



SUPPLIER PRODUCT SPECIFICATION: NUTS ,SEEDS & GRAINS

No part of this specification manual is to be altered without written authorization.

All Sections must be filled out by the company that processes and packs the product.

A.SUPPLIER AREA

1.0 PRODUCT SUMMARY

PRODUCT DESCRIPTION :	DATE ISSUED: (DD/MM/YYYY)
Shelled Pecan	11/26/21
JVF CODE (JVf PRODUCT CODE):	
13513/13514	
SPEC COMPLETED BY	REASON FOR REVISION
1.0 b Acknowledge receiving reading TM004 JVf Vendor Quality Requirement (please initial)	

2.0 SUPPLIER & CONTACT INFORMATION

Supplier		Operadora Rancho Pecana SA de CV			
Address & Website:		Ave Tecnológico 9410 Col Puente Alto Cd Juárez, Chih, Mexico 32695			
FDA #		16667958188		HS #	
Key Technical or QA Contact (Name & Title)		Felipe Alejandro Cano Molina QA Manager			
TEL #	+52-656-633-2207 x110	FAX #		e-mail	fcano@ranchopecana.com
Emergency/Recall Contact (Name & Title)		Luis Romero General Manager			
TEL #	+52-656-633-2207 x104	FAX #		e-mail	lromero@ranchopecana.com
Alternate Emergency/ Recall Contact (Name & Title)					
TEL #		FAX #		e-mail	

3.0 PLANT ENVIRONMENTAL MICROBIAL TESTING (WATER POTABILITY/ DRAIN/ AIR)

Sampling Location	Frequency of testing	Microbe Type (e.g. E.Coli, Salmonella, Listeria, Coliform)	Max. Limit (cfu/g)	Test Method
Food Contact Surfaces	Weekly according the Schedule (see attachment)	APC, Listeria, Coliform, molds and yeasts	See the specifications sheet	AOAC 991.14 AOAC 2015.13 AOAC 2014.05
Air	Weekly according the Schedule (see attachment)	APC, E.Coli, Salmonella, Listeria, Coliform	See the specifications sheet	AOAC 991.14 AOAC 2015.13 AOAC 991.14 AOAC 2013.11 AOAC 2013.01
Floors	Weekly according the Schedule (see attachment)	APC, Listeria, Coliform.	See the specifications sheet	AOAC 991.14 AOAC 2015.13
Drains	Weekly according the Schedule (see attachment)	APC, Listeria, Coliform.	See the specifications sheet	AOAC 991.14 AOAC 2015.13
Water potability	Monthly and annually according the Schedule (see attachment)	According to Mexican Regulation NOM 127: APC & Coliforms Monthly, and full analysis including heavy metals annually.	According to NOM 127	According to NOM 127

4.0 FOREIGN MATERIAL PREVENTION:

If not applicable just indicate N/A – do not leave blank

	LOCATION OF DEVICE IN THE PROCESS	INSPECTION FREQUENCY	DETECTION LIMIT
Metal Detection	End of process after packaging box is closed.	For the product is every box, and for the equipment the verification frequency es minimum every 2 hours with tolerance +/- 10 min	Please Specify size (mm) Ferrous : 2.5mm Non-Ferrous : 2.5 mm Stainless Steel: 3.0 mm
X-Ray Detection	n/a	n/a	n/a
Screen/ sifter/ sieve	Preconditioning, Cracking, and Packaging processes.	Twice per day	Per USDA Shelled_Pecan_Standard Dec-2018

Magnet	Several areas in the process: Preconditioning. Pasteurizer. Crackers. Mill. Inspection tables. Dryer for Halves. Dryer for Pieces. Packaging. QA Insp Table.	Twice per day	N/A
Visual inspection	Before Dryer	100% all product	Per USDA Shelled_Pecan_Standard Dec-2018
De-stoner / Aspirator/ Gravity separator	Beginning of the production process	Once per day	According to internal form PF08016, and per USDA Shelled_Pecan_Standard Dec-2018
Laser Sorter/ Optical Sorter	After Cracking process	100% All product	Per USDA Shelled_Pecan_Standard Dec-2018

5.0 ATTACHMENTS

DOCUMENTS	Attached		Comments
	yes	no	
GFSI Certificate	x		SQF Certification 26671
Third party audit report (if not GFSI)			
HACCP Certificate and flow chart (If HACCP)	x		Part of our Quality System. Please see attached files.
Letter of Guarantee	x		See attachment.
Critical Control Point Flow Diagram (If HACCP)	x		See HACCP files as above.
Food Defense plan including Economically motivated adulteration (EMA)	x		See files 9.3 DEFENSA ALIMENTARIA and 9.5 FRAUDE ALIMENTARIO attached.
Co-packer agreement , if applicable		x	Not applicable
C-TPAT Certificate		x	
Kosher Certificate (if applicable)	x		See attached file.
Organic Certificate (if applicable)		x	

B.PRODUCT INFORMATION

6.0 LABEL INFORMATION:

Please note: shipping case label must be submitted with this specification. Ingredients on the shipping case must match the specification.

SUPPLIER UPC/REFERENCE	PRODUCT COUNTRY OF ORIGIN	SIZE(UNITS OF MEASURE KG/LBS SPECIFY
Please see attached file CC06006 Especificacion de etiqueta for label specs definition and bar code.	Mexico	30 lbs

6 a) List of Ingredients : (Provide in English & French and list all sub ingredients as well):

English :
Shelled Pecan (CARYA ILLINOINENSIS)

French:
Noix de pécan décortiquées (CARYA ILLINOINENSIS)

6.b) Any allergen cautionary statement / disclaimer, Y/N Yes

If yes, please provide detail
Please see file ALLERGEN STATEMENT 2021 for details.

6c) Any Health Claims (Y/N): No

If yes, state the claim

6d) is the product Kosher (Y/N): See attachment
Kosher Cert
Operadora Rancho
Pecana

6e) is the product Organic (Y/N): We have the capability of running both Organic or Conventional pecans. However, this shall be clearly notified on the contract previous to any order.

If yes attach certification

6f) Any Nutrient Content Claims (Y/N): No

Nutritional Parameter	Claim
Energy	n/a
Total Fat	n/a
Saturated Fatty Acid	n/a
Trans-Fatty Acids	n/a
Protein	n/a
Sodium	n/a
Carbohydrates/sugar	n/a
Total Dietary Fibre	n/a
Total Sugars	n/a
Vitamin A	n/a

Vitamins and minerals	n/a
Other	n/a

6g) Does the product meet any other special requirements (eg ABC certified,roasting validation) ; if so please attach the data/ certificate

6h) Does the product contain Genetically Modified Organism (GMO/GE) ingredients?

The product it's not GMO. Please see file "GMO Statement" for reference.

COMPLETE THE CHART LISTING ALL INGREDIENTS THAT CONTAIN GMO

GENETICALLY ENGINEERED/MODIFIED FOODS (GMO) ARE DEFINED AS " ALL ORGANISMS, AND PRODUCTS THEREOF, PRODUCED THROUGH TECHNIQUES OF GENETIC ENGINEERING AND MODIFICATION INCLUDING, BUT NOT RESTRICTED TO RECOMBINANT DNA, CELL FUSION, ENCAPSULATION, MACRO AND MICRO INJECTION, GENE DELETION OR MAGNIFICATION, AND OTHER TECHNIQUES FOR ALTERING THE GENETIC COMPOSITION OF LIVING ORGANISMS IN WAYS, OR WITH RESULTS, THAT DO NOT OCCUR IN NATURE THROUGH MATING OR THROUGH TRADITIONAL BREEDING TECHNIQUES SUCH AS CONJUGATION, HYBRIDIZATION, OR TRANSDUCTION".

Ingredient:	Components of Compound Ingredients	GMO Yes/No	% GMO in Finished Product
n/a	n/a	n/a	n/a

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7.0 NUTRITIONAL INFORMATION

Please indicate where nutritional information comes from – Mark one of the following:

Calculated Data: _____ (If calculated, specify Method/Program)

Lab Analysis : ____ x _____ (If from Lab, specify lab name)

Centro de Deteccion Microbiologica, See result attached 20-187.2 Nutritional Chart

Please see attached file CC06001 REV 17 Spec sheet International

Combo Calculated & Lab: _____ (Specify Lab & Method / Program)

Please note: Highlighted Parameters MUST be provided as a minimum. Provide values per 100g only

Nutritional Parameter	Unit	Unrounded Values per 100g
Moisture	g	4.5 max
Calories	Cal	680
Total Fat	g	66
Saturated Fatty Acid	g	9
Cis-Monounsaturated Fatty Acids	g	35
Cis-Polyunsaturated Fatty Acids	g	22

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Trans-Fatty Acids	g	0
Omega-3 Polyunsaturated Fatty Acids	g	0
Omega-6 Polyunsaturated Fatty Acids	g	0
Protein	g	10
Cholesterol	mg	0
Sodium	mg	0
Carbohydrates	g	18
Total Dietary Fibre	g	7
Total Sugars	g	4
Added sugars	g	0
Glucose	g	0
Fructose	g	0
Maltose	g	0
Lactose	g	0
Sugar Alcohol (specify)	g	0
Vitamin A	RE	56
Vitamin A (if IU is given please provide values for Retinol & Beta Carotene)	IU	56
Vitamin D (total)	IU	0
Retinol	ug	0
Beta Carotene	ug	0
Vitamin E	mg	1.4
Vitamin C	mg	1.1
Calcium	mg	33.81
Iron	mg	2.53
Potassium	mg	327
Ash	g	1400

4.0(c) Serving size 100g **cup/pieces** (**gm**)

8. ALLERGENS

EVERY COLUMN MUST BE COMPLETED WITH 'YES' or 'NO'. DO NOT LEAVE ANY COLUMN BLANK.)

COMPONENT	PRESENT IN THE PRODUCT SPECIFY SOURCE	PRESENT IN OTHER PRODUCTS MANUFACTURED ON	
		SAME LINE	SAME PLANT
PEANUTS AND THEIR DERIVATIVES (i.e. peanut oil, peanut flour)	No	No	no
TREE NUTS (almonds, cashews, brazil nuts, filberts (hazelnuts), pecans, walnuts, pistachios, macadamia nuts, pine nuts) AND THEIR DERIVATIVES (e.g. ALMOND OIL, MARZIPAN, WALNUTS)	Yes	Yes	yes
SESAME SEEDS (e.g. sesame seed oil)	No	No	no
MILK PRODUCTS – SPECIFY: Milk caseinate, whey, yogurt powder, butter, ETC....	No	No	no
EGGS (i.e. frozen yolk, egg white powder, albumin, egg protein)	No	No	no
FISH OR ITS DERIVATIVES , e.g., Fish protein, fish extracts, fish gelatin. Need to name the fish eg. Sardine, anchovy, tilapia, salmon.	No	No	no
SHELLFISH (e.g. oysters, clams, octopus, squids) and CRUSTACEANS (eg. Shrimp, lobster, crayfish) and their derivatives	No	No	no

SOY PRODUCTS (i.e. soy protein in soy lecithin and soy margarine, hydrolyzed soy protein, broth in canned fish, breadcrumbs, etc...)	No	No	no
GLUTEN OR ITS DERIVATIVES (wheat, barley, oats, rye, triticale, etc) commonly found in flour, starches, seasoning, plant protein, maltodextrin, gelatin, amylase, protease, etc.	No	No	no
SULPHITES OR SULPHITING AGENTS , e.g., Sulphur dioxide, sodium metabisulphites, potassium metabisulphites, potassium bisulphites, sodium dithionate, etc.	No	No	no
MUSTARD (e.g. mustard seed, mustard powder, mustard paste etc.)	No	No	no
COCONUT (e.g. coconut milk, coconut powder, desiccated coconut etc.)	No	No	no

9.0 CODING INTERPRETATION ON SHIPPING CASE

Lot Number or Production date must appear clearly and legibly on the retail unit and shipping case:

Give Example of Lot # or production date: Attach picture where possible	RP23E-A Please see attached file RP- Label Interpretation 2021
Provide interpretation of Lot # or production date: Attach picture where possible	RP- Rancho Pecana (Producer) 23- Week E- Year... letter E stands for calendar year 2021. A - Inventory code.
Where is the location of the lot # on the Retail unit? Attach picture where possible	For stand and pouch bags product have bar codes
Where is the location of the lot # on the Shipping case? Attach picture where possible	In each box labels.

10.0 SHELF-LIFE:

Indicate ambient shelf-life in Days:	8.0 HANDLING REQUIREMENTS (ideal storage temperature)
365 days refrigerated 730 days frozen	33°F a 40°F 0°F

11.0 RAW MATERIAL ANALYSIS

Product attribute	Measurement unit	Minimum	Target	Maximum
moisture	%	Non Specify	3%	6%
Size/ count	Pieces per pound according to USDA Std: Shelled Pecans Standards	See CC06001 REV 17 Spec sheet International		
Peroxide value	n/a	n/a	n/a	n/a
Free fatty acid	n/a	n/a	n/a	n/a
Foreign matter	%	0	0	0
Broken %	%	0	0	5%
Serious damage (decay, shriveled etc.)	%	0	0	2%

Total serious damage	%	0	0	0
Shells (if applicable)	%	n/a	n/a	n/a
Insect damage	%	0	0	0
Live infestation	%	0	0	0

12.0 PRODUCT TREATMENT

Type of treatment (heat, PPO, steam etc.)	Time	Temp	Residual concentration (if PPO)	Is this a validated kill step for micro	What is the log reduction	Validation certificate available
Hot water	Minimum 7 min. 5 sec.	Min 190 °F		Yes	5 Log	Yes. Please see attachment RANCHO PECANA HOT WATER SYSTEM VALIDATION MAR 2018. CF05005 VALIDACION PASTEURIZADOR 18 MAR 2021 esp-eng

13.0 PRODUCT MICROBIAL STANDARDS & AFLATOXIN

Microbe Type	Test (Yes/No)	Target or Specs (CFU/g)	Rejection Limit (CFU/g)	Test Frequency (e.g. Every lot/ every shipment, etc.)
Standard Plate Count	Yes	<5,000	5,000	Every lot by product
Total Coliform	YES	<30	>30	Every lot by product
Yeast & Mould	YES	<200	>200	Every lot by product
Salmonella	YES	Not detected on 750g	Detected	Every lot by product
Clostridium	No	N/A	N/A	N/A
Listeria Monocytogenes	YES	Not detected on 125g	Detected	Every six months.
Staphylococcus Aureus	Yes	Not detected on 50g	Detected	Every lot by product
E. Coli (generic)	Yes	Not detected on 50g	Detected	Every lot by product
E coli O157:H7	Yes	Not detected on 325g	Detected	Every lot by product
Other(s)	N/A	N/A	N/A	N/A

AFLATOXIN	YES	<10ppb	>10 ppb	Every lot by product
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14.0 FINISHED PRODUCT – CHARACTERISTICS (PHYSICAL & CHEMICAL)

Product Attribute	Measurement Unit	Minimum	Target	Maximum
Moisture	%	0	3	4.5
Physical Defects	Per Shelled Pecan USDA standard.			
Foreign material	%	0	0	Per Shelled Pecan USDA standard.
Live infestation	%	0	0	0

15.0 FINISHED PRODUCT – SENSORY ATTRIBUTES

SENSORY PARAMETER	DESCRIPTION	DEFECT TOLERANCE
APPEARANCE	According with United States Standards for Grades of Shelled Pecans	Per Shelled Pecan USDA standard.
COLOUR	Gold and Ambar Characteristic	Per Shelled Pecan USDA standard.
AROMA	Odors not musky, rancid or strange	Per Shelled Pecan USDA standard.
TASTE	Typical flavor of the pecan, not rancid, bitter or strange	Per Shelled Pecan USDA standard.
TEXTURE	Firm and crispy	Per Shelled Pecan USDA standard.

16.0 OTHER PRODUCT INFORMATION

MANUFACTURER INFORMATION					
(This section applies to the company actually processing & packaging the product)					
Name:	Operadora Rancho Pecana SA de CV				
Address:	AVE TECNOLOGICO 9410 COL PUENTE ALTO				
City:	CD JUAREZ				
Province:	CHIHUAHUA				
Postal Code:	32695				
Phone:	+52-656-633-2207				
Fax:					
E-mail:	fcano@ranchopecana.com				
PRODUCT INFORMATION					
Supplier Product Number:			# of pieces per Case:	30 Lbs / case	
Stock Unit of Measure:	Lbs				
Case Weight: (KG)	13.608 Kg	NET	13.675 Kg	GROSS	Tare Weight: 0.067 Kg

SCC Code: (14 digits)	N/A
Supplier Lead Time: TBD	

DIMENSIONS			
Case Dimensions	Inches	Metric (cm)	Palletization
Length:	15.65		Cases per Pallet: 60
Width:	11.53		Cases per Tier: 10
Height:	11.75		Number of Tiers: 6
Cube:			Is Pallet Stackable: no

17.0 IMPORTER QUESTIONNAIRE RELATED TO THIS PRODUCT ONLY

Do you source any ingredients or packaging materials from non-European (EU) countries?. (Yes/No)	n/a
If yes, please specify the ingredients	
Does the manufacturer have a Quality Management Program for imported ingredients / packaging? (YES / NO)	n/a
Does the manufacturer test for Chemical residue? (Yes/no):	n/a
If yes, please specify, e.g. melamine Please see attachment CC06009 REV 0 HOJA DE ESPECIFICACIONES MATERIA PRIMA NUEZ for details.	

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PTO: Primary Packaging see behind.

Appendix A: for prepacked items only

SUPPLIER GUARANTEE OF PRIMARY PACKAGING

To: Johnvince Foods

We _Operadora Rancho Pecana S.A de C.V_ are pleased to provide this letter of guarantee for the primary packaging used in the articles comprising each shipment or delivery of product __Shelled Pecans__ .We guarantee that the primary package is usable as a packaging material for the packing / packaging, transportation, or holding of food products under normal conditions of use and in compliance with all applicable CFIA and/or Federal Food, Drug and Cosmetic Act regulations.

We also guarantee that ALL raw and / or base materials used for the manufacture of the packaging were produced under or meet the requirements of Division 23 of Canada's Food and Drugs Act and Regulations, Section B.23.001 of which prohibits the sale of foods in packages that may impart harmful substances to their contents ;and / or Federal Food and cosmetic ACT,21 U.S.C SEC 321 et seq., and applicable regulations of the US food and Drug Administration

We further guarantee that the packaging material meets CONEG standards or RoHS on Heavy metals legislation which sets forth concentration levels for lead, cadmium, mercury and hexavalent chromium: Specifically, the sum of the concentration levels must not exceed 100 parts per million ("ppm") by weight (0.01%) and that no intentional addition of the four metals specified above has occurred.

This is a continuing statement of assurance, and it shall be in force and effect until revoked in writing. This guaranty revokes and supersedes any other prior guaranties .

Signed

Date



_____ 11/26/2021 _____

POSITION/TITLE: __QA Manager_____