

Product: Inshell Pistachios (HS CODE 08025100)
Commercial name: Inshell pistachios naturally opened



PRODUCT DESCRIPTION

Inshell pistachios are uniform in size, clean, well dried, free from excessive defects and damage. Our inshell pistachios are graded based on the below table. Base shell color & kernel color vary from year to year.

ORGANOLEPTIC CHARACTERISTICS

Healthy and dried inshell pistachios with typical pistachio flavor, free from rancidity, off favors, and odors.

STRUCTURE / CHEMICAL CHARACTERISTICS	RAW	ROASTED	ROASTED SALTED
Moisture (%)	3.5-7.0	1.5-3.5	1.5-3.0
Salt (%)	NA	NA	0.8 – 1.5
Extraneous Material: Rodent Contamination	Absent		
Chemical additives*	Absent		

*Citric acid may be used upon request as a flavoring and preserving agent.

GRADES AND PHYSICAL CHARACTERISTICS											
Grade	Size	Uniformity of size	Closed n.split	Non split on sature	Adhering Hull	Light Stain	Dark Stain	Mechanical damage	Foreign Material *	Particles & Dust	Loose kernels
Sup	26/28	1.30	0.5 %	0.1 %	0.01 %	0.5 %	0.1 %	0.01 %	0.01 %	0.01 %	0.01 %
A	26/28	1.35	1.2 %	0.1 %	0.01 %	1.5 %	1.0 %	0.01 %	0.02 %	0.01 %	0.01 %
STD	26/30	1.50	2-4 %	0.5 %	1.25 %	0.6 %	1.5 %	0.6 %	0.04 %	0.25 %	2.0 %

* Foreign materials mean pistachios related debris such as leaves, sticks, stems, hulls, inshell nuts, shells or pieces of shells, rocks, etc.

** Our products meet or exceed the above parameters.

*** More info about the definition of terms: https://americanpistachios.org/sites/default/files/inline-files/APG-US-Standards-for-Grades-of-Pistachio-Nuts_Brochure_AUG-26-15.zip_.pdf

<p>CHEMICAL SPECIFICATIONS <i>Samples are analyzed by HPLC-FLD method.</i> Total Aflatoxin: max.4ppb Aflatoxin B1: max.2ppb Other testing referring to microbiological quality or pesticides residues can be fulfilled with an additional cost. Total plate count: < 50000 cfu/g Coliforms: < 1000 cfu/g E.Coli: max .10/ g Salmonela: absence in 25 g Staphylococcus: Absence Streptococcus: < 100 cfu/g Mold: < 1500 cfu/g Yeast: < 1500 cfu/g</p>	<p>NUTRITIONAL INFORMATION 100 G</p> <table border="0"> <tr><td>Total calories (kcal)</td><td>562</td></tr> <tr><td>Protein (g)</td><td>20</td></tr> <tr><td>Total fat (g)</td><td>45</td></tr> <tr><td>Trans fat (g)</td><td>0</td></tr> <tr><td>Saturated (g)</td><td>6</td></tr> <tr><td>Monounsaturated fat (%)</td><td>24</td></tr> <tr><td>Polyunsaturated fat (%)</td><td>14</td></tr> <tr><td>Cholesterol (g)</td><td>0</td></tr> <tr><td>Carbohydrate (g)</td><td>28</td></tr> <tr><td>Calcium (mg)</td><td>105</td></tr> <tr><td>Magnesium (mg)</td><td>121</td></tr> <tr><td>Phosphorus (mg)</td><td>490</td></tr> </table>	Total calories (kcal)	562	Protein (g)	20	Total fat (g)	45	Trans fat (g)	0	Saturated (g)	6	Monounsaturated fat (%)	24	Polyunsaturated fat (%)	14	Cholesterol (g)	0	Carbohydrate (g)	28	Calcium (mg)	105	Magnesium (mg)	121	Phosphorus (mg)	490
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<p>GMO The product is free from GMOs (genetically modified organisms) and their derivatives according to Regulation (EC) 1829/2003 and 1830/2003.</p>	<p>IONIZING RADIATIONS With reference to the Directives 1999/2 / CE, 1999/3 / CE and s.m.i the product is not been treated with ionizing radiation.</p>																								
<p>PACKAGE PROPERTIES Polypropylene sacks of 25 kg NET Carton box (Vacuum packing is available upon request) of 10 kg NET</p>	<p>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</p>																								
<p>STORAGE AND MANIPULATION Cool, dry and good ventilation (optimal storage 5 degree of Celsius, 50-60% RH. Stored away from foodstuffs with an intense odor. Direct sunlight should be avoided.</p>	<p>SHELF-LIFE 18 months from production date in recommended storage conditions.</p>																								
<p>COMMENTS Crop Period: September – October Processing Period: September – June</p>	<p>ALLERGENS Tree nuts (Pistachios. It may contain traces of Almonds)</p>																								

SHIPPING – PACKING INFORMATION

PRODUCT	PACKING	UNIT NET WEIGHT	STANDARD PALLET / CONTAINER QUANTITY			
			Container	Quantity	NET weight	
			1	pallet	30 bags	750 kgs
	Bags	25 kgs	20'	Container	480 bags	12.000 kgs
Inshell Pistachios			40'	Container	760 bags	19.000 kgs
	Carton box	10 kgs	1	pallet	72 boxes	720 kgs
			20'	Container	1000 boxes	10.000 kgs

DEFINITIONS FOR DEFECTIVE PISTACHIO NUTS



LIGHT STAIN



DARK STAIN



ADHERING HULL



NO SPLIT ON SUTURE



MOLD



MECHANICAL DAMAGE

DEFINITIONS FOR DEFECTIVE PISTACHIO NUTS



FOREIGN MATERIAL



EMPTIES



ARTIFICIALLY OPENED



CRINKLE SHELL



NON-SPLIT SHELL



BLEACHED

Revised on and approved by:
20.01.21
Konstantinos Mekanikas