



Product: Shelled Pistachios

Commercial name: Natural Shelled pistachios

Product Description

Shelled Pistachios are the kernel of inshell pistachios. Mediterranean pistachios are deshelled mechanically.



Physical Parameters

Appearance: Healthy and dried kernel
Taste and smell: Typical
Color: Red – Green

Grade	% of splits	Foreign material	Chip & Scratch	Particles & Dust	Other defects	Serious defects	Insect Damage	Mold / Rancid / Decay
Whole	0.1%	0.01%	5%	0.01 %	1.5 %	1.0 %	0.15%	0.02%
Splits	99 %	0.01%	5%	0.01 %	1.5 %	1.0 %	0.15%	0.02%

Package Properties

Packages: Polypropylene sacks, carton box (vacuum is optional)
Net Weight: 25 kg or 12.5 kg
Shelf-life: 12 months under recommended conditions

Product Labelling

Name of product
Sort of Product
Grade of Product
Size
Country origin
Net Weight
Packing date
Expiring date
Lot number
Supplier name
Storage instructions

Comments

Crop Period: September – October
Processing Period: September - June
20'' (14.000 kgs) containers
40'' (24.000 kgs) containers

Storage and Manipulation

Cool, dry and good ventilation (optimal storage 7 degree of Celsius, 50-60%RH. Stored away from foodstuffs with an intense odor. Direct sunlight should be avoided.

Structure / Chemical parameter

Moisture content: 6 % max.
Extraneous Material: Rodent Contamination – Absent
Chemical additives - Absent

Microbiological Specifications

Total plate count: < 100000 cfu/gr
Coliforms: < 1000 cfu/gr
E.Coli: max .10/ g
Salmonela: absence in 25 g
Total Aflatoxine: max.4ppb
Aflatoxin B1: max.2ppb
Mold: < 1500 cfu/g
Yeast: < 1500 cfu/g

Nutritional Information 100g

Total calories (kcal)	596
Protein (g)	4,8
Total fat (g)	54,2
Trans fat (g)	0
Monounsaturated fat (%)	62,7
Polyunsaturated fat (%)	24,4
Cholesterol (g)	0
Carbohydrate (g)	22,3
Calcium (mg)	158
Magnesium (mg)	132
Phosphorus (mg)	953