

Product: PISTACHIO PASTE PURE
Code : (PLL)

1. COMPOSITION AND PRODUCT DESCRIPTION

100% Standard shelled pistachio, obtained by refine pistachio roasted of the current harvest.

2. CHEMICAL AND PHYSICAL CHARACTERISTICS

Moistness	Max 4%
Insects,parasitics,traces of rodents	Absent
Foreign materials (stones,shelles,etc.)	Absent
Aflatoxine	In compliance with reg. CE 165/2010
-total (B1 + B2 + G1 + G2)	Max 10,0 µg/kg
-B1	Max 8,0 µg/kg

3. MYCROBIOLOGICAL CHARACTERISTICS

Total viable count	Max 50.000 ufc/g
Moulds and Yeast	Max 2.000 ufc/g
Total coliforms	Max 1.000 ufc/g
E. coli	Max 100 ufc/g
Staphylococcus aureus	Max 100 ufc/g
Salmonella	Absent/25 g
Listeria monocytogenes	Absent/25 g

4. PRODUCT CHARACTERISTICS

Finess: 20 micron +/- 10%

5. ORGANOLEPTIC CHARACTERISTICS

Colour : light green
Odour : fresh
Flavour : sweet

6. NUTRITIONAL CHARACTERISTICS* (average values for 100 g of edible part)

Energy Value	621 kcal
Energy Value	2577 kj
Total lipids	47,0 g
- Saturated fats	6,2 %
- Monounsaturated fat	70 %
- Polyunsaturated fats	16,5 %
Protein	15,2 g
Cholesterol	0,0 mg
Carbohydrates	29,3 g
- Sugars	16,8 %
Fibers	8,5 g
Sodium	< 0,002 %
Salt	< 0,005 %

* These values are subject to change in relation to the lots and to the harvest.

7. PACKING

Primary : metal can for food of kg. 1 – 3 - 25 net
 plastic can for food of kg 0,5 - 1- 3 – 10 – 20 net

8. PRESERVATION

Temperature : 8-10°C
 Humidity : max 45%

9. TIME LIMIT FOR PRESERVATION

Expire date : within 18 months from the production, in compliance with preservation condition and complete packing

10. LABEL

Denomination of product, company style, net weight, lot, ingredient, expire date.

11. OTHER CHARACTERISTICS

FSSC 2200
 Kosher
 Regulation CE 2004 / 852 (HACCP)
 Regulation CE 2002 / 178 (TRACER)
 Reg. (UE) N. 1169/2011 (ALLERGENS)
 Regulation CE 1935 / 2004 (ALIMENTARY PACKAGING)
 The raw materials used are not subjected to ionization

Specification of food allergen appropriate guideline 2007/68/EG (raw materials and products manufactured out of it accordingly products churn out with it):

	Allergens List	Ingredient
	Corn comprised gluten/products which based on it	NO
	Crayfish and products which based on crayfish	NO
	Eggs and products based on eggs	NO
	Fish and products which based on fish.	NO
	Peanuts and products based on peanuts.	NO
	Soya and products which based on soya.	NO
	Lupine and products which based on lupine.	NO
	Molluscs and products which based on.	NO
	Milk and products which based on milk, comprising lactose.	NO
Dried fruit	Almonds (Amigdalus C.)	NO
	Hazelnuts (Corylus A.)	NO
	Common walnuts (Junglans R.)	NO
	Acagiù walnuts (Anacardium O.)	NO
	Pecan walnuts (Carya I.)	NO
	Brazil walnuts (Bertholletia E.)	NO
	Pistachios (Pistacia Vera)	YES
	Queensland walnuts (Macadamia T.)	NO
	Celery and products which based on celery.	NO
	Mustard and products which based on mustard.	NO
	Sesame and products which based on sesame.	NO
	Solphur dioxid and sulphites with concentration in minimum of 10 mg/kg.	NO

Traces of gluten, soy, peanuts, milk (lactose), other edible nuts, sesame, sulfur dioxides (sulfites) and lupines.

Regulations CE 2003 / 1829 and 1830 (GMO)

Products supplied by us	Yes	No	% (if yes)
Consist GMO		x	
Contain and/or derived from GMO		x	
Are produced with using additives and with using technological adjuvant, consist and/or contain GMO		x	
are subject to labeling GMO		x	