



Pistachio kernels

Description: Pistachio kernels, with skin, Extra-no. 1

Source/Origin: Iran

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 %

Whole kernels: 80 to 100 %

Half kernels: max 20 %

Insect damage: 0 to 0,4 %

Metal & glass: None

Chemical requirements

	<u>Raw</u>	<u>roasted & salted</u>
Moisture (%):	4,0 to 6,0	1,5 to 2,5

Salt (%):	NA	1,5 to 2,0
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Peroxide Value (meq/Kg.): max. 2 mVAL / kg

Antioxidants: None added

Chemical Residues: Complies with all federal and state regulations

Erstellt von:	Marie Emmerich	Freigegeben von :	Fujan Lilabadi
Datum	01.01.2025	Datum:	01.01.2025

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Microbiological Requirements

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

Nutritional information per 100 g.

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

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Packing

Raw:

PE bags in cartons a 11 kg 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 from date of issue (see at headline: “Stand”)

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Allergens:-When purchased in bulk size original packaging, manufacturer allergen policy will apply.
When purchased in quantities that need re-packaging, our allergen policy will apply.

✖ Rectangular Snip

Component	Manufacturer			Nuts in Bulk (Applies when bought in small quantities that need re-packaging)		
	In Product	Processed in Same Equipment	Handled on Site	In Product	Processed in Same Equipment	Handled on Site
Cereals containing GLUTEN and products thereof	NO	NO	NO	NO	YES	YES
EGGS or its derivatives	NO	NO	NO	NO	NO	NO
FISH or its derivatives	NO	NO	NO	NO	NO	NO
CRUSTACEANS / SHELLFISH	NO	NO	NO	NO	NO	NO
MOLLUSCS	NO	NO	NO	NO	NO	NO
PEANUTS or derivatives	NO	NO	NO	NO	YES	YES
SOYA BEANS or derivatives	NO	NO	NO	NO	YES	YES
MILK (LACTOSE) or its derivatives	NO	NO	NO	NO	YES	YES
NUTS , tree nuts:	YES	YES	YES	YES	YES	YES
CELERY, including celeriac and its derivatives	NO	NO	NO	NO	YES	YES
MUSTARD, referring to all parts of the plant and derivatives thereof	NO	NO	NO	NO	YES	YES
SESAME SEEDS or derivatives	NO	NO	NO	NO	YES	YES
SULPHITES >10ppm – Sulphite quantity to be given in ppm	NO	NO	NO	NO	YES	YES
LUPIN seeds or derivatives	NO	NO	NO	NO	NO	NO