

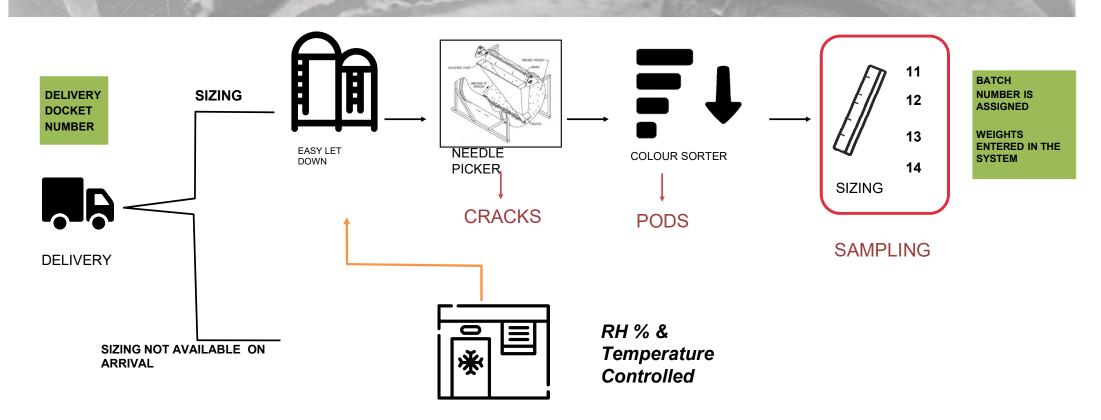
HCO GRADING

AUSTRALIAN PECAN ASSOCIATION CONFERENCE
AUG 2019





THE PECAN JOURNEY- FROM RECEIVAL TO SIZING





THE PECAN JOURNEY- FROM RECEIVAL TO SIZING







PECAN SAMPLING



AUTOMATIC SAMPLER

SAMPLES ARE TAKEN AUTOMATICALLY

This assure that each size is representatively sampled

Sample / Subsample



QA LAB (TESTING)

RETENTION (RH & T CONTROLLED ROOM)

SUBSAMPLE

Each sample is identified by:

Batch number

Variety
Size
Date





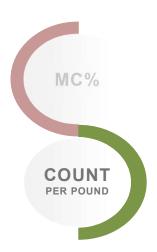


- International method for moisture determination
- Hot air oven method
- 105 C for 24 Hours
- Australian Macadamias NIS moisture determination method
- •2 x 250 gram sample
- NATA Calibrated ovens and scales



Samples in dehydrator ready for weighing







Lab assistant noting number of nuts in sample and exact weight



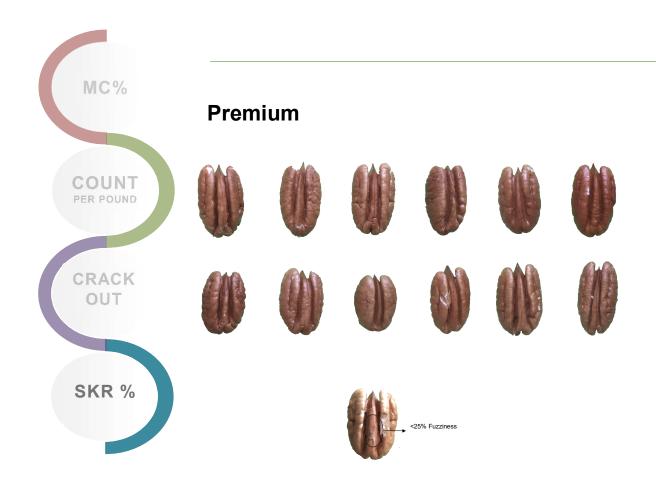
MC%

COUNT PER POUND

CRACK OUT





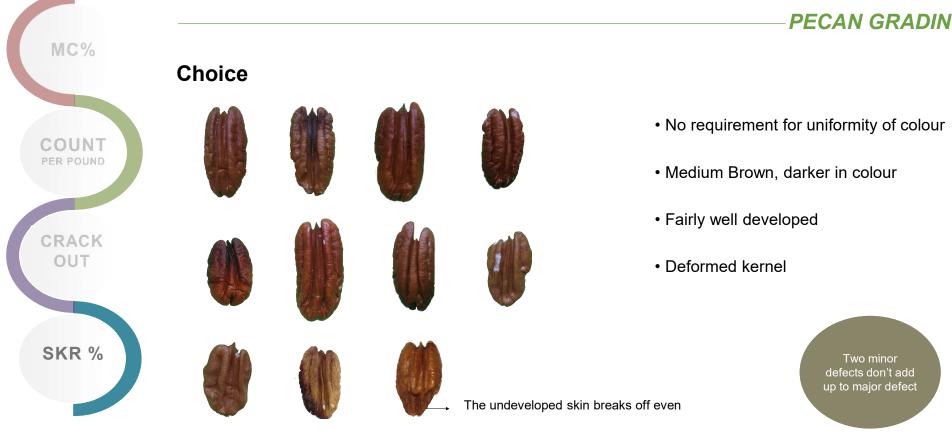


- Fairly uniform in colour
- Light coloured (Not darker than amber)
- Fairly well developed
- Free from damage by any cause. (except if it is caused by lab cracking equipment)
- May contain a small amount of corky material- Fuzziness <25 %

Pecan Association

^{*} SFE manual is based on USDA Standards for grades of shelled and In the shell Pecans

PECAN GRADING





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MC% **Breaking Stock** COUNT PER POUND CRACK OUT SKR % Opalescence 90% Poorly developed USK %

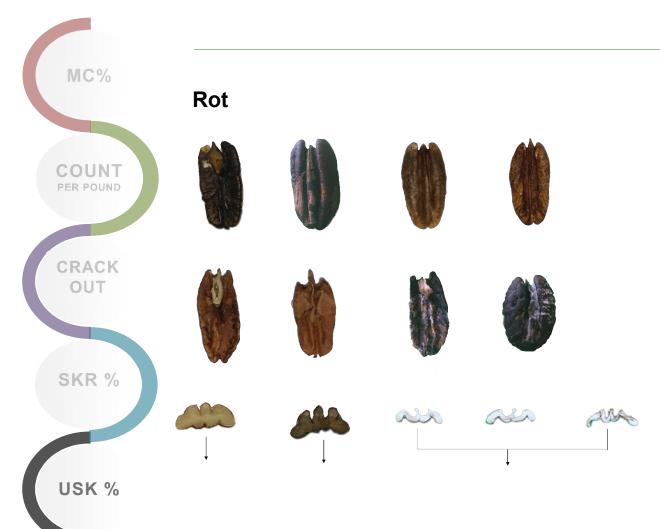
- Kernel which is darker colour (blackish) or dark red
- Kernel having more than one dark blotchy spot or one dark spot >3mm
- Shrivelling when the surface of the kernel is very conspicuously wrinkled
- Opalescence >25% and <100%
- Poorly developed kernel
- Insect Damage
- Embryo Rot
- >25% Fuzziness attached to kernel
- Sunburn

In case of two defects, grade the worst visible defect present



 $^{^{\}star}$ SFE manual is based on USDA Standards for grades of shelled and In the shell Pecans

PECAN GRADING

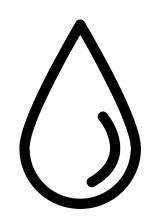


- Any visible Mould
- 100% Black colour
- Decay
- Dark blotchy Kernel spots more than three or two or more spots affecting the whole surface of the halve
- 100% Opalescence

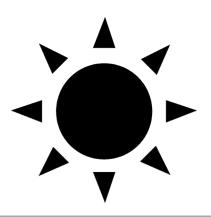
Pecan ASSOCIATION

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WHAT AFFECTS QUALITY?







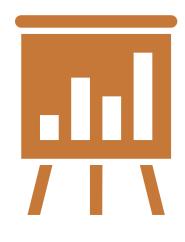


Pre Harvest

Harvest - Post harvest (Drying/ Storage)



HOW DO WE USE THIS DATA?



- Testimony or evidence of how favourable or unfavourable the growing conditions were during season.
- Support management decisions (Increase input <-> Increase output)
- Count per pound: Less number in one pound generally means better quality
- Size Breakdown annual comparison, are you producing bigger nuts? Are those nuts filling up well?
- In 2018 SFE commenced recording defects (Mould, Insect, others)



HOW DO WE USE THIS DATA?





