



Pistachio Paste

Description: Pistachio paste, natural, premium

Source/Origin: USA

Sensory

Appearance: Pistachio paste

Taste: Typical, absence of foreign or bitter flavors

Colour: green

Smell: Toasted pistachio scent, no abnormal smell

Consistency: Paste

Chemical requirement

Aw at 25°C	≤0,3
Aflatoxin B1	≤ 4,0 µg/kg
Aflatoxin TOTAL	≤ 6,0 µg/kg
Ochratoxin A:	max. 5 ppB
Pesticide Residues	Reg CE 149/08 / Reg CE 839/08 / Reg CE 396/05

Microbiological requirements

Count of aerobic mesophilic microorganisms at 30°C:	≤ 20.000 ufc/g
Yeast & Mold	≤ 200 ufc/g
Escherichia Coli	≤ 5 ufc/g
Coagulase-positive staphylococci	≤ 5 ufc/g
Salmonella spp	Absent/25 g
Listeria monocytogenes	Absent/25 g
Moisture	<2%

Microscopic physical requirements

Granulometry: ≤30 (+/- 10%)

Erstellt von:	Marie Emmerich	Freigegeben von :	Fujan Lilabadi
Datum	01.01.2025	Datum:	01.01.2025

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Nutritional information per 100 g.

Fibre:	7,1 g
Calories kcal/KJ:	647 kcal / 2676 kj
Protein:	26 g
Carbohydrates:	7,4 g
of which sugar:	4,6 g
Total fat:	55 g
of which saturated fat:	6,5 g

Packing

Can:	3 – 25 kg
Bucket	0,5 – 1 – 3 – 10– 20 – 1000 kg

Product Management and Storage

Storage:	Cool and dry place, away from heat sources, preferably between 8 and 10 ° C.
Best before date:	12 months. The term relating to the duration of the product refers to unopened packs and correctly stored
Label Information:	Product name, manufacturer's or distributor's company name, net weight, lot, conservation method, preferably to be consumed within, indication of conservation methods, allergens

GMO

Free of GMO. The raw material, ingredients, additives or flavourings of it are not genetically modified substances. No labelling required according to regulations (EC) No. 1829/2003 and No. 1830/2003.

Allergen declaration

The raw material contains according to current legislation for food information regulation (EU) No. 1169/2011, Annex II ingredients with allergenic substances:
Nuts–Pistachios / Almonds

Safety:

All products are produced, stored and shipped in accordance with the good manufacturing practices of the EU regulations.

Validity:

This specification is valid from date of issue (see at headline: “Stand”)

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Allergens: When purchased in bulk size original packaging, manufacturer allergen policy will apply. When purchased in quantities that need re-packaging, our allergen policy 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	NO	NO	YES	YES
EGGS or its derivatives	NO	NO	NO	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	NO	NO	YES	YES
SOYA BEANS or derivatives	NO	NO	NO	NO	YES	YES
MILK (LACTOSE) or its derivatives	NO	NO	NO	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	NO	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