



MAKIN NUTS

TREE NUT PROCESSING & TRADING COMPANY

Since 1983

PRODUCT SPECIFICATIONS

PISTACHIOS KERNELS GRADE A

Product: Shelled Pistachios, (HS CODE 08025200)

Commercial name: Natural Pistachios Kernels

PRODUCT DESCRIPTION

Shelled Pistachios are the kernels of inshell pistachios. Greek pistachios are shelled mechanically. Our pistachio Kernel color varies from year to year. Variety: Aegina or Pontikis type pistachios.



ORGANOLEPTIC CHARACTERISTICS

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

STRUCTURE / CHEMICAL CHARACTERISTICS	RAW	ROASTED	ROASTED SALTED
Moisture (%)	3.5 - 6.5	1.5 - 3.0	1.5 - 3.0
Salt (%)	NA	NA	0.8 – 1.5
Extraneous Material: Rodent Contamination	Absent		
Chemical additives	Absent		

GRADES AND PHYSICAL CHARACTERISTICS in terms of weight						
Pistachios Kernels Grades	% of splits	Damage %	Serious Damage <i>Minor insect or vertebrate injury, mold, rancid, decay</i>	Insect Damage <i>Included in "Serious Damage"</i>	Foreign Material* <i>No glass or metal shall be permitted</i>	Particles & Dust
Whole	10 %	2.0 %	1.5 %	0.3 %	0.04 %	0.01 %
Splits	90 %	2.5 %	2.5 %	0.4 %	0.05 %	0.01 %
Whole & Halves	20 %	2.0 %	2.0 %	0.3 %	0.04 %	0.01 %

* 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</p> <ul style="list-style-type: none"> 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>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 AND PACKING INFORMATION

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

Revised on and approved by:
17.03.21
Konstantinos Mekanikas



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