



Specification Pecannut in shell

Article:	Carya illioensis – Stone fruit
Article description	Pecannut, general origin, in shell
Origin	Australia, Mexico, South Africa, USA
Productsubdivisions	The pecannuts are assorted according to the number of nuts per lbs / pound (453,6g).
Sensoric Requirements:	
Appearance / Look	Kernels: off white, light brown In shell: brown, shiny surface.
Odour / Smell	Characteristic, sound, without strange smell
Consistency	Firm to the bite, firm, not soft
Taste	Normal, nutty, not rancid or rotten
Physical microbiological Requirements:	
Living vermin	none
Mould	none
Impurities / foreign objects	max. 1 %
Chemical Requirements:	
Moisture	max. 5,5 %
Phostoxin	max. 0,05 mg / kg
Peroxide	max. 2 mVAL / kg
Microbiological Requirements:	
Total plate count	max. 100.000 cfu/g
Coliforms bacteria	max. 1.000 cfu/g
E. Coli	max. 10 cfu/g
Salmonellae	negativ / 125g
Yeast and Moulds	max. 10.000 cfu/g
Aflatoxin B1	max. 2 ppb
Aflatoxin B1 + B2 + G1 + G2	max. 4 ppb
Nutrition Facts per 100g:	
Calories	703 kcal. / 2.898 kJ
Protein content	9,2 g
Carbohydrates	12,3 g
Sugars	4 g
Fibre	4,7 g
Fat content	72 g
saturated	5,6 g

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Mono unsaturated	43,7 g
Poly unsaturated	17,4 g
Sodium	3 mg
Calcium	73 mg
Magnesium	142 mg
Storage conditions	
Temperature	cool, 6 – 15 °Celsius, best 8 °Celsius
Air moisture	abt. 65 %
General	Pecannuts are a sensitive natural product. Infestation by maggots during the summer months is possible. On account of contamination by aflatoxin the pecannuts should be stored in clean and dry premises. It is absolutely essential to check the stored good constantly.
Shelf life	In original packing max. 12 months at good storing conditions.
Packaging	Bags of 50 lbs (22,78 kg) net.
	The packaging conforms to regulation (EC) No. 1935/2004 and regulation on plastic materials (EU) No. 10/2011.
Foodlaw Requirements	According to the EU-law and German food law in the corresponding valid versions.
Allergen declaration	The raw material contains according to current legislation 2003/89/EC (app IIIa ALBA list) ingredients with allergenic substances: Nuts – Pecannuts.
Additives and preservatives	none
GMO-status	Free of GMO. The raw material, ingredients, additives or flavourings of it are not genetically modified substances. No labelling required according to regulations 1829/2003/EG and 1830/2003/EG.
Irradiation-status	Not treated with ionising rays.
Version	1.2 - 09/2014

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