

Certificazioni aziendali	Pistacchio sgusciato Split	VEG.DOP-KOSHER-FDA registration
Reference Item		PAS0107-10-U

## PRODUCT FEATURES

<b>Type of Preparation</b>	PISTACCHIO SGUSCIATO SPLIT
<b>Sales Legal Denomination</b>	Split shelled pistachio
<b>Product description</b>	shelled pistachio
<b>Ingredients</b>	PISTACHIO
<b>Production cycle</b>	Shelled pistachio subjected to selection
<b>Consumer notes - Preservation</b>	Store in a cool, dry place away from heat sources at a recommended temperature of + 14°/+ 20°C
<b>Primary ingredient origin</b>	U.S.A
<b>Shelf life (days)</b>	545
<b>Shelf life guaranteed customer stock</b>	515

## NUTRITIONAL VALUES EXPRESSED PER 100 GRAMS OF FINISHED PRODUCT

		Tolerance range	Reference Intake of an average adult (8400 kj/2000Kcal) for 100 g	RI: Reference Intake of an average adult (8400 kj/2000 Kcal) for a serving size of:	100
Energetic Value Kj	2550				
Energetic Value Kcal	609				
Total Fat g	56,1		RI % Kjoule:	30,5	RI % Kjoule Serv.Size 30,5
Saturated Fat g	5,61		RI % Kcal:	30,5	RI % Kcal Serv. Size 30,5
Monounsaturated fatty acids			RI % Fat:	80,1	RI % Total Fat Serv. Size 80,1
Polyunsaturated fatty acids:			RI % Saturated Fat:	28,1	RI % Saturated Fat Serv. Size 28,1
Carbohydrates g	8,1		RI % Carbohydrates:	3,0	RI % Carbohydrates Serv. Size 3,0
of which sugar g	4,5		RI % Sugar:	5,0	RI % Sugar Serv. Size 5,0
Protein g	18,1		RI % Protein:	36,2	RI % Protein Serv. Size 36,2
Salt g			RI % Salt:		RI % Salt Size
Dietary fiber g	10,6		RI % Dietary fiber:	42,4	RI % Dietary Fibre Serv. Size 42,4
Iron (mg):					
Potassium (mg):					
Calcium (mg):					

## SENSORY EVALUATION

Appearance	
Taste	Typical of pistachio
Smell - Flavours	Typical of pistachio

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FOOD ALLERGENS (REG UE 1169/2011 AND SUBSEQUENT UPDATES) - THE PRESENCE OF THE FLAG INDICATES THE POSSIBLE PRESENCE OF THE ALLERGEN

**Allergeni:** When purchased in bulk size original packaging, manufacturer allergen policy will apply.  
When purchased in quantities that need re-packaging, our allergen policies will apply.

Component	Manufacturer			Nuts in Bulk ( Applies when bought in small quantities that need re-packaging )		
	In Product	Processed in Same Equipment	Handled on Site	In Product	Processed in Same Equipment	Handled on Site
Cereals containing GLUTEN and products thereof	NO	NO	YES	NO	YES	YES
EGGS or its derivatives	NO	NO	YES	NO	NO	NO
FISH or its derivatives	NO	NO	NO	NO	NO	NO
CRUSTACEANS / SHELLFISH	NO	NO	NO	NO	NO	NO
MOLLUSCS	NO	NO	NO	NO	NO	NO
PEANUTS or derivatives	NO	NO	YES	NO	YES	YES
SOYA BEANS or derivatives	NO	NO	YES	NO	YES	YES
MILK (LACTOSE) or its derivatives	NO	NO	YES	NO	YES	YES
NUTS , tree nuts:	YES	YES	YES	YES	YES	YES
CELERY, including celeriac and its derivatives	NO	NO	NO	NO	YES	YES
MUSTARD, referring to all parts of the plant and derivatives thereof	NO	NO	NO	NO	YES	YES
SESAME SEEDS or derivatives	NO	NO	YES	NO	YES	YES
SULPHITES >10ppm – Sulphite quantity to be given in ppm	NO	NO	NO	NO	YES	YES
LUPIN seeds or derivatives	NO	NO	NO	NO	NO	NO

#### ANALYTICAL REQUIREMENTS

Type Parameter	Parameter	Value	Unit
Chimico-fisico/Chemical-Physical	Ocratossina A/ Ochratoxin A	<5	ppb
	Residui dei principi attivi fitosanitari/Residues of phytosanitary active ingredients	Conforme legs. Reg CE 396/2005 e succ	ppm
	Aflatossine B1/Aflatoxin B1	<8	ppb (ug/kg)
	Aflatossine B1+B2+G1+G2/ Aflatoxin B1+B2+G1+G2	<10	ppb (ug/kg)
	Umidità /Moisture content	<6	%

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Microbiologico/microbiological	Gusci residui/Residual shells	<0,5	%
	Corpi Estranei vegetali/Foreign vegetable bodies	<0,01	%
	Corpi estranei non vegetali/Non-vegetable foreign bodies	<0,01	%
	Muffe/mould	<1000	Ufc/gr - CFU/g
	Lieviti/Yeast	<1000	Ufc/gr - CFU/g
	Salmonella Spp.	Absent/25 g	Assente /Absent/25 gr
	CBT/Total Bacteria Load	<100.000	Ufc/gr - CFU/g
	Coliformi/Coliforms	<1000	Ufc/gr - CFU/g

#### LOGISTICS AND PALLETIZATION

Ean code		sales units per package (Pcs)	2
Taric Code	0802520000	packaging per layer n.	8
Sales Unit Packaging	BUSTA4/5KG	Layer per pallet	7
Sale unit packaging Size (cm)	height 34,7 x width 45 x depth 0	Sales unit per pallet (Pcs)	112
Packaging Size (cm)	height 27,5 x width 29,5 x depth 39	Tare packing tot (kg)	0,540
Pallet	EURO	Tare Sale Unit (kg)	0,041
Platform weight (kg)	25	Net weight of a Sale Unit (kg)	5,000
Winding Film Weight (kg)	0,6	Gross weight of a Sale Unit (kg)	5,041
Tare packing weight (kg)	0,041	Net weight Package (kg)	10,000
		Gross weight Package (kg)	10,622
		Package per Pallet (Pcs)	56
		Net weight per pallet (kg)	560,000
		Gross weight per pallet (kg)	620,432
		Width Pallet (cm):	120,00
		Depth Pallet (cm):	80,00
		Height Pallet (cm)	207,50
		Volume of Air space Pallet (mq)	2,14

Sales unit specifications

Label Compliance

In compliance with: EU Reg. 1169/11 and subsequent amendments, Reg CE 775/2018, EC Reg. 178/02, EC Reg. 852-853 / 04, EU Reg. 2073/05, EU Reg. 1935/04, EU Reg. 10 / 2011, EU Reg. 2023/06 and subsequent amendments - The raw materials treated do not undergo treatment with ionizing radiation

Certificazioni aziendali	IFS-BRC- FSSC 22000-UNI EN ISO 22000-ISO 14001- BIO- VEG.DOP-KOSHER-FDA registration
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OGM Declaration No GMOs in the final product. The product referred to in this sheet is obtained using only the ingredients mentioned. These ingredients are declared "GMO free" from their suppliers. Therefore the product is to be considered also "GMO free" .product conformity with reg. CE1829 / 2003 and reg. CE 1830/2003

Batch Code "Generated by the software, it consists of a numerical series identifying the reference - eg 000- XXXYYZZ0 - " 000 "Reference code -" XXX "calendar day -" YY "year of production -" ZZ "internal code -" 0 "progressive number of logistic unit

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