

TECHNICAL SHEET – ECO SPANISH KERNEL PISTACHIO

Sales denomination:

ECO SPANISH KERNEL PISTACHIO

Product description:

Pistachio Spanish grain ECO. Product ready to be consumed directly.
Raw material: Pistachio with raw shell. Origin Spain.

MANUFACTURER INFORMATION

Business name:

Manufacturing center address:

Population:

Province:

Telephone fax:

Email/website:

Sanitary Registry No.:

VAT number:

Applicable legislation:

Regulation 853/2004, of April 29, 2004, of the European Parliament and of the Council, which establishes specific hygiene standards for food of animal origin.

Regulation 852/2004 Regulation (EU) No. 1169/2011 of the European Parliament and of the Council of October 25, 2011 on the food information provided to the consumer.

Regulation 2073/2005 on the microbiological criteria applicable to food products.

Regulation 1881/2006, which determines the maximum content of certain pollutants and its subsequent amendments.

Directive 2004/12/EC packaging and packaging waste.

Regulation (EU) No. 1379/2013 of the European Parliament and of the Council of December 11, 2013.

Regulation 10/2001 of the commission of January 14, 2011 on plastic materials and objects intended to come into contact with food and its modifications.

Codex Alimentarius. (2015). Code of hygienic practice for foods with low moisture content. CXC 75-2015 Regulation (EU) 2018/848 EU (2006).

Commission Regulation (CE) No.

1881/2006 of December 19, 2006 establishing the maximum content of certain contaminants in food products Regulation 1169/2011/CE

Commission Regulation (EU) 2022/1370 of 5 August 2022, which modifies Regulation (EC) No.

1881/2006 with regard to the

maximum content of ochratoxin A in certain food products Royal Decree 126/2015, of February 27, which approves the general rule relating to food information on food that is presented unpackaged for sale to final consumers and communities, packaged in places of sale at the request of the buyer, and packaged by the owners of the retail trade minor

Ingredients:

raw pistachio shell

Allergen Statement: Contains shells and may contain traces of other nuts.

Allergenic product according to regulation 1169/2011/CE

Additional information:

The product does not fall within the scope of application of regulations (EC) 1829/2003, it does not contain, nor is it made up of GMOs, nor has it been produced from GMOs.

Nutritional Information (per 100 g.):

Average energetic and nutritional values:	Per 100 g
Energy	2507 kj. / 599 kcal
proteins	18g
Carbohydrates:	13.4g
Of which sugars:	7.8g
Fats:	49.0g
Of which saturates	5.6g
Dietary fiber	8.0g
Sodium	0.78g

Organoleptic parameters:

- Natural aroma, own, without added extracts.
- Neutral flavor, raw.
- Color Between dark green and yellow.
- Fine texture, heterogeneous particles,

Physicochemical characteristics: Humidity Max. 6.75%**Contaminating residues:**

- Unauthorized biocides: Absence
- Authorized biocides: Low according to the Maximum Residue Limits (MRL) / Absence in the variety ecological

Microbiological characteristics:

- Total Aflatoxins; < 10 (µg/Kg)
- Aflatoxin B1; < 8 (µg/Kg) • Molds and Yeasts; < 10
- Molds and Yeasts; < 10 E3 • Total Coliforms; <4 E3
- Escherichia Coli B- Glucuronidase; <1 E3
- Salmonella; ABSENCE

PHYSICAL

Shell defects (%): allowable tolerances by weight

parameters	Tolerance
closed shells	2%
Voids and loose shell	1%
Dirty spotted shell	3%
Foreign material, shell not included	0.20%
Non-uniformity in size	3%

allergens

	BUT
Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut, or their hybrid varieties)	NO
Crustaceans and crustacean products	NO
Eggs and egg products	NO
Fish and fish-based products	NO
Peanuts and peanut-based products	NO
Soy and soy-based products	NO
Milk and its derivatives	NO
Nuts (almonds, hazelnuts, cashews, pecans, pistachios, macadamias)	YES
Celery and derived products	NO
Mustard and derived products	NO
Sesame seeds and products made from sesame seeds	NO
Sulfur dioxide and sulfites in concentrations greater than 10 mg/Kg or 10 mg/litre expressed as SO ₂	NO
Lupines and lupine-based products	NO
Molluscs and mollusc-based products	NO

Conditions and conservation time / Shelf life:

Relative humidity < 80%

Recommended temperature 4°C -

10°C Product life: from 12 to 18 months from opening, keeping in a cool and dry place.

Store away from direct sunlight, water, strong odors and protected from attack by rodents and insects.

Description of the

Processing: Reception, storage, roasting, manual classification of the product, packaging, and dispatch.

Packing:

Packaged according to customer specifications, in formats of:

	FORMAT	NET WEIGHT	UNIT PACKAGING 1
	bag	25kg	bag
	big bag	600 kg.	1 bag

After forming the big-bag, it is stored in a protected atmosphere and placed on euro pallets (80x120 cm) that are wrapped in film so that they are not damaged during transport.

GMO: Product free of direct or indirect genetic modification.

Net Weight: Various formats.

Labelled:

Each packaged food product contains the following indications (complying with technical-sanitary regulations regarding the labeling of food products): product sales name, list of ingredients, net weight, best-before date, storage conditions, company identification , manufacturing batch, trade name.

Transportation: Storage and transportation is suggested in clean, dry places free of foreign odors where direct sunlight does not fall. Regarding transport, a European pallet (80x120 cm) will be used on which the item will be shrink-wrapped.

Final destination intended for the product: All consumers in general (except allergic population).

Risk group: People allergic to shelled fruits.

Best before date: From 12 to 18 months, having maintained adequate storage conditions.

Observations:

This file is valid from the revision date, canceling and replacing the previous versions.