



Referentie: 03 F 004 Versie: 004 – 18/10/2023 Eigenaar: Quality Dept. – Autorisator QM

Technical Specification: MC 718 - Pecans fancy mammoth halves

General Information

Code	MC 718	
Description	Pecans fancy mammoth halves	
Origin	Argentina	
Shelf Life	18 months	
Type of packaging	Cardboard box as secondary packaging with 2 vacuum bags of	
material	polypropylene inside	
Units per carton	2 x 5 kg	
Net weight	10 kg	

Organoleptic Parameters

Colour	Typical of the Product
Flavour	Characteristic of the product
Odour	Characteristic of the product

Ingredient List

Ingredients	(%)
Pecans	100%

Defect Tolerance

Stones	Absence
Metals	Absence
Insects	Absence
Shell, centre wall, and foreign material	≤0,05 %
Kernels which are darker colour	≤3,0 %





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Portions of kernels which fail to meet the	≤3,0 %
remaining requirements of the grade	

Physical and chemical characteristics

Moisture	Max 5 %

Storage Conditions

Keep cool and dry. For storage conditions once opened please see label.

Nutritional Values

Average NV	Per 100gr
Energy	2891 kJ / 691 kcal
Fat	72 g
Of which saturated	6.0 g
Carbohydrates	14 g
Of which sugars	4.0 g
Fibres	4.1 g
Protein	9.0 g
Salt	0 g

The nutritional values above can vary from the labels.





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Intolerance Data

Ingredients and derivates causing hypersensitivity according to EU legislation.		Used in the product (incl. as carrier for additives, carry over additives, processing aid).			Able to cross contaminate the product?	
	Yes	No	?	Yes	No	
Cereals containing gluten and products thereof		Х			Х	
(i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains)						
Crustaceans and products thereof		х			Х	
Eggs and products thereof		х			Х	
Fish and products thereof		х			Х	
Peanuts and products thereof (inc. oil)		х			Х	
Soybeans and products thereof (inc. lecithin)		х			Х	
Milk and products thereof (inc. lactose)		х			Х	
Nuts and products thereof (incl. oil)						
- Hazelnut		х			Х	
- Walnut		х			Х	
- Almond		х			Х	
- Cashew		х			Х	
- Pecan nut	х					
- Brazil nut		х			Х	
- Pistachio nut		х			Х	
- Macadamia nut		х			Х	
Celery and products thereof		х			Х	
Mustard and products thereof		х			Х	
Sesame and products thereof (inc. oil)		х			Х	
Sulphur dioxide and sulphites at concentrations of more than 10mg/kg or 10mg/l		х			Х	
expressed as SO2						
Lupine and products thereof		Х			Х	
Molluscs and products thereof		х			Х	





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Legal Information

The supplier hereby declares that <u>all products</u> delivered to Markelbach & Corne comply with all relevant European and Belgian legislation, as for instance:

<u>Contaminants</u>: EC/2023/915 (and amendments): setting maximum levels for certain contaminants in foodstuffs.

<u>Material and articles coming into contact with food</u>: EC/1935/2004, EC/2023/2006 and EC/10/2011 (and amendments).

Food information and allergens: EC/1169/2011 and amendments

<u>Pesticide residues:</u> EC/396/2005, 2007/7/EC, 86/362/EC, 90/642/EC and their amendments.

<u>Coating materials</u>: BPA and others EC/1895/2005 of 18 November 2005 on the restriction of use of certain epoxy derivatives in materials and articles intended to come into contact with food.

Radioactive contamination of food and feed: regulations EC/2016/52, EC/2016/6 EC/733/2008.

GMO declaration:

The representative from Markelbach & Corne N.V. declares and certifies that this product is GMO free and is thus not included within the application of the scope of EC 1829/2003, regarding genetically modified foods and animal feed, nor of EC 1830/2003, regarding traceability and labelling of GMO and traceability of products derived from genetically modified foods.

Declaration of Non-Ionisation & Non-Irradiation:

The undersigned, declares and certifies that this product has not been radiated or is not treated in any way by Ionising rays cfr. ionisation EC/1169/2011, EC/2+3/1999 & Irradiation EC/6/2016.

Validation

(Electronically) Created by:	(Electronically) Validated by:
QC	Quality Department
Date: 16/10/2024	Date: 16/10/2024
Version Number	V10.2024