



# PRODUCT SPECIFICATION

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

**Product Description: Light Meal** - Natural shelled English walnut meal. 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 Meal</b>
COLOR:	LIGHT, NATURAL LIGHT WALNUT COLOR. A TOLERANCE OF 15% BY WEIGHT IS PROVIDED FOR KERNELS DARKER THAN LIGHT.
SIZE:	WALNUT PIECES, SMALLER THAN 1/8"
SHELL FRAGMENT:	NOT TO EXCEED 0.05% OF THE TOTAL WEIGHT
MEAL:	100%
METAL OR GLASS:	NONE ALLOWED
TOTAL DEFECT:	NOT TO EXCEED 8% OF THE TOTAL WEIGHT

## PACKAGING AND LABELING REQUIREMENTS

**30 LB. FOOD GRADE CORRUGATED CASES WITH A POLY LINER TO PRESERVE FRESHNESS**

**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.**

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

**CERTIFIED KOSHER PAREVE**



## 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



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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
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)

NUTRIENT	PER 100 GRAMS OF MEAL
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.