

Product specification according to the legislation of USA

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UNITED STATES

Product Specification

Legal denomination : Pistachio meal
Commercial name : Pistachio Flour

Typical composition

pistachios kernels

Possible allergen cross contact during processing

May contain : Other tree nuts

Delivery form

	Net weight
BOX	2.270 KG
Shape	Powder
Amount per box/bag/each	5LB/BOX
Amount per pallet	300BOX/PAL

Chemical limits

MOISTURE	3.50 - 4.50 %		IOCCC1(1952)
TOTAL FAT CONTENT	53.0 %	+ /- 2.0	IOCCC14(1972)

Physical limits

Not specified.

Microbiological limits

TOTAL PLATE COUNT (CC)	max 5,000/g	ISO4833
YEASTS	max 50/g	ISO7954
MOULDS	max 50/g	ISO7954
ENTEROBACTERIACEAE	max 10/g	ISO21528-2
COLIFORMS	max 10/g	ISO4832
E.COLI	absent/g	ISO16649-2
SALMONELLAE	absent/25g	ISO6579

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Microbiological limits

Ref.Method

website <http://www.iso.org>

Alternative methods are also used place of the reference ISO standard after validation through the ISO 16140 scheme by an international recognized reference body (AOAC, Microval, AFNOR e.g.) and complimentary internal validation study on cocoa and chocolate matrices.

Shelf life

12 Month (s) after production date

Nutritional data for 100g (by calculation based on literature data)

ENERGY VALUE	586 kcal	TRANS FATTY ACID (TFA) TOTAL	0.0 g
CALORIES FROM FAT	444 kcal	CHOLESTEROL	0.0 mg
TOTAL PROTEIN	20.0 g	DIETARY FIBRE	8.0 g
TOTAL CARBOHYDRATES	18.0 g	VITAMIN A (IU)	77
SUGARS (MONO+ DISACCHARIDES)	9.0 g	SODIUM	10.0 mg
POLYOLS	0.0 g	VITAMIN C L-ASCORBIC ACID	7.200 mg
TOTAL FAT	53.0 g	CALCIUM	98.3 mg
SATURATED#FATTY#ACID	7.7 g	IRON	6.70 mg

Additional allergens info

MILK PROTEINS	0	PARABENE	0
LACTOSE	0	YELLOW 5	0
EGG PRODUCTS	0	CINNAMON	0
SOY PROTEINS	0	VANILLIN	0
SOY OIL	0	CORIANDER	0
LUPIN	0	CELERY	0
GLUTEN	0	UMBELLIFERAE	0
WHEAT	0	ORANGEYELLOW S	0
RYE	0	AZORUBIN	0
BUCKWHEAT	0	AMARANT	0
BEEF	0	COCHINEAL RED A	0
PORK	0	ALLURA RED AC	0
CHICKEN	0	PATENT BLUE	0
FISH	0	INDIGOTINE	0
CRUSTACEAN AND SHELL-FISH	0	ANNATO-LYCOPENE	0
MOLLUSCS	0	TRAGACANTH	0
CORN	0	GUM ARABIC	0
COCOA	0	SORBIC ACID	0
YEAST	0	HYDROLYSED VEGETABLE PROTEIN	0
LEGUMINOUS PLANTS	0	ALCOHOL	0

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Additional allergens info

HAZELNUTS, ALMONDS	1	ASPARTAME	0
OTHER NUTS *	1	NON-DAIRY ANIMAL PRODUCTS	0
HAZELNUT OIL, ALMOND OIL	1	HONEY	0
PEANUTS	0	ADDED SALT	0
PEANUT OIL	0	GARLIC	0
SESAME PRODUCTS	0	CAFFEIN	0
SESAME OIL	0	BHA/BHT	0
MUSTARD	0	SACCHAROSE	1
GLUTAMINATE	0	FRUCTOSE	1
SULPHITE	0	SUITABLE FOR VEGETARIANS	1
BENZOIC ACID	0	SUITABLE FOR VEGANS	1

Legend : 1 = present / suitable 0 = absent / not suitable

Other nuts * : walnuts, pecan nuts, cashew nuts, pistachio nuts, Brazil nuts, macadamia nuts, chestnuts, pine nuts, hickory nuts and coconuts.

"Suitable for vegans" is based on ingredients list and does not take into account possible cross contact during production.

Storage conditions

Store the product in a clean, dry (relative humidity max.70 %) and odourless environment.

Storage Temperature : 12 - 20 °C / 54 - 68 °F

Kosher certification

Kosher Pareve

Kosher status is confirmed on packaging