

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 favors, 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 on each order.

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.

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.	NUTRITIONAL INFORMATION 100 G 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
GMO The product is free from GMOs (genetically modified organisms) and their derivatives according to Regulation (EC) 1829/2003 and 1830/2003.	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.
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	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
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.	SHELF-LIFE 18 months from production date in recommended storage conditions. <i>Note: Green color might decrease by time in original packaging.</i>
COMMENTS Crop Period: September – October Processing Period: September – June	ALLERGENS Tree nuts as pistachios contains substances that may cause allergy. It may contain traces of peanuts, other tree nuts & gluten (legislation2003/89/EC)

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
			40' Container	760 bags	19.000 kgs
	Carton box	10 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

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.

VARIETIES

Aegine & Pontikis



ORGANOLEPTIC CHARACTERISTICS

Healthy and dried kernels with typical pistachio flavor, free from rancidity, off flavors, 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 (maximum values)						
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
Whole	10 %	2.0 %	1.5 %	0.3 %	0.04 %	0.01 %
Splits	-	2.5 %	2.5 %	0.4 %	0.05 %	0.01 %
Whole & Halves	20 %	2.0 %	2.0 %	0.3 %	0.04 %	0.01 %

* 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 kernels. It may also be found other materials such as glass, metal etc.

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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.	NUTRITIONAL INFORMATION 100 G 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
GMO The product is free from GMOs (genetically modified organisms) and their derivatives according to Regulation (EC) 1829/2003 and 1830/2003.	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.
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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.	SHELF-LIFE 18 months from production date in recommended storage conditions. Note: <i>Green color might decrease by time in original packaging.</i>
COMMENTS Crop Period: September – October Processing Period: September – June	ALLERGENS Tree nuts as pistachios contains substances that may cause allergy. It may contain traces of peanuts, other tree nuts & gluten (legislation2003/89/EC)

SHIPPING AND PACKING INFORMATION

PRODUCT	PACKING	UNIT NET WEIGHT	STANDARD PALLET / CONTAINER QUANTITY		
			Container	Quantity	NET weight
Shelled pistachios (kernels)	Bags	25 kgs	1 pallet	30 bags	750 kgs
			20' Container	500 bags	12.500 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

GREEK VARIETIES	
Aegine Long type pistachio kernels with elegant and delicate taste.	Pontikis Round type pistachio with fat rich taste.

Product: Shelled Almonds (HS CODE 0802129000)

Commercial name: Natural Shelled Almonds

PRODUCT DESCRIPTION

Almonds are a shell fruit of the almonds tree or “Prunus Amygdalus”, without leignous endocarp. Greek Almonds are harvested once their hull has opened and the nuts are then dried under sun.

VARIETIES

Ferragnes, Mission/Texas, Tuono, Laurane Avijor, Vairo.



ORGANOLEPTIC CHARACTERISTICS

Healthy and dried kernels with typical almond 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	0.2 – 0.5
Chemical additives*	Absent		

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

GRADES AND PHYSICAL CHARACTERISTICS in terms of weight								
Grade	Dissimilar	Doubles	Chip & Scratch	Foreign material	Particles & Dust	Split or broken	Other defects	Serious defects
SSR	5%	1 %	20 %	0.01%	0.01%	5%	1 %	0.1 %
Supreme	5%	1 %	10 %	0.01%	0.01%	5%	1 %	0.1%
Broken / Splits	X	X	X	0.01%	0.01%	X	As the sample	As the sample

* 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 almonds. It may also be found other materials such as glass, metal etc.

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PACKAGE PROPERTIES Polypropylene sacks of 25 kg NET Carton box (Vacuum packing is available upon request) of 10 kg NET	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
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.	SHELF-LIFE 18 months from crop date in recommended storage conditions. <i>Note: Color decrease by time in original packaging.</i>
COMMENTS Crop Period: September – October Processing Period: September – June	ALLERGENS Tree nuts as almonds contains substances that may cause allergy. It may contain traces of peanuts, other tree nuts & gluten (legislation2003/89/EC)

SHIPPING AND PACKING INFORMATION

PRODUCT	PACKING	UNIT NET WEIGHT	STANDARD PALLET / CONTAINER QUANTITY		
			Container	Quantity	NET weight
Shelled almonds (kernels)	Bags	25 kgs	1 pallet	30 bags	750 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

Main varieties cultivated in Greece

		
Ferragnes Excellent quality almond of very big size with unique crunchy taste after roasting.	Mission / Texas Almonds of strong taste suitable for raw consumption. Rich in oil.	Guara / Tuono Almond suitable for the confectionary and paste industry rich in oil.

USDA GRADING PARAMETERS

DISSIMILAR

Typically used for whole almond applications or for further processing such as blanching and roasting.



DOUBLES

Two kernels developing in one shell. One side of a double kernel is flat or concave.



CHIP & SCRATCH

Loss of kernel skin as a result of mechanical processing. Greater than 1/8" (3.2mm) in diameter, it is defined as injury; if affecting, in aggregate, greater than 1/4" (6.4mm) in diameter, it is defined as defect.



FOREIGN MATERIAL

Pieces of shell, hulls, or other foreign matter that will not pass through a round-opening screen measuring 8/64" (3.2mm) in diameter.



PARTICLES & DUST

Fragments of almond kernels or other material that will pass through a round-opening screen measuring 8/64" (3.2mm) in diameter.



SPLIT & BROKEN

Seven-eighths or less of complete whole kernels that will not pass through a round-opening screen measuring 8/64" (3.2mm) in diameter.



OTHER DEFECTS

Any defect that materially detracts from the appearance of the individual kernel or the edible or shipping quality of the almonds. The defects include gum, shrivel, brown spot, discolored, and chipped and scratched kernels greater than 1/4" (6.4mm) in diameter.



SERIOUS DEFECTS

Any defect that makes a kernel or piece of kernel unsuitable (includes decay, rancidity, insect injury, and damage by mold).



Product: Natural pure 100% Almond paste / butter (HS CODE 20071099)

Commercial name: Paste / butter of natural almonds

PRODUCT DESCRIPTION

Creamy, viscous and fluid paste obtained from freshly lightly roasted and grinded almonds kernels.

Product features: homogeneous paste.

Ingredients: 100% almonds kernels

Production process: Light roasted and fine grinding while are still in warm.

Origin: Greece

Varieties: Ferragnes, Mission/Texas, Tuono, Laurane Avijor, Vairo.

TMC expression: DD / MM / YYYY



ORGANOLEPTIC CHARACTERISTICS

Color: Brown

Odor: pleasant, characteristic of roasted almond

Taste: pleasant, characteristic of roasted almond, devoid of extraneous notes

Structure: creamy, homogeneous

Consistency: fluid

STRUCTURE / CHEMICAL CHARACTERISTICS	
Moisture (%)	1.5 - 3.0
Salt (%)	Absent
Sugar (%)	Absent
Gluten	Absent
Palm oil (%)	Absent
Chemical preservatives (%)	Absent

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MICROBIOLOGICAL 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.	NUTRITIONAL INFORMATION 100 G Total calories (kcal) 575 Protein (g) 21,2 Total fat (g) 49,4 Trans fat (g) 0 Saturated (g) 3,7 Monounsaturated fat (%) 31 Polyunsaturated fat (%) 12 Cholesterol (g) 0 Carbohydrate (g) 21,7 Calcium (mg) 264 Magnesium (mg) 268 Phosphorus (mg) 484
PACKAGE PROPERTIES Glass jar of 250 g NET Plastic tub of 1 kg NET Plastic tub of 5 kg NET	PRODUCT LABELLING Name of product Ingredients Allergen information Country of Origin Net Weight Expiring date Lot number Supplier name Storage instructions
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.	SHELF-LIFE 18 months from packing date in recommended storage conditions. Note: <i>Color decrease by time in original packaging.</i>
COMMENTS Crop Period: September – October Processing Period: September – June Suggestions Use: for ice cream and pastry uses Type of use: product intended for professional use for direct consumption.	ALLERGENS Tree nuts as almonds contains substances that may cause allergy. It may contain traces of peanuts, other tree nuts (hazelnuts, walnuts, pistachios) & gluten (legislation2003/89/EC)

SHIPPING AND PACKING INFORMATION

PRODUCT	PACKING	UNIT NET WEIGHT	STANDARD PALLET / CONTAINER QUANTITY		
			Container	Quantity	NET weight
Shelled almonds (kernels)	Bags	25 kgs	1 pallet	30 bags	750 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

ALLERGENS (Annex II Reg. CE 1169/2011)	Presence as ingredient	Presence because of contamination*	Absence in product
Cereals containing gluten (wheat, rye, barley, oats, spelled, kamut or their hybridizations) and derivatives			X
Soy and derivatives			X
Eggs and derivatives			X
Peanuts and derivatives		X	
Milk and derivatives (including lactose)			X
Tree Nuts (Hazelnuts, Almonds, Walnuts, Cashews, Pecans, Pistachios) and derivatives	Almonds	Almonds, Walnuts, Hazelnuts, Peanuts, Cashews	
Crustaceans and derivatives			X
Mollusks and derivatives			X
Celery and derivatives			X
Mustard and derivatives			X
Lupine and derivatives			X
Sesame and derivatives			X
Sulfur dioxide and sulphites in concentrations higher than 10 mg / kg or 10 mg / l expressed as SO ₂			X

*The presence of traces of allergens can vary in the different formats due to the segregation of ingredients on the different production lines

GMO	The product is <i>free from GMOs</i> (genetically modified organisms) and their derivatives.
Ionizing Radiations	With reference to the Directives 1999/2 / CE, 1999/3 / CE and s.m.i the product <i>is not been treated with ionizing radiation</i> .
Residual Solvents	With reference to the Directive 2009/32 / EC and s.m.i. the product is <i>solvent-free residues</i> or, if present, these do not exceed the maximum limits set by the current provisions on the subject.
Pesticide residues	With reference to EC Regulation 396/2005 and s.m.i., which define the levels maximums of certain pesticides present in foodstuffs, and subsequent modifications the product <i>is exempt from residues of unauthorized or authorized contaminants are not exceeded the maximum limits</i> provided for by the relevant provisions in force.

Product: Natural pure 100% Blanched Almond paste / butter (HS CODE 20071099)

Commercial name: Paste / butter of blanched almonds

PRODUCT DESCRIPTION

Creamy, viscous and fluid paste obtained from freshly lightly roasted and grinded blanched almonds kernels.

Product features: homogeneous paste.

Ingredients: 100% blanched almonds kernels

Production process: Light roasted and fine grinding while are still in warm.

Origin: Greece

Varieties: Ferragnes, Mission/Texas, Tuono, Laurane Avijor, Vairo.

TMC expression: DD / MM / YYYY



ORGANOLEPTIC CHARACTERISTICS

Color: Brown

Odor: pleasant, characteristic of roasted almond

Taste: pleasant, characteristic of roasted almond, devoid of extraneous notes

Structure: creamy, homogeneous

Consistency: fluid

STRUCTURE / CHEMICAL CHARACTERISTICS	
Moisture (%)	1.5 - 3.0
Salt (%)	Absent
Sugar (%)	Absent
Gluten	Absent
Palm oil (%)	Absent
Chemical preservatives (%)	Absent

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PACKAGE PROPERTIES Glass jar of 250 g NET Plastic tub of 1 kg NET Plastic tub of 5 kg NET	PRODUCT LABELLING Name of product Ingredients Allergen information Country of Origin Net Weight Expiring date Lot number Supplier name Storage instructions
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.	SHELF-LIFE 18 months from packing date in recommended storage conditions. <i>Note: Color decrease by time in original packaging.</i>
COMMENTS Crop Period: September – October Processing Period: September – June Suggestions Use: for ice cream and pastry uses Type of use: product intended for professional use for direct consumption.	ALLERGENS Tree nuts as almonds contains substances that may cause allergy. It may contain traces of peanuts, other tree nuts (hazelnuts, walnuts, pistachios) & gluten (legislation2003/89/EC)

SHIPPING AND PACKING INFORMATION

PRODUCT	PACKING	UNIT NET WEIGHT	STANDARD PALLET / CONTAINER QUANTITY		
			Container	Quantity	NET weight
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Soy and derivatives			X
Eggs and derivatives			X
Peanuts and derivatives		X	
Milk and derivatives (including lactose)			X
Tree Nuts (Hazelnuts, Almonds, Walnuts, Cashews, Pecans, Pistachios) and derivatives	Almonds	Almonds, Walnuts, Hazelnuts, Peanuts, Cashews	
Crustaceans and derivatives			X
Mollusks and derivatives			X
Celery and derivatives			X
Mustard and derivatives			X
Lupine and derivatives			X
Sesame and derivatives			X
Sulfur dioxide and sulphites in concentrations higher than 10 mg / kg or 10 mg / l expressed as SO ₂			X

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GMO	The product is <i>free from GMOs</i> (genetically modified organisms) and their derivatives.
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Pesticide residues	With reference to EC Regulation 396/2005 and s.m.i., which define the levels maximums of certain pesticides present in foodstuffs, and subsequent modifications the product <i>is exempt from residues of unauthorized or authorized contaminants are not exceeded the maximum limits</i> provided for by the relevant provisions in force.

Product: Natural pure 100% Hazelnut paste / butter
(HS CODE 20071099)

Commercial name: Paste / butter of hazelnuts

PRODUCT DESCRIPTION

Creamy, viscous and fluid paste obtained from freshly lightly roasted and grinded hazelnuts.

Product features: homogeneous paste.

Ingredients: 100% hazelnuts

Production process: Light roasted and fine grinding while are still in warm.

Origin: Greece

Varieties: -

TMC expression: DD / MM / YYYY



ORGANOLEPTIC CHARACTERISTICS

Color: Brown

Odor: pleasant, characteristic of roasted hazelnut

Taste: pleasant, characteristic of roasted hazelnut, devoid of extraneous notes

Structure: creamy, homogeneous

Consistency: fluid

STRUCTURE / CHEMICAL CHARACTERISTICS	
Moisture (%)	1.5 - 3.0
Salt (%)	Absent
Sugar (%)	Absent
Gluten	Absent
Palm oil (%)	Absent
Chemical preservatives (%)	Absent

EVERY 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.

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SHIPPING AND PACKING INFORMATION

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			Container	Quantity	NET weight
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	Carton box	10 kgs	1 pallet	72 boxes	720 kgs
			20' Container	1000 boxes	10.000 kgs

ALLERGENS (Annex II Reg. CE 1169/2011)	Presence as ingredient	Presence because of contamination*	Absence in product
Cereals containing gluten (wheat, rye, barley, oats, spelled, kamut or their hybridizations) and derivatives			X
Soy and derivatives			X
Eggs and derivatives			X
Peanuts and derivatives		X	
Milk and derivatives (including lactose)			X
Tree Nuts (Hazelnuts, Almonds, Walnuts, Cashews, Pecans, Pistachios) and derivatives	Hazelnuts	Almonds, Walnuts, Hazelnuts, Peanuts, Cashews	
Crustaceans and derivatives			X
Mollusks and derivatives			X
Celery and derivatives			X
Mustard and derivatives			X
Lupine and derivatives			X
Sesame and derivatives			X
Sulfur dioxide and sulphites in concentrations higher than 10 mg / kg or 10 mg / l expressed as SO ₂			X

*The presence of traces of allergens can vary in the different formats due to the segregation of ingredients on the different production lines

GMO	The product is <i>free from GMOs</i> (genetically modified organisms) and their derivatives.
Ionizing Radiations	With reference to the Directives 1999/2 / CE, 1999/3 / CE and s.m.i the product <i>is not been treated with ionizing radiation</i> .
Residual Solvents	With reference to the Directive 2009/32 / EC and s.m.i. the product is <i>solvent-free residues</i> or, if present, these do not exceed the maximum limits set by the current provisions on the subject.
Pesticide residues	With reference to EC Regulation 396/2005 and s.m.i., which define the levels maximums of certain pesticides present in foodstuffs, and subsequent modifications the product <i>is exempt from residues of unauthorized or authorized contaminants are not exceeded the maximum limits provided for by the relevant provisions in force</i> .

Product: Natural pure 100% Pistachios paste / butter
(HS CODE 20071099)

Commercial name: Paste / butter of pistachios

PRODUCT DESCRIPTION

Creamy, viscous and fluid paste obtained from freshly lightly roasted and grinded pistachios.

Product features: homogeneous paste.

Ingredients: 100% pistachios kernels

Production process: Light roasted and fine grinding while are still in warm.

Origin: Greece

Varieties: Aegine or Pontikis

TMC expression: DD / MM / YYYY



ORGANOLEPTIC CHARACTERISTICS

Color: Brown

Odor: pleasant, characteristic of roasted pistachios

Taste: pleasant, characteristic of roasted pistachios, devoid of extraneous notes

Structure: creamy, homogeneous

Consistency: fluid

STRUCTURE / CHEMICAL CHARACTERISTICS	
Moisture (%)	1.5 - 3.0
Salt (%)	Absent
Sugar (%)	Absent
Gluten	Absent
Palm oil (%)	Absent
Chemical preservatives (%)	Absent

EVERY 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.

MICROBIOLOGICAL 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.	NUTRITIONAL INFORMATION 100 G Total calories (kcal) 575 Protein (g) 21,2 Total fat (g) 49,4 Trans fat (g) 0 Saturated (g) 3,7 Monounsaturated fat (%) 31 Polyunsaturated fat (%) 12 Cholesterol (g) 0 Carbohydrate (g) 21,7 Calcium (mg) 264 Magnesium (mg) 268 Phosphorus (mg) 484
PACKAGE PROPERTIES Glass jar of 250 g NET Plastic tub of 1 kg NET Plastic tub of 5 kg NET	PRODUCT LABELLING Name of product Ingredients Allergen information Country of Origin Net Weight Expiring date Lot number Supplier name Storage instructions
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.	SHELF-LIFE 18 months from packing date in recommended storage conditions. <i>Note: Color decrease by time in original packaging.</i>
COMMENTS Crop Period: September – October Processing Period: September – June Suggestions Use: for ice cream and pastry uses Type of use: product intended for professional use for direct consumption.	ALLERGENS Tree nuts as pistachios contains substances that may cause allergy. It may contain traces of peanuts, other tree nuts (almonds, hazelnuts, walnuts) & gluten (legislation2003/89/EC)

SHIPPING AND PACKING INFORMATION

PRODUCT	PACKING	UNIT NET WEIGHT	STANDARD PALLET / CONTAINER QUANTITY		
			Container	Quantity	NET weight
Shelled almonds (kernels)	Bags	25 kgs	1 pallet	30 bags	750 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

ALLERGENS (Annex II Reg. CE 1169/2011)	Presence as ingredient	Presence because of contamination*	Absence in product
Cereals containing gluten (wheat, rye, barley, oats, spelled, kamut or their hybridizations) and derivatives			X
Soy and derivatives			X
Eggs and derivatives			X
Peanuts and derivatives		X	
Milk and derivatives (including lactose)			X
Tree Nuts (Hazelnuts, Almonds, Walnuts, Cashews, Pecans, Pistachios) and derivatives	Pistachios	Almonds, Walnuts, Hazelnuts, Peanuts, Cashews	
Crustaceans and derivatives			X
Mollusks and derivatives			X
Celery and derivatives			X
Mustard and derivatives			X
Lupine and derivatives			X
Sesame and derivatives			X
Sulfur dioxide and sulphites in concentrations higher than 10 mg / kg or 10 mg / l expressed as SO ₂			X

*The presence of traces of allergens can vary in the different formats due to the segregation of ingredients on the different production lines

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