



# 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. 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
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*	Particles & Dust
<b>Whole</b>	10 %	2.0 %	1.5 %	0.3 %	0.04 %	0.01 %
<b>Splits</b>	-	2.5 %	2.5 %	0.4 %	0.05 %	0.01 %
<b>Whole &amp; Halves</b>	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. 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 INCURED 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.  Note: <i>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 AND PACKING INFORMATION**

PRODUCT	PACKING	UNIT NET WEIGHT	STANDARD PALLET / CONTAINER QUANTITY		
			Container	Quantity	NET weight
<b>Shelled pistachios (kernels)</b>	Bags	25 kgs	1 pallet	30 bags	750 kgs
			20' Container	480 bags	12.000 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

