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Pistachio kernels, with skin, diced

Description: Diced Pistachio kernels – CAL 2/4 mm or 4/6 mm
Source/Origin: USA

Sensoric Requirements

Appearance: Characteristic, typical
Taste: Characteristic, typical, absence of foreign or bitter flavor
Consistency: Crunchy ad not over drying, chopped
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 5,0
Size tolerance: max 10%
Peroxide Value (meq/Kg.): max. 4 mVAL / kg
Antioxidants: None added
Chemical Residues: Complies with all federal and state regulations

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Erstellt von:	Marie Emmerich	Freigegeben von :	Fujan Lilabadi
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Microbiological Requirements

Aerobic Plate Count:	max. 50.000 cfu/g (KbE/g)
Coliforms bacteria:	max. 500 cfu/g (KbE/g)
Enterobacteriaceae:	max. 1.000 cfu/g (KbE/g)
E.Coli:	max. 10 cfu/g (KbE/g)
Yeast & Mold:	max. 1.000 cfu/g. (KbE/g)
Salmonella (per 125 g):	Negative
Staphylococci:	max. 10 cfu/g
Listeria monocytogenes:	absent/25g
Aflatoxin:	B1: max. 8 ppb B1 + B2 + G1 + G2: max. 10 ppb
Ochratoxin A:	max. 5 ppB

Nutritional information per 100 g.

Energy:	637 kcal / 2634 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:	10,0 g
Sugar:	4,1 g
Fibre:	9,2 g
Protein:	21,0 g
Sodium:	10 mg
Salt:	<0,025 g
Calcium:	136 mg
Potassium:	1.020 mg

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Packing

Raw:

Vacuum bags in cartons a 2x5kgs, 8kgs, 10 kgs or 12,5 kgs 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.

Shelf-life

18 month. The term relating to the duration of the product refers to unopened packs and correctly stored.

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 0,01 % foreign material.

Validity:

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

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