

Product specifications

date:10/02/2021

Versie: H.002

Art. No. 080314 (13.6kg), 080315 (5kg), 080316 (250g)						
HYGIENA						
Bio Pecannoten						
Noix de pécan bio						
Organic Pecan nuts						
Pecan Bio						
Herkomst/ Origine/ Origin		USA				
intrastat		08029010				
Ingrediënten/ Ingredients/ Ingredients		100% biologische pecannoten (Carya Illinoensis) 100% noix de pécan bio (Carya Illinoensis) 100% organic pecan nut (Carya Illinoensis)				
Nutritionele waarden/ Valeurs nutritives/ Nutritive value /100g	Energie/énergie/energy		3194 kJ / 762 kcal			
	Eiwitten/ protéines/ proteins		9.17 g			
	Vetten/ graisse/ fats		71.97 g			
	-Verzadigde vetzuren/ acides gras saturés/ saturated fatty acids		6.180 g			
	-Mono-onverzadigde vetzuren/ acides gras mono-insaturé/ mono-unsaturated fatty acids		40.801 g			
	-Poly-onverzadigde vetzuren/ acides gras poly-insaturé/ poly-unsaturated fatty acids		21.614 g			
	Koolhydraten/ glucides/ carbohydrates		13.86 g			
	-Suiker/ sucre/ sugar		0.46 g			
	Voedingsvezels/ fibres alimentaires/ dietary fibres		9.6 g			
	Zout/ sel / salt		0 g			
	Ca		70 mg			
	Fe		2.53 mg			
	Mg		121 mg			
	P		277 mg			
	K		410 mg			
Allergenen/ allergènes/ allergens		Granen/ Grain/ Cereal (gluten)	-		Noten/ Noix/ Nuts	+
		Schaaldieren/ Crustacées/ Crustaceans	-		Selderij/ Céleri/ Celery	-
		Ei/ Oeuf/ Egg	-		Mosterd/ Moutarde/ Mustard	-
		Vis/ Poisson/ Fish	-		Sesam/ Sésame/ Sesame	-
		Aardnoten (pinda's)/ Arachide/ Peanuts	-		Zwaveldioxide en sulfieten/ sulfite/ sulphites (E220- E228)*	-
		Soja/ Soja/ Soy	-		Lupine/ Lupin/ Lupin	-

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	 Melk/ Lait/ Milk	-	 Weekdieren/ Mollusques/ Molluscs	-
Productomschrijving / description du produit/ product description	Gepelde biologische pecannoten (Carya Illinoensis) helften Pacanes biologiques décortiquées (Carya illinoensis) moitiés Shelled organic pecans (Carya Illinoensis) halves			
Houdbaarheid/ durée de vie/ shelf life	24 maanden (13,6 kg), 9 maanden (5 kg en 250 g) Houd er rekening mee dat het product veilig te gebruiken is gedurende de houdbaarheidsperiode na opening, mits het op de juiste manier wordt bewaard. 24 mois (13,6 kg), 9 mois (5 kg et 250 g) Veuillez noter que le produit pourra être utilisé en toute sécurité pendant la durée de conservation après ouverture, à condition qu'il ait été stocké correctement. 24 months (13.6 kg), 9 months (5 kg and 250g) Please note the product will be safe to use for the duration of the shelf-life after opening, providing they have been stored correctly.			
Bewaring/ conservation/ storage	Al onze producten zijn ontworpen voor opslag op kamertemperatuur (max. 20 ° C), maar we kiezen ervoor om onze producten tussen 6-10 ° C te bewaren om maximale versheid te behouden en besmetting te voorkomen. Vermijd direct zonlicht. Tous nos produits sont conçus pour un stockage à température ambiante (max 20 ° C), cependant nous choisissons de conserver nos produits entre 6 et 10 ° C pour préserver un maximum de fraîcheur et éviter les infestations. Tenir à l'écart de la lumière directe du soleil. All our products are designed for ambient storage (max 20°C), however we choose to keep our products between 6-10°C to preserve maximum freshness and prevent infestation. Keep away from direct sunlight.			
Verpakking/ Embalage/ Packaging	13.60 kg: kartonnen doos met blauwe vacuümzak, food grade, heat sealed carton avec sac bleu sous vide, qualité alimentaire, thermoscellé cardboard carton with blue vacuum seales bag, food grade, heat sealed 5kg : paper bag sac en papier paper bag 250g: biologisch afbreekbare folie, thermisch verzegeld, in kartonnen doos film biodégradable, thermoscellé, en carton bio degradable film, heat sealed, in cardboard carton			



HYGIENA NV/SA
 Europark Zuid 6G
 9100 Sint-Niklaas
 Tel: 03/780.53.00
 Fax: 03/778.14.13
 Mail: info@hygiena.be
www.hygiena.be

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Analyse/ Analysis	Provide a full description of the organoleptic properties of the PRODUCT.																		
	Appearance:	Characteristic golden and amber																	
	Flavour and Aroma:	No musky or rancid odours																	
	Texture:	Firm and crisp																	
	Organoleptic properties are obviously dependent on the crop and harvesting conditions of the current year.																		
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Extra veiligheid / sécurité / safety	Metal detection	Ferrous (mm)	1.5mm																
		Non –Ferrous (mm)	1.8mm																
		Stainless Steel (mm)	2.4mm																



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GMO status	GENETICALLY MODIFIED ORGANISMS	YES	NO
	1. Does the product or any of its ingredients contain any genetically modified material – whether viable or not?		√
	2. Is the product or any of its ingredients produced from, but not containing, any genetically modified material – whether viable?		√
	3. Has the product or any of its ingredients been significantly changed as a consequence of the use of genetic modification?		√
	4. Have genetically modified organisms been used as processing aids or additives to produce processing aids or additives used in conjunction with the production of the food or any of its ingredients?		√