

# Produktspezifikation

## *Product specification*

**Product: PISTACHIO PASTE**  
**PISTA\_001**

### 1. COMPOSITION AND PRODUCT DESCRIPTION

100% shelled pistachio , obtained by refine pistachio roasted of the current harvest.

### 2. CHEMICAL AND PHYSICAL CHARACTERISTICS

Moistness	Max 4%
Insects,parasitics,traces of rodents	Absent
Foreign materials (stones,shelles,etc.)	Absent
Aflatoxine	In compliance with reg. CE 165/2010
-total (B1 + B2 + G1 + G2)	Max 10,0 µg/kg
-B1	Max 8,0 µg/kg

### 3. MYCROBIOLOGICAL CHARACTERISTICS

Total viable count	Max 30.000 ufc/g
Moulds and Yeast	Max 500 ufc/g
Total coliforms	Max 200 ufc/g
Enterobacteriaceae	Max 100 ufc/g
E. coli	Max 100 ufc/g
Staphylococcus aureus	Max 100 ufc/g
Salmonella	Absent/25 g
Listeria monocytogenes	Absent/25 g

### 4. PRODUCT CHARACTERISTICS

**Finess:** 20 micron +/- 10%

### 5. ORGANOLEPTIC CHARACTERISTICS

Colour : light green  
Odour : fresh  
Flavour : sweet

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### 6. NUTRITIONAL CHARACTERISTICS\* (average values for 100 g of edible part )

Energy value	650	kcal
Energy value	2690	kJ
Total fat	56,4	g
- Saturated	11,87	%
Proteins	25,2	g
Carbohydrates	7,40	g
- Sugars	3,80	g
Fibers	7,40	g
Salt	traces	

\* These values are subject to change in relation to the lots and to the harvest.

### 7. PACKING

glas; 500 g

### 8. PRESERVATION

Keep in a cool and dry place, preferably at a temperature between 8 and 10 °c.

### 9. TIME LIMIT FOR PRESERVATION

Expire date : within 18 months from the production, in compliance with preservation condition and complete packing

### 10. LABEL

Denomination of product, company style, net weight, lot, ingredient, expire date.

### 11. OTHER CHARACTERISTICS

Anastasi Regulamentations and certifications:  
FSSC 22000  
Kosher  
Regulation CE 2004 / 852 (HACCP)  
Regulation CE 2002 / 178 (TRACER)  
Reg. (UE) N. 1169/2011 (ALLERGENS)  
Regulation CE 1935 / 2004 (ALIMENTARY PACKAGING)  
The raw materials used are not subjected to ionization

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**Specification of food allergen appropriate guideline 2007/68/EG** (raw materials and products manufactured out of it accordingly products churn out with it):

	Allergens List	Ingredient	Presence in the site	Possible Cross contamination
	Corn comprised gluten/products which based on it	NO	NO	/
	Crayfish and products which based on crayfish	NO	NO	/
	Eggs and products based on eggs	NO	NO	/
	Fish and products which based on fish.	NO	NO	/
	Peanuts and products based on peanuts.	NO	NO	/
	Soya and products which based on soya.	NO	NO	/
	Lupine and products which based on lupine.	NO	NO	/
	Molluscs and products which based on.	NO	NO	/
	Milk and products which based on milk, comprising lactose.	NO	NO	/
Dried fruit	Almonds ( Amigdalus C. )	NO	YES	YES
	Hazelnuts ( Corylus A. )	NO	NO	/
	Common walnuts ( Junglans R. )	NO	NO	/
	Acagiù walnuts ( Anacardium O. )	NO	NO	/
	Pecan walnuts ( Carya I. )	NO	NO	/
	Brazil walnuts ( Bertholletia E. )	NO	NO	/
	Pistachios ( Pistacia Vera )	YES	YES	/
	Queensland walnuts ( Macadamia T. )	NO	NO	/
	Celery and products which based on celery.	NO	NO	/
	Mustard and products which based on mustard.	NO	NO	/
	Sesame and products which based on sesame.	NO	NO	/
	Solphur dioxid and sulphites with concentration in minimum of 10 mg/kg.	NO	NO	/



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Regulations CE 2003 / 1829 and 1830 (GMO)

Products supplied by us	Yes	No	% (if yes)
Consist GMO		x	
Contain and/or derived from GMO		x	
Are produced with using additives and with using technological adjuvant, consist and/or contain GMO		x	
are subject to labeling GMO		x	

Origin: Iran/California