



PRODUCT SPECIFICATION SHEET

module identification : MR-03-01-F

Date of issue : 02-01-2024	Total pages : 2
Edition n° : 1	Review n° : 19

Product name PISTACCHIO PESTO MEDITERANEAN	Code PF000545
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Product description: Roasted Mediterranean Pistachio with intense flavour

Ingredients: Pistachio 99,8%, Salt.

Declaration of Conformity : The product and packaging material conform to the Italian legislation and the Reg. of European legislation.

Organoleptic Characteristics


Taste	: Characteristic of pistachio
Consistency	: Paste
Colour	: Green
Smell	: Characteristic of pistachio , free from extraneous flavours.
Aspect	: Paste

ASPECT
(see photo)
→
if available

Chemical – Physical Characteristics	Attribute	Target	Min	Max	UOM	Methods	Notes
Dry Matter		99,0	98,0	99,5	%	ISO 5534	

Defect	Attribute	Target	Min	Max	UOM	Methods	Notes
Foreign body		absent					
Ferrous body		absent					Metal detector

Bacteriological Characteristics	MAX	UOM	Methods	Notes
Total Viable Count	1.000	(cfu/g)	ISO-4833	
Enterobacteriaceae	10	(cfu/g)	ISO-21528	
Osmophilic Moulds	100	(cfu/g)	ISO-7954	
Osmophilic Yeast	100	(cfu/g)	ISO-7954	

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Pag. 2				
GMO Produced without the use of Genetically Modified Organisms - GMO free.				
ALLERGENS				
Ingredient		Present in the Product		
Cereals containing gluten and product thereof		NO		
Crustaceans and product thereof		NO		
Eggs and product thereof		NO		
Fish and product thereof		NO		
Peanuts and product thereof		NO		
Soybeans and product thereof		NO		
Milk and product thereof (including lactose)		NO		
Nuts and product thereof		YES (PISTACHIO); MAY CONTAIN OTHER NUTS		
Celery and product thereof		NO		
Mustard and product thereof		NO		
Sesame and product thereof		NO		
Sulphur and product thereof		NO		
Lupins and product thereof		NO		
Molluscs and product thereof		NO		
Legenda : YES = Present (origin) NO = ABSENT				
Nutritional Information		UOM	Middle values for 100 g of product (from calculation)	
Energy Value		Kcal	600	
		KJ	2492	
Fat		%	44,9	
of which saturated		%	5,8	
Protein(N x 6,25)		%	18,0	
Carbohydrates		%	27,6	
of which sugars		%	6,7	
Fiber		%	7,0	
Salt		%	0,25	
PACKAGING				
Primary pack : Plastic bucket with lid Secondary pack : Carton with inside 2 plastic buckets Net weight : 6 kg (2x3 kg) Packs for layer : 12 Number of layer : 9 Pallet type : 800x1200 mm (108 cartons)				
The label, present on the Primary pack, contains legal wordings in accordance with regulations.				
Transport : At ambient storage temperature				
Certification : Goods will have Certificate with the following analysis: in according with internal plan				
Maintenance and Shelf Life : The product, in the original packaging, preserved in a fresh and dry store (10-25°C) , keep unchanged the real characteristics for 24 months from the date of production.If the original packaging is open, the characteristics remain unchanged for 30 days, if all the hygienic requirement are respected.Storage conditions:Cool,dry placefree foreign odours and infestation. Age of delivery: 3 months from the date of manufacture				
Formality and Limits of Use : See table section "ALLERGENS" The product must be mixed with a clean and dried spatula befor eusing.				
Recommended dosage : 100 - 120 g for 1 Kg of mixture				
The quality system of NAPPi 1911 conforms to the requirements BRC,IFS The company have an internal chemical-physical and bacteriological laboratory.Use also external laboratories certificates . The company operates under H.A.C.C.P. A sampling plan provides for the internal analysis maked on raw materials, semi-manufactured and finished product. The analytical methods used are in accordance with the actually legislation.				
19	22/03/2024	Updating specification		
Review N°	Valid from	Cause	Authorization RGQ	