



Certificazioni aziendali	IFS-BRC- FSSC 22000-UNI EN ISO 22000-ISO 14001- BIO- VEG.DOP-KOSHER-FDA registration
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Reference Item	Pistacchio Sgusciato USA	PAS0106-10-U
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PRODUCT FEATURES

Type of Preparation	Frutta secca sgusciata/Shelled Dry fruit		
Sales Legal Denomination	Shelled Pistachio		
Product description	Pistachio		
Ingredients	PISTACHIO		
Production cycle	Shelled pistachio subjected to selection		
Consumer notes - Preservation	Store in a cool, dry place at a recommended temperature of +14 / +20 ° C.		
Primary ingredient origin	U.S.A		
Shelf life (days)	540	Shelf life guaranteed customer stock	450

NUTRITIONAL VALUES EXPRESSED PER 100 GRAMS OF FINISHED PRODUCT

Energetic Value KJ	2519	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 Kcal	608				
Total Fat g	50		RI % Kjoule:	30,1	RI % Kjoule Serv.Size 30,1
Saturated Fat g	6		RI % Kcal:	30,4	RI % Kcal Serv. Size 30,4
Monounsaturated fatty acids	25		RI % Fat:	71,4	RI % Total Fat Serv. Size 71,4
Polyunsaturated fatty acids:	15		RI % Saturated Fat:	30,0	RI % Saturated Fat Serv. Size 30,0
Carbohydrates g	11		RI % Carbohydrates:	4,1	RI % Carbohydrates Serv. Size 4,1
of which sugar g	6		RI % Sugar:	6,7	RI % Sugar Serv. Size 6,7
Protein g	26		RI % Protein:	52,0	RI % Protein Serv. Size 52,0
Salt g	0,002		RI % Salt:	0,0	RI % Salt Size 0,03
Dietary fiber g	6		RI % Dietary fiber:	24,0	RI % Dietary Fibre Serv. Size 24,0
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	NO	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	NO	YES
SOYA BEANS or derivatives	NO	NO	YES	NO	NO	YES
MILK (LACTOSE) or its derivatives	NO	NO	YES	NO	NO	YES
NUTS , tree nuts:	PISTACHIOS	YES	YES	YES	YES	YES
CELERY, including celeriac and its derivatives	NO	NO	NO	NO	NO	YES
MUSTARD, referring to all parts of the plant and derivatives thereof	NO	NO	NO	NO	NO	YES
SESAME SEEDS or derivatives	NO	NO	YES	NO	NO	YES
SULPHITES >10ppm – Sulphite quantity to be given in ppm	NO	NO	NO	NO	NO	YES
LUPIN seeds or derivatives	NO	NO	NO	NO	NO	NO

ANALYTICAL REQUIREMENTS

Type Parameter	Parameter	Value	Unit
Chimico-fisico/Chemical-Physical	Gusci residui/Residual shells	<0,3	%
	Ocratossina A/ Ochratoxin A	<5	ppb
	Corpi estranei non vegetali/Non-vegetable foreign bodies	<0,01	%
	Corpi Estranei vegetali/Foreign vegetable bodies	<0,01	%
	Residui dei principi attivi fitosanitari/Residues of phytosanitary active ingredients	Reg. CE 396/05	ppm



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Aflatossine B1/Aflatoxin B1	<8	ppb (ug/kg)
Frutti danneggiati	<10	%
Umidità /Moisture content	<6	%
Frutti rotti o danneggiati/Broken or damaged fruits	<20	%
Frutti interi/Whole fruits	>80	%
Aflatossine B1+B2+G1+G2/ Aflatoxin B1+B2+G1+G2	<10	ppb (ug/kg)
Microbiologico/microbiological		
Muffe/mould	Absent/25 g	Ufc/gr - CFU/g
CBT/Total Bacteria Load	<100.000	Ufc/gr - CFU/g
Coliformi/Coliforms	<1000	Ufc/gr - CFU/g
Lieviti/Yeast	<1000	Ufc/gr - CFU/g
Salmonella Spp.	Absent/25 g	Assente /Absent/25 gr

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 9,8 x width 17 x depth 24,5	Tare packing tot (kg)	0,108
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)	10,190
		Package per Pallet (Pcs)	56
		Net weight per pallet (kg)	560,000
		Gross weight per pallet (kg)	596,240
		Width Pallet (cm):	120,00
		Depth Pallet (cm):	80,00
		Height Pallet (cm)	83,60
		Volume of Air space Pallet (mq)	0,95



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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
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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