

Item No. 2125 Responsible C. Blaquière Version No. V003

Date

07/06/2022

# Natural pistachio paste

#### PRODUCT DESCRIPTION

#### PROCESS:

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

**DESCRIPTION:** 

Aspect: Smooth and fine paste

Color: Green to brown

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

**INGREDIENTS LIST:** 

Ingredients: 100% pistachios of California (#NUTS#)

**Botanical Variety:** 

Geographic Origin: **United States** 

**LEGISLATION:** 

In conformity with Regulation EU 2023/915. Mycotoxins Heavy Metals In conformity with Regulation EU 2023/915.

In conformity with the regulation 396/2005/CE and its series of modifications. Pesticidals Ionization In conformity with the decree 2001-1097 of 16 November 2001 and its

series of modifications : No ionized product.

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

series of modifications: GMO free.

In conformity with the Directive 2003/89/EC and its series of modifications: Pistachios (Nuts). Allergens May contain traces of other nuts and milk.

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

Certification No. Labelling

### Allergen Data

Hygiene

1 Nuts and derivated products 3 Possible traces of nuts

2 Traces of milk and milk products.

- = 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									
Packaging Type	Packaging Sub Type	Used as	Item Description	Quantity	Unit of measure	Dim. Heigh t (mm	Leng ht (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	
Mana Nat Waterly		4 1/0							

**Item Net Weight** 1 KG

#### NUTRITIONAL VALUES (g / 100 g unless stated otherwise)

**Information Source Nutrition** 

Energy (kJ) 2 3 7 4 Energy (kcal) 567 **Protein** 21 Carbohydrate 19,6 Of Which Sugars 7,7 Fat 44,8 Of Which Saturates Fiber 5,5 9,9 Sodium (mg) 6 Salt 0,015 In conformity with Regulations EC 1169/2011 and its

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## MICROBIOLOGY (maximum / g unless stated otherwise)

Total Viable Count < 5 000 UFC/g
E. Coli < 1 UFC/g

Salmonella Abs/25g

**Enterobacteriaceae** < 100 UFC/g **Listeria** Abs/25g

Yeasts / Moulds < 500 UFC/g

Pathogenic bacteria are checked for an annual control plan (salmonella, staphylococcus aureus, Listeria monocytogenes, E. coli)

. UFC = Colony-Forming Unit.

Min.

### **APPLICATIONS, STRENGTHS INDICATIVE**

Max.

Yoghurts	1,5	3	%
Ice cream	1.5	3	%

UM

### PHYSICAL AND CHEMICAL SPECIFICATIONS

Standards	Min.	Max.	UM	Method
Moisture		4	%	Internal measure
Particle size		100%<30μm	%	Internal measure
Peroxyde indice		1	mEqO²/kg	Internal measure
Metal		Absence	%	Metals detector
Foreign material (m/m)		0,001	%	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 in a dry room at a temperature between 8-15  $^{\circ}$  C in the original, not opened packaging. Stability: slight settling possible