



# MAKIN NUTS

TREE NUT PROCESSING & TRADING COMPANY

Since 1983

## PRODUCT SPECIFICATIONS

### INSHELL PISTACHIOS

**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
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
<b>Sup</b>	24/26	1.30	0.5 %	0.1 %	0.01 %	0.5 %	0.1 %	0.01 %	0.01 %	0.01 %	0.01 %
<b>A</b>	26/28	1.35	1.2 %	0.1 %	0.01 %	1.5 %	1.0 %	0.01 %	0.02 %	0.01 %	0.01 %
<b>STD</b>	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. It may also be found other materials such as glass, metal etc.

\*\* Our products meet or exceed the above parameters.

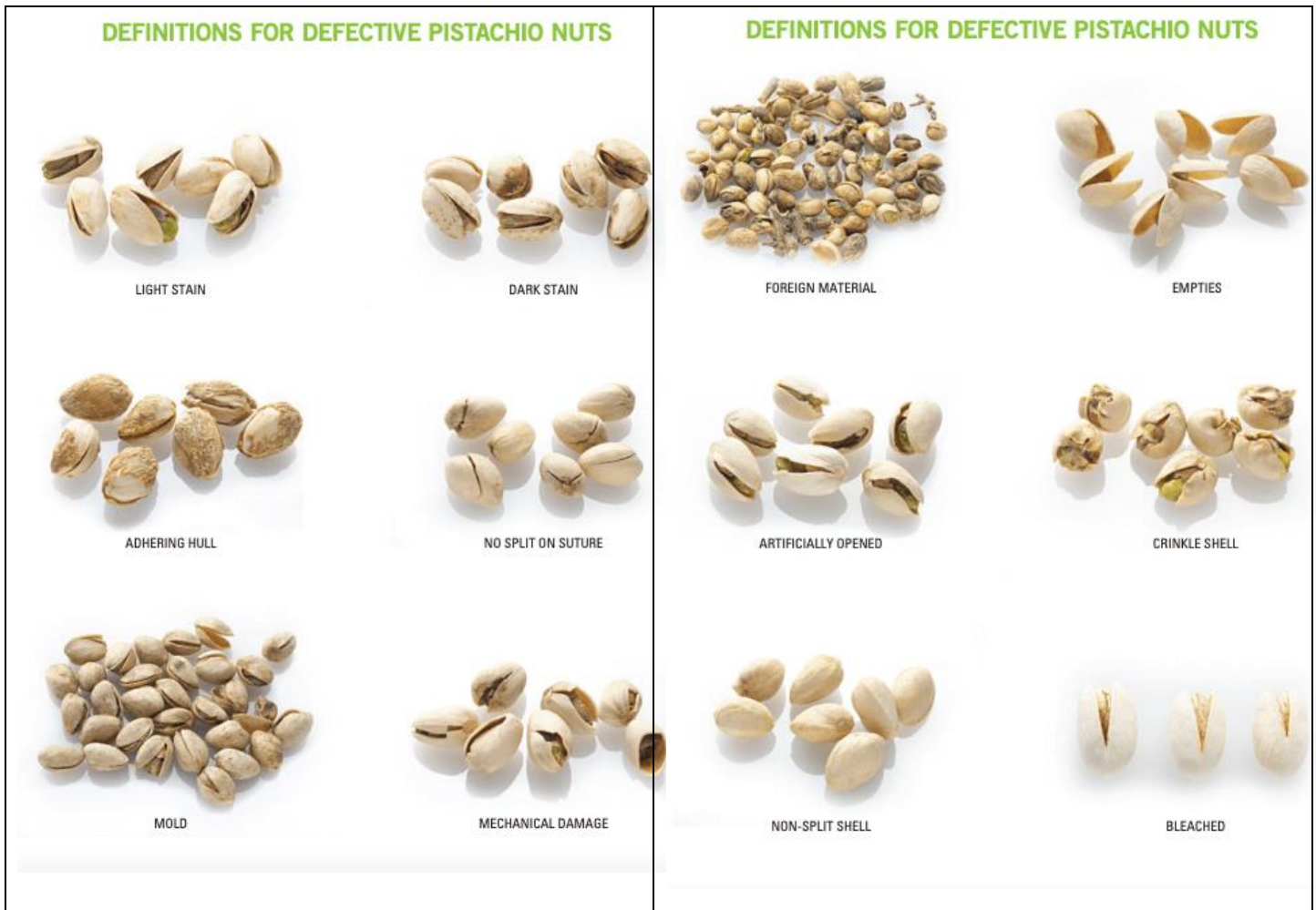
\*\*\* We reserve the right to change or modify any of the above parameters at any time without prior notice. Please ask for the latest technical Sheet.

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

<p><b>MICROBIOLOGICAL &amp; CHEMICAL SPECIFICATIONS</b>  <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 &amp; heavy metals can be fulfilled with an additional cost.</p>	<p><b>NUTRITIONAL INFORMATION 100 G</b></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><b>GMO</b>  The product is free from GMOs (genetically modified organisms) and their derivatives according to Regulation (EC) 1829/2003 and 1830/2003.</p>	<p><b>IONIZING RADIATIONS</b>  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><b>PACKAGE PROPERTIES</b>  Polypropylene sacks of 25 kg NET  Carton box (Vacuum packing is available upon request) of 10 kg NET</p>	<p><b>PRODUCT LABELLING</b></p> <ul style="list-style-type: none"> <li>Name of product</li> <li>Grade of Product</li> <li>Size &amp; Variety</li> <li>Country origin</li> <li>Crop Year</li> <li>Net Weight</li> <li>Packing date</li> <li>Expiring date</li> <li>Lot number</li> <li>Supplier name</li> <li>Importer name</li> <li>Storage instructions</li> <li>Allergen information</li> <li>Pasteurization information</li> </ul>																								
<p><b>STORAGE AND MANIPULATION</b>  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><b>SHELF-LIFE</b>  18 months from production date in recommended storage conditions.  <i>Note: Green color might decrease by time in original packaging.</i></p>																								
<p><b>COMMENTS</b>  Crop Period: September – October  Processing Period: September – June</p>	<p><b>ALLERGENS</b>  Tree nuts as pistachios contains substances that may cause allergy. It may contain traces of peanuts, other tree nuts &amp; gluten (legislation2003/89/EC)</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
<b>Inshell Pistachios</b>			40'	Container	760 bags	19.000 kgs
	Carton box	10 kgs	1	pallet	72 boxes	720 kgs



Revised on and approved by:  
15.04.21  
Konstantinos Mekanikas