

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 following table. Base shell color & kernel color vary from year to year.

VARIETIES

Aegine & Pontikis

ORGANOLEPTIC CHARACTERISTICS

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

STRUCTURE / CHEMICAL CHARACTERISTICS	RAW	ROASTED	ROASTED SALTED
Moisture (%)	3.5-6.0	1.5-3.0	1.5-3.0
Salt (%)	NA	NA	0.8 – 1.5
Chemical additives*	Absent		

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

GRADES AND PHYSICAL CHARACTERISTICS in terms of weight (maximum values)										
Grade	Size	Uniformity of size	Closed n. split	Adhering Hull	Light Stain	Dark Stain	Kernel damage by pest or mechanical	Foreign Material*	Particles & Dust	Loose kernels
Sup	>11 mm (24/26)	1.30	1.2 %	0.01 %	0.5 %	0.5 %	1.0 %	0.01 %	0.01 %	0.01 %
A	>10.5 mm (26/28)	1.35	1.5 %	0.01 %	1.5 %	1.5 %	2.0 %	0.02 %	0.01 %	0.1 %
STD	>10 mm or uncalibrated (26/30)	1.50	2-5 %	1.25 %	1.5 %	1.5 %	3.0 %	0.04 %	0.25 %	2.0 %

* Foreign material means leaves, sticks, stems, hulls, inshell nuts, shells or pieces of shells, dirt, or stones and rocks or any other substance other than pistachio nuts. It may also be found other materials such as glass, metal etc.

** Our products meet or exceed the above parameters.

*** We reserve the right to change or modify any of the above parameters at any time without prior notice. Please ask for the latest technical Sheet.

ALL BAGS & BOXES (ALL LOT) SHOULD BE CAREFULLY CHECKED BY THE CLIENT OR THIRD PARTIES FOR QUANTITY, QUALITY, MICROBIOLOGICAL, CHEMICAL, TECHNICAL & PHYSICAL SPECIFICATIONS AND CHARACTERISTICS BEFORE CONSUMPTION OR PRODUCTION. WE WILL NOT BE HELD RESPONSIBLE TO CLIENT OR THIRD PARTIES FOR ANY LOSS OR DAMAGE OF ANY KIND INCURED BY THE USE OF THE PRODUCTS.

<p>MICROBIOLOGICAL & 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, pesticides residues & heavy metals can be fulfilled with an additional cost.</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 or Carton box (Vacuum packing is available upon request) of 10 kg NET for the raw inshell pistachios Carton box Vacuum packing of 10 kg NET for the roasted inshell pistachios</p>	<p>PRODUCT LABELLING Name of product Grade of Product Size & Variety Country origin Crop Year Net Weight Packing date Expiring date Lot number Supplier name Importer name Storage instructions Allergen information Pasteurization information</p>																								
<p>STORAGE AND MANIPULATION Cool, dry and good ventilation 3-10°C (optimal storage 4°C, 45-55% 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. Note: <i>Green color might decrease by time in original packaging.</i></p>																								
<p>COMMENTS Crop Period: September – October Processing Period: September – June</p>	<p>ALLERGENS Tree nuts as pistachios contains substances that may cause allergy. It may contain traces of peanuts, other tree nuts & gluten (legislation2003/89/EC)</p>																								

SHIPPING – PACKING INFORMATION

PRODUCT	PACKING	UNIT NET WEIGHT	STANDARD PALLET / CONTAINER QUANTITY			
			Container	Quantity	NET weight	
Inshell Pistachios	Bags	25 kgs	1	pallet	30 bags	750 kgs
			20'	Container	500 bags	12.500 kgs
	Carton box	10 kgs	40'	Container	760 bags	19.000 kgs
			1	pallet	72 boxes	720 kgs
			20'	Container	1000 boxes	10.000 kgs

Varieties cultivated in Greece



Aegine

Long type pistachio with elegant and delicate taste. Suitable for roasting. Traditional variety. Size 26-30.



Pontikis

Round type pistachio with fat rich taste. On roasting presents an intense red color. New variety. Size 24-30.

DEFINITIONS FOR DEFECTIVE PISTACHIO NUTS



LIGHT STAIN



DARK STAIN



FOREIGN MATERIAL



EMPTIES



ADHERING HULL



NO SPLIT ON SUTURE



ARTIFICIALLY OPENED



CRINKLE SHELL



MOLD



MECHANICAL DAMAGE



NON-SPLIT SHELL



BLEACHED