MANUALE QUALITÀ E SICUREZZA ALIMENTARE

M03 - Scheda Tecnica Prodotto Finito

Technical Sheet SICILIAN PISTACHIO FLOUR



Additional description: product obtained by refining into flour Sicilian pistachio

Product features: flour

Ingredients: 100% Sicilian pistachio

Production Process: shelling, sorting, refining into flour and packaging of best Sicilian

pistachios

TMC: DD/MM/YYYY

Shelf-life: 12 months from the Date of Production

Storage: Keep in a cool and dry place, away from heat sources and direct light.

Geographical origin: Sicilia (Italy).

Indication to the consumer for cross-contamination by allergens: almond, hazelnut, walnut,

Pecan nut, Queensland nut, Cashew nut, sesame, soy, milk

Organoleptic features:

Colour: bright green

Smell: pleasant, aromatic, typical of pistachio, without foreign odors, never rancid **Flavour:** strongly aromatic, typical of pistachio, without foreign tastes, never rancid

Texture: flour **Consistency:** soft

Approved by Legal Representative	Rev 0 del 22/06/2016	Page 1	



MANUALE QUALITÀ E SICUREZZA ALIMENTARE

M03 - Scheda Tecnica Prodotto Finito

Physical and Chemical Features:

Moisture rate (%): max 6 Aflatoxin B1 (μg/kg): <8

Aflatoxines B1+B2+G1+G2 (μ g/kg): <10

Microbiological features:

Total microbial count (ufc/g): <100000 Salmonella spp.(ufc/25 g): absent

Listeria monocytogenes (ufc/25g): absent

Mould (ufc/g): <1000 Yeasts (ufc/g): <1000

Nutitional Value (100 g):

Energy (kJ/kcal): 2353/562

Fat (g): 49,2

of which saturated (g): 2,8

Carboidrates (g): 18,7

of which sugar (g): 7,7

Fiber (g): 10,1 Proteins (g): 20,8

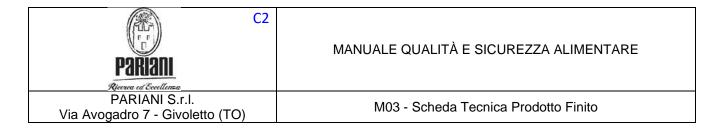
Salt (g): 0

GMO: The product is free of GMOs (genetically modified organisms) and their derivatives.

Ionizing Radiations: In accordance to Directive 1999/2/EC and 1999/3/EC, the product has not been treated with ionizing radiation.

Solvents Residues: In accordance to Directive 2009/32/EC, the product hasn't solvent residues or, if these are present, they don't exceed the maximum limits.

Pesticide Residues: In accordance to Directive 2005/396/EC, which define the maximum levels for certain pesticides in foodstuffs, the product is free of residues of unauthorized contaminants or, to those authorized, no maximum limits are exceeded.



Formats:

FORMAT	5kg	1kg	150g	100g	
PRODUCT CODE	60057	60056	63706	60089	
PRODUCT EAN			80983484	8056459820180	
CARTON EAN					
PRIMARY PACKAGING	Vacuum	Vacuum	Vacuum	Classian	
	Bag	Bag	Bag	Glass jar	
SECONDARY	Cardboard	Cardboard	Cardboard	Cardboard	
PACKAGING	box	box	box	box	
PARTS FOR CARTON	2	10	24	12	
PALLET: CARTON FOR					
LAYER					
PALLET: LAYER FOR					
PALLET					

Use/Advices: product suitable for pastry and restaurant preparations

Type of use: product intended for professional use.

Approved by Legal Representative	Rev 0 del 22/06/2016	Page 3



MANUALE QUALITÀ E SICUREZZA ALIMENTARE

M03 - Scheda Tecnica Prodotto Finito

Allergens:

ALLERGENS (Reg 2011/1169/EC)	Presence as ingredients	Cross contamination*	Absence
Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and by-products			Х
Crustaceans and by-products			Х
Shellfish and by-products			X
Eggs and egg products			X
Fish and derivatives			X
Peanuts and by-products			X
Soybeans and by-products		Х	
Milk and milkproducts (lactose included)		Х	
Nuts (Hazelnuts, Almonds, Walnuts, Cashew nuts, Pecan, Brazil nuts, Pistachios, Queensland nuts) and by-products	Pistachio	Almond, Hazelnut, Walnut, Pecan, Queensland nut, Cashew nut	
Celery and by-products			Х
Mustard and by-products			Х
Lupin and by-products			Х
Sesame seeds and by-products		Х	
Sulfur dioxide and Sulphites in concentration greater than 10 mg/kg or 10 mg/1 expressed as SO2			х

^{*} The presence of allergens traces can vary in the different formats for the segregation of the ingredients on different production lines

Review 02/11/2023			
EDITING	M	CHECK	MAL
Dott. Jacopo	//curar Jacofo	Dott. Mattia	1 lotte tona
Tamion		Pariani	

Approved by Legal Representative	Rev 0 del 22/06/2016	Page 4