PRODUCT SPECIFICATION



EFFECTIVE DATE:	9/01/1991	NUMBER:	L4036
REVISION DATE:	09/03/2020	STATUS:	APPROVED
BY:	TH	PAGE:	1

Product Description: Light 4036 Pieces - Natural shelled English walnuts. This product is comprised solely of clean, California grown walnuts which meet the USDA standards and inspected by the DFA of California. The nuts are processed and packaged in accordance with the Good Manufacturing Practice (GMP) under sanitary conditions and in compliance with USDA, FDA, and FSMA guidance. Unless otherwise specified, product is farmed conventionally. 100% organic walnuts are available for most sizes and specifications. Poindexter Nut is certified by the CCOF.

Deviations in technical specification of size and color are available to customers on approval from Poindexter Nut Company. Technical assistance is available upon request.

PHYSICAL SPECIFICATIONS:	Light 4036 Pieces	
COLOR:	LIGHT, NATURAL LIGHT WALNUT COLOR. A TOLERANCE OF 15% BY	
	WEIGHT IS PROVIDED FOR KERNELS DARKER THAN LIGHT.	
SIZE:	WALNUT PIECES, SMALLER THAN 5/8" BUT LARGER THAN 9/16"	
SHELL FRAGMENT:	NOT TO EXCEED 0.05% OF THE TOTAL WEIGHT	
MEAL:	NOT TO EXCEED 5% OF THE TOTAL WEIGHT	
METAL OR GLASS:	NONE ALLOWED	
TOTAL DEFECT:	NOT TO EXCEED 8% OF THE TOTAL WEIGHT	

PACKAGING AND LABELING REQUIREMENTS		
	LABELED WITH PRODUCT TYPE, COLOR AND SIZE,	
30 LB. FOOD GRADE CORRUGATED CASES WITH A POLY	AS WELL AS THE NAME OF THE PRODUCER,	
LINER TO PRESERVE FRESHNESS	POINDEXTER NUT COMPANY, THE DATE OF	
	MANUFACTURE, AND THE NET WEIGHT.	
	MANOFACTORE, AND THE RET WEIGHT	

To ensure the highest quality product, staples are not used to seal the boxes. Special packaging such as vacuum packing or nitrogen flushing can be accommodated at the buyer's request.

REGULATORY

Product(s) referenced in this specification comply with the Federal Food, Drug, and Cosmetic Act as amended.

KOSHER STATUS

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RECOMMENDED STORAGE & SHELF LIFE

STORE PRODUCT IN COOL, DRY ODOR FREE AREA AWAY FROM DIRECT SUNLIGHT AT 35° - 40° F (1.7° - 7.2° C) STORED REFRIGERATED THIS PRODUCT WILL MAINTAIN ITS QUALITY FOR AT LEAST 12 MONTHS

SENSORY

CLEAN, FRESH WALNUT FLAVOR WITH NO STALE, RANCID, FOREIGN, OFF FLAVORS OR ODORS

MICROBIOLOGICAL STANDARDS			
Test	Method	Unpasteurized	Pasteurized
STANDARD PLATE COUNT	AOAC 2015.13	<50,000/g	<5,000/g
YEAST	AOAC 2014.05	<5,000/g	<500/g
MOLD	AOAC 2014.05/FDA BAM Chp. 18	<20,000/g	<2,000/g
COLI FORM	AOAC 991.14	<1,000/g	≤10/g
E COLI	PCR(BAM Chp 4)	<3 CFU/g	<3 CFU/g
LISTERIA	PCR(BAM Chp 10)	NEGATIVE	NEGATIVE
STAPHYLOCOCCI	PCR(BAM Chp 12)	NEGATIVE	NEGATIVE
SALMONELLA	PCR(BAM Chp 5:2007)	NEGATIVE	NEGATIVE
AFLATOXIN	AOAC 2005.08	<20ppb	<20ppb
PEROXIDE VALUE	AOAC 965.33	2.5 meq/kg max	2.5 meq/kg max
FREE FATTY ACID	AOAC 940.28	1.25% max	1.25% max

NUTRITIONAL INFORMATION (Actual Values)		
PER 100 GRAMS OF KERNELS		
654		
47.174 g		
8.933 g		
0 mg		
441 mg		
13.71 g		
15.23 g		
5		
ons are true and accurate to the best of our		