

SHELLED PISTACHIO TECHNICAL SPECIFICATION :

[Summary](#)



Conventional



Organic

PRODUCT: Pistachio kernels.

DESCRIPTION: Fruit of pistachier (*Pistacia vera*). GMO FREE . NOT IRRADIATED. WITHOUT ADDED INGREDIENTS.

Origin: SPAIN/USA

TARGET: General public except allergy to **nuts**

ORGANOLEPTICAL: It presents a typical colour and shape of product. A typical flavour, without strange flavours. Typical odor, without strange odors.

SPECIFICATIONS:

Quality requeriments (maxims values):			
	FOREIGN MATERIAL ⁽¹⁾	SPLITS, BROKEN AND HALVES	KERNEL DEFFECTS
Selected	0,05%	5%	2%

(1) The tolerance is zero for crystals and metals

Chemical requeriments:	
	MAXIMUM LIMIT
MOISTURE	6,5%
PEROXID VALUE	3 meq
FREE FATTY ACIDS	1%
AFLATOXIN B1*	<8 ppb
TOTAL AFLATOXINS*	<10 ppb
OCHRATOXIN A**	<5 ppm

*R (CE) 2023/915

** R (CE) 2022/1364

Microbiological requeriments:	
	MAXIMUM LIMIT
<i>Aerobic plate count</i>	<50000 ufc/g
<i>Yeast and Mould</i>	<5000 ufc/g
<i>Coliforms</i>	<100ufc/g
<i>E. coli</i>	Absence/1 gr
<i>Listeria monocytogenes</i>	Absence/25 gr
<i>Salmonella</i>	Absence/25 gr

Packaging:	
FORMAT OF PACKAGING	Box with plastic bag (10 kg)
	Box under Vacuum (10 kg)

STORAGE CONDITIONS: Store in a dry and cold place, and protected from light. Different storage conditions could affect to shelf life product.

SHELF LIFE: Twelve months after manufacturing in good storing conditions.

EXPECTED USE: Use as ingredient in food industry.

W&B AND BROKEN PISTACHIO TECHNICAL SPECIFICATION :

[Summary](#)



Conventional



Organic

PRODUCT: Broken or whole and broken of pistachio without shell.

DESCRIPTION: Fruit of pistachier (*Pistacia vera*). GMO FREE . NOT IRRADIATED. WITHOUT ADDED INGREDIENTS.

Origin: SPAIN/USA

TARGET: General public except allergy to **nuts**

ORGANOLEPTICAL: It presents a typical colour and shape of product. A typical flavour, without strange flavours. Typical odor, without strange odors.

SPECIFICATIONS:

Quality requeriments (maxims values):			
	FOREIGN MATERIAL ⁽¹⁾	KERNEL DEFECTS	BROKEN KERNELS
Broken	0,05%	2%	N/A
W&B	0,05%	2%	30%

(1) The tolerance is zero for crystals and metals

Chemical requeriments:	
	MAXIMUM LIMIT
MOISTURE	6,5%
PEROXID VALUE	3 meq
FREE FATTY ACIDS	1%
AFLATOXIN B1*	<8 ppb
TOTAL AFLATOXINS*	<10 ppb
OCHRATOXIN A**	<5 ppm

*R (CE) 2023/915

** R (CE) 2022/1364

Microbiological requeriments:	
	MAXIMUM LIMIT
<i>Aerobic plate count</i>	<50000 ufc/g
<i>Yeast and Mould</i>	<5000 ufc/g
<i>Coliforms</i>	<100ufc/g
<i>E. coli</i>	Absence/1 gr
<i>Listeria monocytogenes</i>	Absence/25 gr
<i>Salmonella</i>	Absence/25 gr

Packaging:	
FORMAT OF PACKAGING	Box with plastic bag (10 kg) Box under Vacuum (10 kg)

STORAGE CONDITIONS: Store in a dry and cold place, and protected from light. Different storage conditions could affect to shelf life product.

SHELF LIFE: Twelve months after manufacturing in good storing conditions.

EXPECTED USE: Use as ingredient in food industry.

INSHELL PISTACHIO TECHNICAL SPECIFICATION :

[Summary](#)



PRODUCT: Inshell Pistachio

DESCRIPTION: Fruit of pistachier (*Pistacia vera*). GMO FREE . NOT IRRADIATED. WITHOUT ADDED INGREDIENTS.

Origin: SPAIN/USA

TARGET: General public except allergy to **nuts**

ORGANOLEPTICAL: It presents a typical colour and shape of product. A typical flavour, without strange flavours. Typical odor, without strange odors.

SPECIFICATIONS:

Quality requirements (maxims values):					
	FOREIGN MATERIAL ⁽¹⁾	CLOSED	ADHERING SKIN	SPOTTED	OTHER DEFECTS
Selected	0,10%	3%	1%	3%	1%
Standard	0,1%	4%	1%	3%	2%

(1) The tolerance is zero for crystals and metals

Chemical requirements:	
	MAXIMUM LIMIT
MOISTURE	6,5%
PEROXID VALUE	3 meq
FREE FATTY ACIDS	1%
AFLATOXIN B1*	<8 ppb
TOTAL AFLATOXINS*	<10 ppb
OCHRATOXIN A**	<5 ppm

*R (CE) 2023/915

** R (CE) 2022/1364

Microbiological requirements:	
	MAXIMUM LIMIT
<i>Aerobic plate count</i>	<50000 ufc/g
<i>Yeast and Mould</i>	<5000 ufc/g
<i>Coliforms</i>	<100ufc/g
<i>E. coli</i>	Absence/1 gr
<i>Listeria monocytogenes</i>	Absence/25 gr
<i>Salmonella</i>	Absence/25 gr

Packaging:	
FORMAT OF PACKAGING	Box with plastic bag (10 kg)
	Box under Vacuum (10 kg)
	Big bag (300 kg)

STORAGE CONDITIONS: Store in a dry and cold place, and protected from light. Different storage conditions could affect to shelf life product.

SHELF LIFE: Eighteen months after manufacturing in good storing conditions.

EXPECTED USE: Use as ingredient in food industry.