



KoRo Handels
GmbH

Koppenplatz 9
10115 Berlin
Germany

Specification Pinenutkernels

Article:	Pinus sibirica
Article description	Pinenutkernels
Origin	China
Productdivisions	The number of kernels per 100g: only Grade A is for export to overseas markets.
Sensoric Requirements:	
Appearance	Shaped like drops, ivory colored
Odour / Smell	Unconspicuous
Consistency	Normal, firm, not sticky, free-flowing
Taste	Characteristical, floury, nutty
Physical microbiological Requirements:	
Living vermin	none
Mould	none
Impurities / foreign objects	max. 1 %
Chemical Requirements:	
Moisture	max. 5 %
Peroxide	max. 5 meq / kg
Pesticides	According to the corresponding regulation valid
Microbiological Requirements:	
Total plate count	max. 1.000.000 cfu/g
Coliforms bacteria	max. 500 cfu/g
Enterobacteriaceae	max. 50.000 cfu/g
E. Coli	max. 100 cfu/g
Yeast and Moulds	max. 50.000 cfu/g
Salmonellae	negativ / 125g
Aflatoxin B1	max. 2 ppb
Aflatoxin B1 + B2 + G1 + G2	max. 4 ppb
Nutrition Facts per 100g:	
Energy	702 kcal. / 2.902 kJ
Fat	64,2 g
of which saturates	6,5 g
mono-unsaturates	21,5 g
poly-unsaturates	36,92 g
Carbohydrate	11,2 g
Sugars	4,4 g



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Fibre	3,1 g
Protein	178,3 g
Sodium	< 10 mg
Salt	< 0,025 g
Calcium	8,9 mg
Magnesium	210 mg
Storage conditions	Cool and dry
Temperature	max. 16 °Celsius
Air moisture	abt. 70 %
General	Pinenutkernels are a sensitive natural product. The pinenutkernels should be stored in clean and dry premises. It is absolutely essential to check the stored good constantly.
Shelf life	In original packing from delivery max. 12 months at good storing conditions.
Packaging	Cartons 25 kg net, 2 packings of 12,5 kg net either vacuum metal canisters or polybags, vacuum packed
	The packaging conforms to regulation (EC) No. 1935/2004 and regulation on plastic materials (EU) No. 10/2011.
Foodlaw Requirements	According to the EU-law and German food law in the corresponding valid versions.
Allergen declaration	The raw material contains according to current legislation for food information regulation (EU) No. 1169/2011, Annex II none ingredients with allergenic substances.
Additives and preservatives	none
GMO-status	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.
Irradiation-status	Not treated with ionising rays.