



QUALITY ASSURANCE

In our state-of-the-art shelling plant, the latest technology consistently delivers the highest quality product available. By utilizing the Quantz Rotary Cracker to minimize kernel breakage, numerous air separation and color sorting systems, the product stream is remarkably free of shell and foreign material, even before passing through the latest infrared shell detection equipment from Satake. These machines help us to produce pecans to shell levels that were unattainable just a few years ago. But, our investment in perfection doesn't stop there

By utilizing statistical process control, our trained quality control technicians and in-house micro labs assure that each shipment conforms to the specifications required before it leaves our facility. For applications requiring very low microbiological levels, we offer continuous Microwave Sterilization System as well as propylene oxide fumigation. These systems have enabled us to complete certification programs, becoming the single-source supplier to some of the most discriminating food manufacturers in the country.

Our commitment to reinvest in technology has given us the most modern, most automated plants in the pecan industry. While innovations allow us to keep our operating costs low, they also allow National Pecan to pass savings to our customers. Top quality pecans meeting exacting specifications and all at competitive prices –that's the goal we strive for, and reach, every day.



CONTACT US TODAY

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