

Product description	
Presentation	Medium Pieces
Grade	A proprietry grade standard that exceeds USDA voluntary guidelines, ensuring 95% of pecans in every box meet our exclusive freshness, color and quality criteria, setting a new benchmark for pecnas in the global market
Shelf life	Minimum 12 months from date of manufacture
Packaging	Big bags/ Small bags
Size	Pieces pass trough 5/16" (7.9mm) screnn and pass over 4/16" (6.4mm) screen
Handling	Proprietary Handling System from Orchard to Destination Port
Reduced Rancidity & Oxidation	2x reduction in rancidity and 80% reduction in oxidation, maintaining quality and flavour
Higher Antioxidant & Color retention	Retain 70% more antioxidants and superior golden color, enhancing product appeal
Purity	Less than 0.5% serious damage by weight/ less than 0.5% foreign material by weight, ZERO metal, glass or live infestation

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Free Fatty acids (FFAs)	Less than 0.5%. Excellent. Indicates optimal freshness, typically found right after harvest, with proper handling and storage
Third Party laboratory testing	Negative for Salmonella (XLD Agar Method), Generic E.Coli (Method 1604), Listeria species (qPCR). Other testing available upon request
Traceability	Lot-based. No mixed lot packaging
Allergen	Tree nut
Kosher	Certified by Atlanta Kashruth Commision
Non- GMO	Contains NO bio-engineered Ingredients
Food Safety	HACCP (data sheet available upon request)
Ethics& Sustainability	SEDEX- Coming Soon
Moisture	Less than 4.5%
Gluten free	Naturally
Quality Control	SQF Certified (data sheet available upon request)
Organic	Organic products& certification available upon request

ALL storage environments should be non- odorous
Cold Storage Highest quality over results when FROZEN at less then (-12C)
Alternately, controlled cooler conditions below (4C) and 40-65% relative humidity are acceptable

Our certificates

