticks, leaves and shells)	0,1	% (w/w)	Max.
Non-organic foreign material (glass, metal, stone and plastic)		Absent	

^{*1:} defects to be considered as damage: adhering material of more than ¼ of the kernel, adhering conspicuous dust/dirt, not well dried, multiple or large dark spots, shrivelled and more than ¼ internal flesh discolouration.

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^{*2:} serious damage: plainly visible mould, rancidity, decay, insects, web or any distinct evidence of insects, more than 1/3 internal flesh discolouration, adhering material of more than half kernel, more than 3 dark spots or more than 10% covered by dark spots and undeveloped kernels

Chemical requirements:	Value	Dimension	Tolerance
Aflatoxin B1*	2	μg / kg	Max.
Aflatoxin B1+B2+G1+G2*	4	μg / kg	Max.
Moisture	5	% (w/w)	Max.

^{*} Parameters according EU regulation (EC) No 2023/915 (consolidated version).

Other requirements:

<u>Microbiology:</u> According to EU regulation (EC) No 2073/2005 (consolidated version)

<u>Pesticides:</u> According to EU regulation (EC) No 396/2005 (consolidated version)

<u>Heavy metals:</u> According to EU regulation EU regulation (EC) No 2023/915

Nutritional values:	Value	Dimension	Tolerance
Energy	2890/691	KJ/Kcal	100 g
Protein	9,17	%	100 g
Total Lipid (fat)	72	%	100 g
Of which saturated	6,18	%	100 g
Of which monounsaturated	40,8	%	100 g
Of which polyunsaturated	21,6	%	100 g
Of which trans	0	%	100 g
Carbohydrates	13,9	%	100 g
Of which sugars	3,97	%	100 g
Fibre	9,6	%	100 g
Sodium (Na)	0	mg	100gr

^{*} Based on: FoodData Central (usda.gov)
Our supplier/ Manufacturer Allergen Declaration

Allergens:	Allergens contained	Cross-contamination
Milk and products thereof	-	-
Eggs and products thereof	-	-
Nuts and products thereof	+	+
Groundnuts and products thereof	-	-
Wheat and products thereof	-	-
Fish and products thereof	-	-
Crustaceans and products thereof	-	-
Molluscs and products thereof	-	-
Sulphite and products thereof	-	-
Soy and product thereof	-	-
Sesame seeds and products thereof	-	-
Mustard and products thereof	-	-
Celery and products thereof	-	-
Lupins and products thereof	-	-

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Storage conditions:

The product should be stored on pallets in a dark, clean, dry and well-ventilated storage facility. The facility should be free from foreign smell, free of pests and their residues and away from the wall, at least 0,5m away from heaters, sewers and water supply pipes.

Aldebaran advises storage temperature: 8-14 °C. Relative humidity should not exceed 75%. Store at a temperature not exceeding 20°C.

Allergens:-When purchased in bulk size original packaging, n When purchased in quantities that need re-packaging,				
Component	(Applies	Nuts in Bulk (Applies when bought in small quantities that need re-packaging)		
	In Product	Processed in Same Equipment	Handled on Site	
Cereals containing GLUTEN and products thereof	NO	YES	YES	
EGGS or its derivatives	NO	NO	NO	
FISH or its derivatives	NO	NO	NO	
CRUSTACEANS / SHELLFISH	NO	NO	NO	
MOLLUSCS	NO	NO	NO	
PEANUTS or derivatives	NO	YES	YES	
SOYA BEANS or derivatives	NO	YES	YES	
MILK (LACTOSE) or its derivatives	NO	YES	YES	
NUTS , tree nuts:	YES	YES	YES	
CELERY, including celeriac and its derivatives	NO	YES	YES	
MUSTARD, referring to all parts of the plant and derivatives thereof	NO	YES	YES	
SESAME SEEDS or derivatives	NO	YES	YES	
SULPHITES >10ppm – Sulphite quantity to be given in ppm	NO	YES	YES	
LUPIN seeds or derivatives	NO	NO	NO	
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