



Certificazioni aziendali	IFS-BRC- FSSC 22000-UNI EN ISO 22000-ISO 14001- BIO-VEG.DOP-KOSHER-FDA registration
--------------------------	---

Reference Item	Pistacchio Pelato	PAS0204-10-I
----------------	-------------------	--------------

**PRODUCT FEATURES**

<b>Type of Preparation</b>	PISTACCHIO PELATO		
<b>Sales Legal Denomination</b>	Peeled Pistachio Iran Grade B		
<b>Product description</b>			
<b>Ingredients</b>	Pistachio		
<b>Production cycle</b>	Shelled pistachio subjected to selection and peeling		
<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>	Iran		
<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	2482				
Energetic Value Kcal	493				
Total Fat g	49		RI % Kjoule:	RI % Kjoule Serv.Size	29,7
Saturated Fat g	6,5		RI % Kcal:	RI % Kcal Serv. Size	24,7
Monounsaturated fatty acids			RI % Fat:	RI % Total Fat Serv. Size	70,0
Polyunsaturated fatty acids:			RI % Saturated Fat:	RI % Saturated Fat Serv. Size	32,5
Carbohydrates g	25		RI % Carbohydrates:	RI % Carbohydrates Serv. Size	9,3
of which sugar g	7		RI % Sugar:	RI % Sugar Serv. Size	7,8
Protein g	20,2		RI % Protein:	RI % Protein Serv. Size	40,4
Salt g	0,0025		RI % Salt:	RI % Salt Size	0,04
Dietary fiber g	10		RI % Dietary fiber:	RI % Dietary Fibre Serv. Size	40,0
Iron (mg):					
Potassium (mg):					
Calcium (mg):					

**SENSORY EVALUATION**

Appearance	
Taste	Typical of pistachio
Smell - Flavours	Typical of pistachio



Certificazioni aziendali IFS-BRC- FSSC 22000-UNI EN ISO 22000-ISO 14001- BIOVEG.DOP-KOSHER-FDA registration

Reference Item Pistacchio Pelato PAS0204-10-I

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

**Allergens: 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:	<b>PISTACHIOS</b>	<b>YES</b>	<b>YES</b>	<b>YES</b>	<b>YES</b>	<b>YES</b>
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	Residui dei principi attivi fitosanitari/Residues of phytosanitary active ingredients	Reg CE 396/2005 e succ mod	ppm
	Frutti rotti a metà/Fruits broken in half	<10	%
	Frutti danneggauti da insetti	<5	%
	Aflatossine B1/Aflatoxin B1	<8	ppb (ug/kg)
	Aflatossine B1+B2+G1+G2/ Aflatoxin B1+B2+G1+G2	<10	ppb (ug/kg)



Certificazioni aziendali IFS-BRC- FSSC 22000-UNI EN ISO 22000-ISO 14001- BIO- VEG.DOP-KOSHER-FDA registration

Reference Item Pistacchio Pelato PAS0204-10-I

	Gusci residui/Residual shells	<0,3	%
	Corpi Estranei vegetali/Foreign vegetable bodies	<0,01	%
	Umidità /Moisture content	<6	%
	Ocratossina A/ Ochratoxin A	<5	ppb
	Corpi estranei non vegetali/Non-vegetable foreign bodies	<0,01	%
Microbiologico/microbiological	Salmonella Spp.	Absente/25 g	Assente /Absent/25 gr
	Listeria M.	Absente/25 g	Ufc/gr - CFU/g
	Muffe/mould	<1000	Ufc/gr - CFU/g
	Lieviti/Yeast	<1000	Ufc/gr - CFU/g
	Coliformi/Coliforms	<1000	Ufc/gr - CFU/g
	CBT/Total Bacteria Load	<100000	Ufc/gr - CFU/g
	Enterobatteri/Enterobacteriacee	<1000	Ufc/gr - CFU/g
	Escherichia Coli	<100	Ufc/gr - CFU/g
	Stafilococchi	<100	Ufc/gr - CFU/g

**LOGISTICS AND PALLETIZATION**

Ean code		sales units per package (Pcs)	1
Taric Code	0802520000	packaging per layer n.	7
Sales Unit Packaging	BUSTA8/10KG S/V	Layer per pallet	8
Sale unit packaging Size (cm)	height 59,5 x width 39,8 x depth 59,5	Sales unit per pallet (Pcs)	56
Packaging Size (cm)	height 23 x width 14,5 x depth 36	Tare packing tot (kg)	0,182
Pallet	EURO	Tare Sale Unit (kg)	0,058
Platform weight (kg)	25	Net weight of a Sale Unit (kg)	12,500
Winding Film Weight (kg)	0,6	Gross weight of a Sale Unit (kg)	12,558
Tare packing weight (kg)	0,058	Net weight Package (kg)	12,500
		Gross weight Package (kg)	12,740
		Package per Pallet (Pcs)	56
		Net weight per pallet (kg)	700,000
		Gross weight per pallet (kg)	739,040



Certificazioni aziendali	IFS-BRC- FSSC 22000-UNI EN ISO 22000-ISO 14001- BIO- VEG.DOP-KOSHER-FDA registration
--------------------------	--

Reference Item	Pistacchio Pelato	PAS0204-10-I
----------------	-------------------	--------------

Width Pallet (cm):	120,00
Depth Pallet (cm):	80,00
Height Pallet (cm)	199,00
Volume of Air space Pallet (mq)	2,05

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
Last Update	30/06/2023 17:27:14