

Pistachio green kernel

product data sheet

description

Pistachio green kernel: The pistachio cerebellum is the longitudinal cuts of the pistachio peppermint (without the third skin) along the length of the pistachio brain, divided into two, four or four pieces, and the two ends have a natural curvature.

Organoleptic

The pistachio slice should have a natural smell, taste and color (no bitter taste).

General information

Packing unit	carton	
Gross weight/net weight	Based on customer order	
Packaging material	Plastic Food grade	
(direct contact with food)		
Secondary packaging	carton	
Storage conditions temperature	15 °c	
Best before date(shelf life)	2 years after production	

safety

All products are produced, stored, and shipped in accordanced with the good manufacturing practices of the us food and drug administration. In addition, all products are screened for foreigen material to meet the specifications.

Chemical and physical information

parameters	Value	Uom	Analysis method	
Moisture	5	%	Iso 665	
Peroxide value	1	meq	Aoac 965.33	
Free fatty acids	1/5	%		
Aflatoxin B1	Complies with the regulations of the importing	ppb	National standard No.6872	
Aflatoxin total	Country Complies with the regulations of the importing country	ppb	National standard No.6872	
pesticide residue	See natation	ppm	National standard No.13118	
Foreign material	0.1	Weight percent	National standard No.5925	
Heavy metal lead(Pb)	0	%		
Heavy metal cadmium(cd)	0	%		

Incompatible materials

- 1. Pest
- 2. Mildness visible to the naked eye
- 3. Soil, gravel, pebbles, grit glass and metal objects
- 4. Tangles, extinctions, bird flu, rodent hair, egg shells, larvae, pupae, and the like

Microbiological

parameters	value	Uom	Analysis method
salmonella	Negative	In 25	National standard
		gram	No.1810
E.coli	Negative	Cfu/gr	National standard
			No.2946
Total plate count	100000	Cfu/gr	National standard
			No.5272
Coliforms	100	Cfu/gr	National standard
			No.9263
Enterobacteriaceae	Negative	Cfu/gr	
Yeasts	Negative	Cfu/gr	National standard
			No.10899-2
Moulds	1000	Cfu/gr	
Staphyiocococus	Negative	Cfu/gr	
aureus			
Bacillus cereus	Negative	Cfu/gr	
Listeria	Negative	Cfu/gr	

quality management syetem

Documentation		certification
certificate of origin		iso22000:2005
certificate of Analysis		iso9001:2015

Nutrional values (per 100 g)

Energy	562 kcal	
Fat	45 g	
Cholesterol	0 mg	
Carbohydrates	28 g	
Protein	20 g	
Sodium	1 mg	
potassium	1025 mg	
fiber	10 g	
Vitamin A	415 IU	
Calcium	105mg	
Vitamin D	OIU	
Vitamin B12	0mg	
Vitamin C	5/6 mg	
Vitamin B6	1/7mg	
magnesium	121 mg	
Iron	3/9 mg	