



Our supplier Certifications	IFS-BRC- FSSC 22000-ISO 14001- BIO-VEG.DOP-KOSHER- HALAL- FDA registration
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Reference Item	Pistacchio sgusciato Split	PAS0107-10-U
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PRODUCT FEATURES

Type of Preparation PISTACCHIO SGUSCIATO SPLIT

Sales Legal Denomination Split shelled pistachios

Product description

Ingredients PISTACHIO

Production cycle Selected shelled pistachios

Consumer notes - Preservation Store in a cool, dry place away from heat sources at a recommended temperature of + 14°/+ 20°C

Primary ingredient origin U.S.A

Shelf life (days) 545 **Shelf life guaranteed customer stock** 515

NUTRITIONAL VALUES EXPRESSED PER 100 GRAMS OF FINISHED PRODUCT

Energetic Value Kj	2550	Tolerance range	Reference Intake of an average adult (8400 kj/2000Kcal) for 100 g	RI: Reference Intake of an average adult (8400 kj/2000 Kcal) for a serving size of:	100
Energetic Value Kcal	609				
Total Fat g	56,1		RI % Kjoule:	30,5	RI % Kjoule Serv.Size 30,5
Saturated Fat g	5,61		RI % Kcal:	30,5	RI % Kcal Serv. Size 30,5
Monounsaturated fatty acids			RI % Fat:	80,1	RI % Total Fat Serv. Size 80,1
Polyunsaturated fatty acids:			RI % Saturated Fat:	28,1	RI % Saturated Fat Serv. Size 28,1
Carbohydrates g	8,1		RI % Carbohydrates:	3,0	RI % Carbohydrates Serv. Size 3,0
of which sugar g	4,5		RI % Sugar:	5,0	RI % Sugar Serv. Size 5,0
Protein g	18,1		RI % Protein:	36,2	RI % Protein Serv. Size 36,2
Salt g	0,0025		RI % Salt:	0,0	RI % Salt Size 0,04
Dietary fiber g	10,6		RI % Dietary fiber:	42,4	RI % Dietary Fibre Serv. Size 42,4
Iron (mg):					
Potassium (mg):					
Calcium (mg):					

SENSORY EVALUATION

Appearance

Taste Typical Pistachio

Smell - Flavours Typical Pistachio

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Manufacturer FOOD ALLERGENS (REG UE 1169/2011 AND SUBSEQUENT UPDATES) - THE PRESENCE OF THE FLAG INDICATES THE POSSIBLE PRESENCE OF THE ALLERGEN

	Presence in the product	Presence in the company plant	Possible cross-contamination
Cereals containing gluten and derived products: wheat, rye, barley, oats, spelled, kamut, or their hybridized strains	☐	☒	☐
Crustaceans and crustacean products	☐	☐	☐
Eggs and egg products	☐	☒	☐
Fish and fish products	☐	☐	☐
Peanuts and peanut products	☐	☒	☐
Soy and soy products	☐	☒	☐
Milk and milk-based products (including lactose)	☐	☒	☐
Nuts and derived products: Almonds (Amigdalus communis L.) Hazelnuts (Corylus avellana) Common nuts (Junglans regia) Cashew nuts (Anacardium WESTERN) Pecan nuts [Carya illinoiesis (Wangenh) K. Kock] Brazil nuts (Bertholletia excelsa Pistachios (Pistacia Vera) Queensland nuts (Macadamia ternifoli)	☒	☐	☒
Celery and celery products	☐	☐	☐
Mustard and mustard products	☐	☐	☐
Sesame seeds and sesame seed products	☐	☒	☐
Sulfur dioxide and sulphites in concentrations higher than 10 mg / kg or 10 mg / l expressed as SO2	☐	☐	☐
Lupine and products based on lupins	☐	☐	☐
Molluscs and mollusc based products	☐	☐	☐
Allergen Specifications:			
Allergen Notes: May contain other nuts (almonds and hazelnuts)			

ANALYTICAL REQUIREMENTS			
Type Parameter	Parameter	Value	Unit
Chimico-fisico/Chemical-Physical	Ocratossina A/ Ochratoxin A	<5	ppb
	Gusci residui/Residual shells	<0,5	%
	Corpi estranei non vegetali/Non-vegetable foreign bodies	<0,01	%
	Umidità /Moisture content	<6	%
	Aflatossine B1+B2+G1+G2/ Aflatoxin B1+B2+G1+G2	<10	ppb (ug/kg)



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Microbiologico/microbiological	Aflatossine B1/Aflatoxin B1	<8	ppb (ug/kg)
	Residui dei principi attivi fitosanitari/Residues of phytosanitary active ingredients	Reg CE 396/2005 e succ mod	ppm
	Corpi estranei non vegetali/Non-vegetable foreign bodies	<0,01	%
	Coliformi/Coliforms	<1000	Ufc/gr - CFU/g
	Muffe/mould	<1000	Ufc/gr - CFU/g
	Lieviti/Yeast	<1000	Ufc/gr - CFU/g
	CBT/Total Bacteria Load	<100.000	Ufc/gr - CFU/g
	Salmonella Spp.	Assente/25 g	Assente /Absent/25 gr

LOGISTICS AND PALLETIZATION

Ean code		sales units per package (Pcs)	1
Taric Code	0802520000	packaging per layer n.	7
Sales Unit Packaging	Confezionamento ATM	Layer per pallet	8
Sale unit packaging Size (cm)	height 60 x width 40 x depth	Sales unit per pallet (Pcs)	56
Packaging Size (cm)	height 27,5 x width 29,5 x depth 39	Tare packing tot (kg)	0,540
Pallet	EURO	Tare Sale Unit (kg)	0,050
Platform weight (kg)	25	Net weight of a Sale Unit (kg)	10,000
Winding Film Weight (kg)	0,6	Gross weight of a Sale Unit (kg)	10,050
Tare packing weight (kg)	0,05	Net weight Package (kg)	10,000
		Gross weight Package (kg)	10,590
		Package per Pallet (Pcs)	56
		Net wheigt per pallet (kg)	560,000
		Gross wheight per pallet (kg)	618,640
		Width Pallet (cm):	120,00
		Depth Pallet (cm):	80,00
		Height Pallet (cm)	235,00
		Volume of Air space Pallet (mq)	2,40

Sales unit specifications

Label Compliance	In conformità a: Reg. UE 1169/11 , Reg CE 775/2018, Reg. Ce 178/02, Reg. Ce 852-853/04, Reg. UE 2073/05, Reg UE 1935/04, Reg UE 10/2011, Reg UE 2023/06 e s.m.i. - Le materie prime trattate non subiscono trattamenti con radiazioni ionizzanti
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OGM Declaration	Assenza OGM nel prodotto finito. Il prodotto cui si riferisce questa scheda tecnica è ottenuto utilizzando solo gli ingredienti menzionati. Tali ingredienti sono dichiarati “OGM free” dai rispettivi fornitori. Pertanto il prodotto è da ritenersi anch’esso “OGM free”.prodotto conforme al reg. CE1829/2003 e al reg. CE 1830/2003
Batch Code	Generato dal software è composto da una serie numerica identificativo della referenza - es. 340-05620230 - "340" Codice referenza - "056" giorno solare - "20" anno di produzione - "23" codice interno - "0" numero progressivo dell'unità logistica
Last Update	07/04/2025 13:28:48

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