

Stand: 01.01.2023  
Version 8

# Specification



## Pistachio kernels

**Description:** Pistachio kernels, broken & large pieces

**Source/Origin:** USA

### Sensoric Requirements

**Appearance:** violet skin

**Taste:** Characteristic, typical

**Consistency:** Firm to bite, nutty, crunchy, slightly soft, if a high fat content

**Odour:** Characteristic, smell inconspicuous

### Physical microbiological Requirements

**Living vermin:** None

**Mould:** None

**Remnants of shell:** max. 0,1 %

**Insect damage:** 0 to 0,4 %

**Metal & glass:** None

### Chemical requirements

Raw

**Moisture (%):** 4,0 to 6,0

**Salt (%):** NA

**Peroxide Value (meq/Kg.):** max. 2 mVAL / kg

**Antioxidants:** None added

**Chemical Residues:** Complies with all federal and state regulations



## Microbiological Requirements

<b>Aerobic Plate Count:</b>	max. 100.000 cfu/g (KbE/g)
<b>Coliforms bacteria:</b>	max. 1.000 cfu/g (KbE/g)
<b>Enterobacteriaceae:</b>	max. 10.000 cfu/g (KbE/g)
<b>E.Coli:</b>	max. 100 cfu/g (KbE/g)
<b>Yeast &amp; Mold:</b>	max. 10.000 cfu/g. (KbE/g)
<b>Salmonella (per 125 g):</b>	Negative
<b>Aflatoxin:</b>	B1: max. 8 ppb B1 + B2 + G1 + G2: max. 10 ppb
<b>Ochratoxin A:</b>	max. 5 ppB

## Nutritional information per 100 g.

<b>Energy:</b>	616 kcal / 2.549 kJ
<b>Fat:</b>	51,6 g
<b>Of which saturates:</b>	6,8 g
<b>Mono-unsaturates:</b>	25,2 g
<b>Poly-unsaturates:</b>	19 g
<b>Trans fatty acids:</b>	0,6 g
<b>Carbohydrates:</b>	11,5 g
<b>Sugar:</b>	2,8 g
<b>Fibre:</b>	11,5 g
<b>Protein:</b>	20,6 g
<b>Sodium:</b>	10 mg
<b>Salt:</b>	<0,025 g
<b>Calcium:</b>	136 mg
<b>Potassium:</b>	1.020 mg

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## Packing

Raw:

PE bags in cartons a 10 kg / 25 lbs net

roasted & salted:

PE bags in cartons a 10 kg net

The packaging conforms to regulation (EC) No.1935/2004 and regulation on plastic materials (EU) No. 10/2011.

## Storage conditions

**Temperature:**

9 – 12 °Celsius

**Relative humidity:**

abt. 65%

**General:**

Pistachios are a sensitive natural product. The Pistachio kernels should be stored in clean and dry premises. It is absolutely essential to check the stored good constantly.

## GMO

Free of GMO. The raw material, ingredients, additives or flavourings of it are not genetically modified substances. No labelling required according to regulations (EC) No. 1829/2003 and No. 1830/2003.

## Allergen declaration

The raw material contains according to current legislation for food information regulation (EU) No. 1169/2011, Annex II ingredients with allergenic substances: Nuts–Pistachios.

## Safety:

All products are produced, stored and shipped in accordance with the good manufacturing practices of the EU regulations.

## Quality:

All goods are sold as raw material for manufacturing operations and can contain a maximum of 1% foreign material.

## Validity:

This specification is valid 2 years from date of issue (see at headline: “Stand”)