



**PRODUCT DESCRIPTION:**

**MARCH 2020**

ECOLOGICAL SHELLED PISTACHIOS (KERNEL)

Variety Kerman

Origin: Castilla la Mancha (Spain)

Crop period: September-October 2019

Processing period: October 2019 – February 2020

Shelling period: February – March 2020

**PHYSICAL PARAMETERS**

Appearance: Elongated brown-purple-greenish kernel fleshy texture.

Smell: Typical of this fruit, slightly aromatic without any foreign smell.

Taste: Typical of this fruit, without any foreign taste.

Pistachios Kernels Grades	% of Splits	Foreign Material	Chip & Scratch	Particles & Dust	Other Defects	Serious Defects	Insect Damage	Mold, Rancid Decay
WHOLE SIZE: 6-11 mm	0,01 %	0,01 %	2 %	0,01 %	1 %	1%	0.15%	0,02 %

**INGREDIENTS**

100 % ECO shelled Pistachio.

SPECIFICATIONS.

**PHYSICAL AND CHEMICAL**

Size <> 5% of the established. 6-11 mm.

Humidity: ≤ 7%

Rotten and moldy: ≤0,02%

Broken: ≤0,01%

Rodents Contamination Absent

Chemical aditives Absent

**MICROBIOLOGICAL SPECIFICATIONS**

Escherichi coli NMP: < 3/g

Listeria monocytogenes: Absence in 25 g.

Salmonella: Absence in 25 g.

Aflatoxins B1: ≤ 8 ppb

Aflatoxins B1+B2+G1+G2: ≤ 10 ppb

Mycotoxins According to EEC No. 1881/2006 in its valid version

Heavy metal According to EEC No 1881/2006 ECC No. 488/2014 in its valid version

Pesticides According to the EU-Organic regulation, (EC), No.834/2007 and the (EC) No. 889/2008 in its valid version

**NUTRITIONAL INFORMATION**

Energy value 2671Kj-646 Kcal

Fats 57 g

Of which are saturated 5.6 g.

Carbohydrates 9,0 g.

Of which are sugar 7,6 g.

Proteins 21 g.

Dietary Fiber 9,9 g.

Salt <0.01 g.

**CONSERVATIONS & SHELF LIFE**

Storage conditions: Dry and cool place. Good ventilation. Protected from light.

Optimal storage < 6 Celsius degrees.

Shelf life: 12 months after production date in good storage condition.

**PACKAGES**

Polypropylene sacks. Net weight 25 kg.

Big bags: 500, 800 and 1.000 Kg.

**ALLERGENS Y GMO**

Allergens. Nuts

It does not contain traces or allergens or any other type No genetic modification.

The product is not treated with ionizing radiations

