



Technical Specification: CHOPPED PISTACHIOS ROASTED 2/4 mm

General Information

Code	
Description	Chopped pistachio kernels with skin roasted 2/4 mm
Origin	Italy
Shelf Life	18 months
Type of packaging material	Vacuum bag + cardboard box
Units per carton	2 x 5 kg
Net weight	10 kg

Organoleptic Parameters

Description	Product obtained by granulation of shelled and roasted pistachio
Colour	Yellow / brown
Texture	Crispy
Flavour	Typical, absence of foreign or bitter flavours
Odour	Toasted pistachio scent, no abnormal smell

Ingredient List

Ingredients	
Pistachio	

Product Specific Information

Calibre	2 – 4 mm

Foreign body control

Metal detection	Fe	1.8 mm
Metal detection	non-Fe	1.8 mm
Metal detection	stainless steel	2.8 mm
Sieved	Mesh size	5 mm

Defect Tolerance

Foreign material (Metal, glass)	Absent
Other foreign materials (Leaves, shells, shells fragment, wood)	Max. 10 / ton
Not-vegetable foreign materials (Stones, ground, plastic)	Max. 3 / ton

Microbiology (at production)

Moulds	<= 500 cfu/g
Yeasts	<= 500 cfu/g
Salmonella	Absent in 25g
Aerobic mesophilic microorganisms at 30°C	<= 20000 cfu/g
Listeria monocytogenes	Absent in 25g
E. coli	<= 10 cfu/g

Physical and chemical characteristics

Aflatoxins B1	<= 8.0 μg/kg
Aflatoxins B1+B2+G1+G2	<= 10 μg/kg
Moisture	<= 4%

Nutritional Values

Average NV	Per 100gr
Energy	2402 kJ / 574 kcal
Fat	46g
Of which saturated	5.6g
Carbohydrates	18g
Of which sugars	7.7g
Fibre	10g
Protein	21g
Salt	Traces

The nutritional values above can vary from the labels.

Intolerance Data

Ingredients and derivates causing hypersensitivity according to EU legislation.		Used in the product (incl. as carrier for additives, carry over additives, processing aid).			Able to cross contaminate the product?	
	Yes	No	?	Yes	No	
Cereals containing gluten and products thereof		Х			х	
(i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains)						
Crustaceans and products thereof		х			Х	
Eggs and products thereof		х			Х	
Fish and products thereof		х			Х	
Peanuts and products thereof (inc. oil)		х			Х	
Soybeans and products thereof (inc. lecithin)	1	х			Х	
Milk and products thereof (inc. lactose)	1	х			Х	
Nuts and products thereof (incl. oil)						
- Hazelnut		х			Х	
- Walnut	†	х			Х	
- Almond	1	х		Х		
- Cashew	1	х			Х	
- Pecan nut	<u> </u>	х			Х	
- Brazil nut	<u> </u>	х			Х	
- Pistachio nut	х					
- Macadamia nut		х			Х	
Celery and products thereof		Х			Х	
Mustard and products thereof	1	Х			Х	
Sesame and products thereof (inc. oil)		Х			Х	
Sulphur dioxide and sulphites at concentrations of more than 10mg/kg or 10mg/l		Х			Х	
expressed as SO2						
Lupine and products thereof	1	Х			Х	
Molluscs and products thereof		х			Х	

Storage Conditions

Keep cool (8 - 10°C) and dry, away from heat sources. For storage conditions once opened please see label.

Legal Information

The supplier hereby declares that <u>all products</u> delivered comply with all relevant European and Belgian legislation, as for instance:

<u>Contaminants</u>: EC/2023/915 (and amendments): setting maximum levels for certain contaminants in foodstuffs.

<u>Material and articles coming into contact with food</u>: EC/1935/2004, EC/2023/2006 and EC/10/2011 (and amendments).

Food information and allergens: EC/1169/2011 and amendments

<u>Pesticide residues:</u> EC/396/2005, 2007/7/EC, 86/362/EC, 90/642/EC and their amendments.

<u>Coating materials</u>: BPA and others EC/1895/2005 of 18 November 2005 on the restriction of use of certain epoxy derivatives in materials and articles intended to come into contact with food.

Radioactive contamination of food and feed: regulations EC/2016/52, EC/2016/6 EC/733/2008.

GMO declaration:

The supplier declares and certifies that this product is GMO free and is thus not included within the application of the scope of EC 1829/2003, regarding genetically modified foods and animal feed, nor of EC 1830/2003, regarding traceability and labelling of GMO and traceability of products derived from genetically modified foods.

Declaration of Non-Ionisation & Non-Irradiation:

The undersigned, declares and certifies that this product has not been radiated or is not treated in any way by Ionising rays cfr. ionisation EC/1169/2011, EC/2+3/1999 & Irradiation EC/6/2016.

Validation

(Electronically) Created by:	(Electronically) Validated by:
Qo Quality	Quality department
Date: 22/11/2023	Date: 22/11/2023
Version Number	V11.2023