

PECAN NUT

COMMERCIAL NAME:
PECAN NUT

CLASSIFICATION (BY WEIGHT):
VARIES DEPENDING ON SIZE AND PRESENTATION FORM.

SCIENTIFIC NAME:
CARYA ILLINOINENSIS

PRODUCT CATEGORY:
DRIED FRUIT



PRODUCT DESCRIPTION AND PROCESSING:

Pecan nuts are primarily cultivated in Sonora, Mexico. Harvest dates range from mid-September to December. It is available whole, in halves, chopped, and as granules. The average annual production varies according to climate conditions and market demand.



**PRESENTATION:**

WHOLE, HALVES, CHOPPED, AND GRANULES.

PACKAGING TYPE:

WHOLE PECANS WITH SHELLS ARE PACKED IN 25 KG SACKS WITH 5% MOISTURE CONTENT. HALVES, CHOPPED PIECES, AND GRANULES ARE PACKED IN 20 KG BOXES. SMALL BAGS OF 1 KG AND 500 GRAMS CAN BE PROVIDED UPON CUSTOMER REQUEST.

INSTRUCTIONS FOR USE:

CAN BE CONSUMED DIRECTLY AS A SNACK OR USED IN COOKING TO PREPARE A VARIETY OF SWEET AND SAVORY DISHES.

TRANSPORT CONDITIONS:

IT IS RECOMMENDED TO TRANSPORT UNDER COOL, DRY CONDITIONS TO PRESERVE FRESHNESS AND QUALITY.

BEST BEFORE:

BEST CONSUMED WITHIN 6 MONTHS FROM THE PACKAGING DATE.

RECIPE WITH PECAN NUT:

Pecan Pie.

- 1 cup chopped pecans
- 3 eggs
- 1 cup corn syrup
- 1 cup brown sugar
- 1 teaspoon vanilla extract
- 1/4 cup melted butter
- Pinch of salt
- 1 unbaked pie crust

Instructions:

Preheat the oven to 180°C (350°F).
Place the pie crust in a pie dish and press evenly into the bottom and sides.

In a large bowl, mix together the eggs, corn syrup, brown sugar, vanilla, melted butter, and salt.
Stir in the chopped pecans until well combined.

Pour the mixture into the pie crust.
Bake for approximately 45-50 minutes, or until the filling is set.
Allow to cool before slicing and serving.

