

31/10/2019

# Pistachio kernels

**Description:** Pistachio kernels, with skin, whole, Extra no. 1

**Source/Origin:** USA

## Sensory

**Appearance:** violet skin

**Taste:** Nutty, typical

**Consistency:** Nutty, crunchy, slightly soft (depends on fat content)

**Odour:** Specific type, unobtrusively

## Chemical requirement

Moisture (%)	4,0 to 6,0
Salt (%)	NA
Peroxide Value (mVal/Kg.)	2,0
Antioxidants	None added
Chemical Residues	Complies with all federal and state regulations
Aflatoxin	B1: max. 8 ppb B1 + B2 + G1 + G2: max. 10 ppb

## Microscopic biological requirements

Aerobic Plate Count	100,000/g.max.
Yeast & Mold	10,000/g.max.
Coliforms	5,000/g.max.
E.Coli	max. 100 KbE/g
Salmonella (per 125 g)	Negative

## Microscopic physical requirements

Whole kernels:	80 to 100 %
Half kernels:	max. 20 %
Insect damage:	0 to 0,4 %
Metal & glass:	none allowed

### **Nutritional information per 100 g.**

Fibre:	10 g
Calories kcal:	590 kcal
Protein content of:	20 g
Carbohydrates:	16 g
Total fat:	53 g
Saturated fat:	8,6 g
Sugar:	10 g
Magnesium:	150 mg
Sodium:	10 mg

### **Packing**

Bags in cartons of 10 or 12.5 kg net.

### **GMO**

We certify that all raw materials have not been produced by any genetic modification and no genetically modified organisms have been added to it.

### **Allergen:**

Kann Spuren von GLUTEN, anderen SCHALENFRÜCHTEN und SESAM enthalten.

### **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 1 % foreign material.

### **Validity:**

This specification is valid 2 years from date of issue (see at headline: "Stand")