



Pistachio Nuts with Skin

product data sheet

description:

Pistachio Nuts with Skin: nuts Fruit figures pistachio tree scientific name of the pistaciaveraL family of Anacardiaceae, with its first and second skin completely taken.

The pistachio Nuts is being processed:

It is said that doing it will change the pistachio's Nuts in terms of color, smell and taste like roasting, picking, salt and other processes

Pistachio Nuts with Skin cultivars :

Pistachio cultivars are names that, after grouping different types of pistachios, based on their consistency and synonyms, one or more botanical attributes such as shape and size are laid down for easier identification on each group.

Organoleptic

The Pistachio Nuts with Skin should have a natural smell, taste and color (no bitter taste).

Pistachio nuts color

It is the natural color of the third skin of the healthy pistachio nuts, usually in terms of variety, growth length, picking time and the duration of its maintenance, and a mixture of yellow, green, purple, pink and red.

General information

Packing unit	Carton
Gross weight/net weight	Based on customer order
Packaging material (direct contact with food)	Plastic Food grade
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 accordance with the good manufacturing practices of the US Food and Drug Administration. In addition, all products are screened for foreign material to meet the specifications.

Sizing

Whole A	> 90%	N/A
Whole B	70% < Whole kernel < 90%	N/A
Halves and pieces(broken)	N/A	90% sizing > 6mm
Whole and broken	30% < Whole kernel < 70%	N/A
Crumbs	N/A	2mm < sizing < 6mm
powder	N/A	Sizing < 2mm

Chemical and physical information

parameters	Raw	Roasted	Uom	Analysis method
Moisture	5	3	%	Iso 665
Peroxide value	1	1	meq	Aoac 965.33
Free fatty acids	1/5	1/5	%	
Aflatoxin B1	Complies with the regulations of the importing country	Complies with the regulations of the importing country	ppb	National standard No.6872
Aflatoxin total	Complies with the regulations of the importing country	Complies with the regulations of the importing country	ppb	National standard No.5925
pesticide residue	See natation	See natation	ppm	National standard No.13118
Foreign material	Max 0.001	Max 0.001	Weight percent	National standard No.5925
Heavy metal lead(Pb)	0	0	%	
Heavy metal cadmium(cd)	0	0	%	
pestilence	Max 5	Max 5	%	
Unauthorized foreign material	Negative			
powder	For Whole =max 0/001 For whole and broken=0/002 For broken=0/005			
burn	0	0/5	%	
salt	0	2	%	

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	Raw	Roasted	Uom	Analysis method
salmonella	Negative	Negative	In 25 gr	National standard No.1810
E.coli	Negative	Negative	Cfu/gr	National standard No.2946
Total plate count	100000	10000	Cfu/gr	National standard No.5272
Coliforms	100	10	Cfu/gr	National standard No.9263
Enterobacteriaceae	Negative	Negative	Cfu/gr	
Yeasts	Negative	Negative	Cfu/gr	National standard No.10899-2
Moulds	1000	100	Cfu/gr	
Staphylococcus aureus	Negative	Negative	Cfu/gr	
Bacillus cereus	Negative	Negative	Cfu/gr	
Listeria	Negative	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	0IU
Vitamin B12	0mg
Vitamin C	5/6 mg
Vitamin B6	1/7mg
magnesium	121 mg
Iron	3/9 mg