

# PRODUCT SPECIFICATION



|                        |            |                |          |
|------------------------|------------|----------------|----------|
| <b>EFFECTIVE DATE:</b> | 9/01/1991  | <b>NUMBER:</b> | LHP      |
| <b>REVISION DATE:</b>  | 09/03/2020 | <b>STATUS:</b> | APPROVED |
| <b>BY:</b>             | TH         | <b>PAGE:</b>   | 1        |


**Product Description: Light Halves & 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.

|                                 |  |
|---------------------------------|--|
| <b>PHYSICAL SPECIFICATIONS:</b> | <b>Light Halves &amp; Pieces</b>   |
| COLOR:                          | LIGHT, NATURAL LIGHT WALNUT COLOR. A TOLERANCE OF 15% BY WEIGHT IS PROVIDED FOR KERNELS DARKER THAN LIGHT. |
| SIZE:                           | MIXTURE OF WALNUT HALVES AND PIECES, CONTAINING 8-12% HALVES BY WEIGHT                                     |
| 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   |

|  |   |
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| <b>PACKAGING AND LABELING REQUIREMENTS</b>   |   |
| <b>25 LB. FOOD GRADE CORRUGATED CASES WITH A POLY LINER TO PRESERVE FRESHNESS</b>  | <b>LABELED WITH PRODUCT TYPE, COLOR AND SIZE, AS WELL AS THE NAME OF THE PRODUCER, POINDEXTER NUT COMPANY, THE DATE OF MANUFACTURE, AND THE NET WEIGHT.</b> |
| 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. |   |

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| <b>REGULATORY</b>  |
| Product(s) referenced in this specification comply with the Federal Food, Drug, and Cosmetic Act as amended. |

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| <b>KOSHER STATUS</b>  |
| CERTIFIED KOSHER PAREVE  |

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| <b>RECOMMENDED STORAGE &amp; SHELF LIFE</b>   |
| STORE PRODUCT IN COOL, DRY ODOR FREE AREA AWAY FROM DIRECT SUNLIGHT AT 35° - 40° F (1.7° - 7.2° C)<br>STORED REFRIGERATED THIS PRODUCT WILL MAINTAIN ITS QUALITY FOR AT LEAST 12 MONTHS |

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## 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       |
| COLIFORM             | 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)

| NUTRIENT            | PER 100 GRAMS OF KERNELS |
|---------------------|--------------------------|
| CALORIES            | 654                      |
| TOTAL FAT           | 65.21 g                  |
| Saturated Fat       | 6.126 g                  |
| Polyunsaturated Fat | 47.174 g                 |
| Monounsaturated Fat | 8.933 g                  |
| CHOLESTEROL         | 0 mg                     |
| Dietary Fiber       | 6.7 g                    |
| Sugar               | 2.61 g                   |
| Added Sugar         | 0 g                      |
| SODIUM              | 2 mg                     |
| POTASSIUM           | 441 mg                   |
| TOTAL CARBOHYDRATE  | 13.71 g                  |
| PROTEIN             | 15.23 g                  |
| VITAMIN D           | 0 mcg                    |
| CALCIUM             | 98 mg                    |
| IRON                | 2.91 mg                  |

The ranges of value obtained through various private and government investigations are true and accurate to the best of our knowledge. Variations may occur due to crop differences, year to year. Analysis and range of values obtained by various private and government sources may vary from actual data obtained from current or future crop years.