

**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.



**ORGANOLEPTIC CHARACTERISTICS**

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

<b>STRUCTURE / CHEMICAL CHARACTERISTICS</b>	<b>RAW</b>	<b>ROASTED</b>	<b>ROASTED SALTED</b>
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.

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

\* 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 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> <tr><td>Total calories (kcal)</td><td>575</td></tr> <tr><td>Protein (g)</td><td>21,2</td></tr> <tr><td>Total fat (g)</td><td>49,4</td></tr> <tr><td>Trans fat (g)</td><td>0</td></tr> <tr><td>Saturated (g)</td><td>3,7</td></tr> <tr><td>Monounsaturated fat (%)</td><td>31</td></tr> <tr><td>Polyunsaturated fat (%)</td><td>12</td></tr> <tr><td>Cholesterol (g)</td><td>0</td></tr> <tr><td>Carbohydrate (g)</td><td>21,7</td></tr> <tr><td>Calcium (mg)</td><td>264</td></tr> <tr><td>Magnesium (mg)</td><td>268</td></tr> <tr><td>Phosphorus (mg)</td><td>484</td></tr> </table>	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
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<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 crop date in recommended storage conditions.  Note: <i>Color 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 almonds 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
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 of Greek Origin

 <p><b>Ferragnes</b></p>	 <p><b>Mission / Texas</b></p>	 <p><b>Guara / Tuono</b></p>
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**GRADING PARAMETERS**

<p><b>DISSIMILAR</b> Typically used for whole almond applications or for further processing such as blanching and roasting.</p>	
<p><b>DOUBLES</b> Two kernels developing in one shell. One side of a double kernel is flat or concave.</p>	
<p><b>CHIP &amp; SCRATCH</b> 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.</p>	
<p><b>FOREIGN MATERIAL</b> Pieces of shell, hulls, or other foreign matter that will not pass through a round-opening screen measuring 8/64" (3.2mm) in diameter.</p>	
<p><b>PARTICLES &amp; DUST</b> Fragments of almond kernels or other material that will pass through a round-opening screen measuring 8/64" (3.2mm) in diameter.</p>	
<p><b>SPLIT &amp; BROKEN</b> Seven-eighths or less of complete whole kernels that will not pass through a round-opening screen measuring 8/64" (3.2mm) in diameter.</p>	
<p><b>OTHER DEFECTS</b> 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.</p>	
<p><b>SERIOUS DEFECTS</b> Any defect that makes a kernel or piece of kernel unsuitable (includes decay, rancidity, insect injury, and damage by mold).</p>	

Revised on and approved by:  
14.03.21  
Konstantinos Makanikas



**MAKIN NUTS**  
TREE NUT PROCESSING & TRADING COMPANY

Since 1983



# 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.

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**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

**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

Revised on and approved by:  
15.04.21  
Konstantinos Mekanikas



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## 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 %

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	Carton box	10 kgs	40'	Container	760 bags	19.000 kgs
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