

Product Specifications and Information

Pistachio Marzipan

AAPB

General Product Description

Appearance / Color	<i>Green / yellowish</i>
Odor	<i>aromatic of almonds, fresh</i>
Taste	<i>aromatic with fine, mild almond and pistachio flavor, sweet</i>
Texture	<i>cutable, no oiling; slight sugar crystallization does not represent a quality defect</i>
Ingredients	<i>Almonds, Sugar, Water, Pistachio Kernels, Invert Sugar Syrup, Ethanol</i>

Ingredients	Qty in %	Country of Origin	Botanical Origin
<i>Almonds</i>	<i>43</i>	<i>ES, AF, SY, MA, IR, UZ</i>	<i>Almond</i>
<i>Sugar</i>	<i>30</i>	<i>Germany, Poland</i>	<i>Sugar Beet</i>
<i>Water</i>	<i>11</i>	<i>Germany</i>	
<i>Pistachios</i>	<i>9</i>	<i>Iran</i>	<i>Pistachio</i>
<i>Invert Sugar Syrup</i>	<i>6</i>	<i>EU</i>	<i>Sugar Beet</i>
<i>Ethanol</i>	<i>< 1</i>	<i>EU</i>	<i>Beet Molasses, Grain</i>

Manufactured in Germany

Nutritional Values			
Average nutritional values per 100g*			
Energy	1.988 kJ / 477 kcal	Fat	29 g
Carbohydrates	38 g	-of which is saturated	2,5 g
-of which is sugar	37 g	Fiber	6,3 g
Salt	0.0 g	Protein	11 g

*All information has been calculated from tables of nutritional value and are subject to natural deviations!

Chemical, Physical and Microbiological Parameters

Analysis	Index Value	Unit	Method
Water Content	15,8 - 16,5	%	Drying cupboard 4h at 105°C
Total Germ Content	max. 5000	cfu/g	According § 64 LFGB
Yeasts	max. 50	cfu/g	According § 64 LFGB
Mold	max. 50	cfu/g	According § 64 LFGB
Enterobacteriaea	max. 30	cfu/g	According § 64 LFGB
E. Coli	negative	cfu/g	According § 64 LFGB
Osmotolerant Leaven	negative	cfu/10g	According § 64 LFGB
Salmonellae	negative	cfu/25g	According § 64 LFGB

Storage and Shelf Life

Minimum shelf life	<i>360 days from date of production</i>
Recommended shelf requirements	<i>approx. 15 - 18° C</i>
Other storage requirements	<i>approx. 60% relative humidity, protect from light</i>

Short-term variations in temperature, e.g. during transport, do not effect the product quality or shelf-life.

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Allergen Information						
Allergens	Contained in Product			Risk of Cross-contamination		
	Yes	No	Substance	Yes	No	Comment
Cereals containing gluten		X			X	
Crustaceans		X			X	
Eggs		X			X	
Fish		X			X	
Peanuts		X			X	
Soy		X			X	
Milk		X			X	
Nuts	X		almonds, pistachios	X		hazelnuts
Almonds	X		almonds		X	
Pistachios	X		pistachios		X	
Hazelnuts		X		X		hazelnuts
Celery		X			X	
Mustard		X			X	
Sesame Seeds		X			X	
Sulphur Dioxide and Sulphites		X			X	
Lupin		X			X	
Molluscs		X			X	

Status			
Description	Yes	No	Comment
Suitable for Vegetarian	X		
Suitable for Ovo-Vegetarians	X		
Suitable for Lacto-Vegetarians	X		
Suitable for Vegans	X		may contain traces of honey
Suitable for Lactos Intolerance	X		
Suitable for Celiac Disease	X		
Kosher	X		
Halal		X	
Fairtrade MB Certificate		X	
UTZ MB certificate		X	
RSPO SG Certificate		X	
Contains Alcohol	X		

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Aflatoxin

We only use specified oil seeds, which have been analyzed on aflatoxin at our suppliers before shipping. Added to that are random samples of raw materials taken for analysis on aflatoxin. We hereby confirm that our product complies with maximum levels set in Regulation (EC) No. 1881/2006.

GMO Status

All ingredients and raw materials used are from a non-GMO source and do not contain genetically modified organisms nor made with the help of genetic modification. This product fully complies with European Regulation (EC) No 1829/2003 and (EC) No 1830/2003.

Ionizing Irradiation

None of the raw materials used in the product have been treated with ionising radiation.

Nanotechnology

We do not use any food or food ingredients that have been produced using nanotechnology or that contain nanomaterials. Our raw material suppliers confirm that the products supplied have not been treated.

Pesticides and Contaminants

We only use raw materials which comply with current legislation. Our suppliers always confirm their compliance with Regulation (EC) No 396/2005 and (EC) No 1881/2006. Additionally, random samples are subjected to analysis for pesticides, heavy metals and other contaminants. The analysis is carried out in an external accredited laboratory.

Contamination with Foreign Matters

To ensure the safety of this product, we have installed state-of-the-art equipment including fine mesh sieves, permanent magnets, camera sorter, x-ray and metal detectors in order to exclude a contamination with foreign matter to the best possible extent.

Packaging

All packaging materials in use comply with current EU and German legislation, especially with regulation (EC) No 1935/2004 and regulation (EC) No 2023/2006 as well as the German Food, Commodities and Feed Code (LFGB), the German packaging act (VerpackG) and the German Consumer Goods Ordinance (BedGgStV). All plastic packaging materials in use comply with Regulation (EU) No 10/2011.