

PRODUCT SPECIFICATION

Product Name	Pistachio Nuts Split USA
Product Code	4338



Quality System OF OUR SUPPLIER Certified and implemented	Food Safety Management Systems, BRC Global Standard for Food Safety and implemented the HACCP system according the EU/UK standard.
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PRODUCT CHARACTERISTICS	
Origin	USA
Product denomination (legal name)	Pistachio nuts
Description of the product	This product consists of split and broken pieces, oval and half rounded in shape, with bright green colouring and some purple on the skin, indicative of freshness.
Description of the process	Dried and sorted at origin. Quality controlled
Ingredients declaration	Pistachio

Organoleptic values		Method
Appearance	Firm, Crisp, free from oily, rubbery or soft nuts.	Organoleptic
Colour	Purple/red skins over deep green kernels.	Organoleptic
Flavour & Aroma	Characteristic, free from rancidity, taints, unwholesome flavours and odours.	Organoleptic
Texture	Firm & Crisp.	Organoleptic

Analytical values	Target	Minimum	Maximum	Method
Moisture			6.5%	
Mycotoxins:				
Aflatoxin B1			8ppb	ASTA 24.1
Aflatoxin total			10ppb	ASTA 24.1
Peroxide Value			10 meq per kg	
Free Fatty Acid			1.0%	

Physical values	Target	Minimum	Maximum	Method
Damage			2.0%	
Insect Damage			0.4%	
Shell			-	
Foreign matter (shell, stones, dirt, glass, metal, straw, plastic, hair, threads)			0.05%	
Glass/ Stone			Absent	
Metal detection (mm)	Fe 4.00 mm	Non-Fe 4.0 mm		SS 5.0 mm

Spec Issue No : 2317	Version : 08
Issued By : Amit Patel	Last Updated : 16/10/2024
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Microbiological values	Minimum CFU/g	Maximum CFU/g	Method
TVC		100,000	ISO 4833:2003
Coliforms		100	ISO 21528-2:2004
Presumptive <i>B. cereus</i>		100	
<i>E. coli</i>		100	ISO 16649-1:2000
Salmonella		Absent in 25g	ISO 6579:2002
Yeasts		1000	BS 4285-3.6:1986
Moulds		1000	BS 4285-3.6:1986

Heavy Metals (Data are based on the results of our internal monitoring system and supplier's information)

Products are supplied in accordance with the current EU/UK contaminants legislation.

Pesticide	Products are supplied in accordance with the current EU/UK Pesticide Legislation.
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Packaging

Description	Blue Food Grade Poly Sac inner- cardboard outer.
Weight	10 kg, 12.5 kg or 25kg size may change as per customer request and availability.

Labelling	Product Description, Batch / Mill order Number, Best before Date, Net Weight
Storage conditions	On pallets under cool, dry, hygienic conditions; not exposed to sunlight. Max temp 15 Degrees Celsius, Recommended storage 6-10 Degrees Celsius.
Shelf life	Maximum 2 year from production. Minimum 75% of declared maximum shelf life

PRODUCT SUITABILITY

Vegetarians	YES	Not Certified
Vegans	YES	
Kosher	YES	
Halal	YES	
Coeliacs	YES	

Nutrition information per 100g

kcal	567
kJ	2471
Protein (g)	22.56
Carbohydrate (g)	26.1
Sugar (g)	8
Fat (g)	45
Saturates (g)	5.5
Salt (g)	0

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OUR SUPPLIER/ MANUFACTURER
ALLERGEN DECLARATION

No.	Allergen	Present in Product	Present on Site	Processed on Site	Risk of cross contamination through Supply chain
1	Cereals containing gluten, i.e. wheat, rye, barley, oats, spelt, kamut and products thereof	No	No	No	No
2	Crustaceans and products thereof	No	No	No	No
3	Egg and products thereof	No	No	No	No
4	Fish and products thereof	No	No	No	No
5	Peanuts and products thereof	No	No	No	No
6	Soybeans and products thereof	No	No	No	No
7	Milk and dairy products (including lactose)	No	No	No	No
8	Nuts : Almond, Hazelnut, Walnut, Cashew, Pecan nut, Brazil nut, Pistachio nut, Macadamia nut and Queensland nut and products thereof	Yes	Yes	Yes	Present on product (Pistachio)
9	Celery and products thereof	No	No	No	No
10	Mustard and products thereof	No	No	No	No
11	Sesame Seeds and products thereof	No	No	No	No
12	Sulphur dioxide and sulphites at concentrations of more than 10mg/kg or 10mg/litre, expressed as SO ₂	No	No	No	No
13	Lupin	No	No	No	No
14	Molluscs	No	No	No	No
Allergens in product		Pistachio			
How do you control cross contamination of allergens processed on site?		This product is handled at different site; no other allergens handle apart from Nuts.			
Detail any 'May contain' allergen warning required for this product		May contain traces of other Tree nuts .			

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GMO STATEMENT

Referring to the EU council regulations 1829/2003 and 1830/2003, we herewith issue the following statement concerning the above mentioned product :

Neither the product itself nor any component is produced from raw materials of which genetically modified varieties are known.	Yes
The product or a component is produced from raw materials which are identity preserved. This statement is based on statements of our suppliers.	No
The product or a component is produced from raw materials which have a GM origin.	No
This product needs declaration as GMO.	No

IRRADIATION STATEMENT

There are no known irradiated ingredients present in any of the raw material or finished products manufactured by the our supplier. The company has no intention of knowingly purchasing any raw material or ingredient that has been irradiated.

REMARKS

Use in production

If the goods or any part thereof supplied under the contract are processed, altered or tampered with in any way by the buyer or receive of the goods or any other person, the quality of the goods shall be deemed to be acceptable to the buyer. All customers' quality control checks are to be completed on the entire load, prior to production and use.

Infestation

Relating particularly to Coriander Seed, Whole Chillies and Fennel Seed: We cannot guarantee that goods will not at a later date, be subjected to infestation, unless specifically vacuum treated or heat treated. Even after treatments, treated goods can be subjected to re-infestation if incorrectly stored. Untreated seeds, herbs and spices in any form, treated with approved chemical fumigants, are still susceptible to possible infestation, as insect eggs are not destroyed by current chemical fumigants.

Peanut Statement

Whilst our suppliers are fully aware of consumer concerns regarding the use of peanuts and thereof products, and in many cases are peanuts free sites, they are unable to give categorical assurances that their products are Peanut Free from the following reasons:

- Many herbs and spices are grown and processed in close proximity to other nuts / peanuts at various origins
- Transportation can also be a possible source of adventitious cross contamination as many products are transported in containers from origin over which our suppliers are unable to exercise any controls.

Customer Approval

**Allergens: When purchased in bulk size original packaging, manufacturer allergen policy will apply.
When purchased in quantities that need re-packaging, our allergen policies will apply.**

Component	Nuts in Bulk (Applies when bought in small quantities that need re-packaging)		
	In Product	Processed in Same Equipment	Handled on Site
Cereals containing GLUTEN and products thereof	NO	YES	YES
EGGS or its derivatives	NO	NO	NO
FISH or its derivatives	NO	NO	NO
CRUSTACEANS / SHELLFISH	NO	NO	NO
MOLLUSCS	NO	NO	NO
PEANUTS or derivatives	NO	YES	YES
SOYA BEANS or derivatives	NO	YES	YES
MILK (LACTOSE) or its derivatives	NO	YES	YES
NUTS , tree nuts:	YES	YES	YES
CELERY, including celeriac and its derivatives	NO	YES	YES
MUSTARD, referring to all parts of the plant and derivatives thereof	NO	YES	YES
SESAME SEEDS or derivatives	NO	YES	YES
SULPHITES >10ppm – Sulphite quantity to be given in ppm	NO	YES	YES
LUPIN seeds or derivatives	NO	NO	NO

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