

Item No. 2920 Responsible C. Blaquière

Version No. V004

Date 26/04/2022

Sweetened green pistachio paste

PRODUCT DESCRIPTION

PROCESS:

Pistachios obtained by grinding, dried roasted and refined in homogeneous paste. Add of flavour.

DESCRIPTION:

Smooth and fine paste Aspect:

Color: Green

Characteristic of pistachios, no rancid and bitter note. Aromatic notes:

INGREDIENTS LIST:

Ingredients: pistachio (63%)(#NUTS#), Sugar, Sunflower oil, flavouring preparation. Colouring: brilliant blue E133 (0,3%) and carotens E160(ii) (0,1%)

Botanical Variety:

Geographic Origin: United States of America and Australia

LEGISLATION:

In conformity with the Mycotoxins

regulation 1881/2006/EC and its series of modifications.

In conformity with the regulation 1881/2006/EC and its series of modifications. Heavy Metals Pesticidals In conformity with the regulation 396/2005/CE and its series of modifications.

In conformity with the decree 2001-1097 of 16 November 2001 and its Ionization

series of modifications: No ionized product. **GMO**

In conformity with Regulations EC 1829/2003 and 1830/2003 and its

series of modifications: GMO free.

Allergens In conformity with the Directive 2003/89/EC and its series of modifications: contain Pistachios

(Nuts). May contain traces of other nuts and eggs.

Hygiene In conformity with the regulation EC of Hygiene package, regulation 852/2004.

Certification No. Labelling

Allergen Data

3 Nuts and derivated products Traces of nuts

2 Traces of eggs

- = The product contains the mentioned substance (as an ingredient)
- = The product is free of the mentioned substance (in accordance with dispensing)
- = There is insufficient data available to be able to classify in + or or the product possibly contains traces of the substance

Packaging								
Packaging Type	Packaging Sub Type	Used as	Item Description	Quantity	Unit of measure	Dim. Heigh t (mm	-	Dim. Width (mm)
pot	CSU	Primary	1L white pot	1	Piece(s)	125	0	109
pot	CSU	Primary	1L pot top ref 10538	1	Piece(s)	18	0	109,9
Item Net Weight		1 KG						

Phone: 33(0)3 21 90 00 10 - Fax: 33(0)3 21 90 00 11 - E-mail: - Home Page: Registration No.: 44909567800032 - Trade Register: BOULOGNE-SUR-MER APE Code: 1089Z - Legal Form: SAS - Stock Capital: 1 243 509.20 €

NUTRITIONAL VALUES (g / 100 g unless stated otherwise)

Information Source Nutrition

Energy (kJ)	2 307	Energy (kcal)	555
Protein	13,2	Carbohydrate	36,7
Of Which Sugars	35,1	Fat	38
Of Which Saturates	4,6	Fiber	6,6
Salt	0,002		

In conformity with Regulations EC 1169/2011 and its

series of modifications.

MICROBIOLOGY	/mavimum	/ a unloce	etated otherwise)

Total Viable Count	< 10 000 UFC/g	Coliforms	< 50 UFC/g
E. Coli	Abs/g	Staph. aureus	Abs/g
		Salmonella	Abs/25g
Enterobacteriaceae	< 500 UFC/g		
		Yeasts / Moulds	< 1 000 UFC/g

Pathogenic bacteria are checked for an annual control plan (salmonella, staphylococcus aureus, Listeria monocytogenes, E. coli) . UFC = Colony-Forming Unit.

APPLICATIONS, STRENGTHS INDICATIVE

	- , -		
Min.	Max.	UM	
Yoghurts		0,5	%
Ice cream		0,5	%

PHYSICAL AND CHEMICAL SPECIFICATIONS					
Standards	Min.	Max.	UM	Method	
Particle size		100%<30µm	%	Internal measure	
Moisture	1,5	3,5	%	Internal measure	

Physical and chemical parameters indicated in this board depend of raw materials 'characteristics before processing and given as indicative value.

CONDITIONS OF STORAGE, SHELF LIFE

Expiration Calculation

¹² months at room temperature (16 to 20°C) in closed packaging. No more > 25°C

[.] Moisture of storage : 30%.