



PRODUCT SPECIFICATION

PRODUCT INFORMATION

PRODUCT NAME:	Pistachio – Ground
COMMODITY CODE	0802520000
PRODUCT GRADE & SIZE:	< 2mm approx.
PACK SIZE:	10 kg or similar
BRAND NAME:	N/A
PRODUCT DESCRIPTION:	Pistachio nuts, harvested from trees and shelled in USA, recleaned, grounded, sieved to correct size and packed in UK.
COUNTRY OF MANUFACTURE:	UK
ISSUE DATE:	(002) 19.01.2024

PRODUCT COMPOSITION TABLE

Compound Ingredients	% in Mixing Bowl	Additive or Function	Country of Origin	GM status
Pistachio	100	Ingredient	USA	GMO Free
Total	100			

INGREDIENT DECLARATION

Ingredients	Pistachio
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ADDITIVE TABLE

E-number	Name	Amount (mg/kg)	Function
N/A	-	-	-

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



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OTHER FOOD GROUPS INTOLERANCE TABLE

Component	Contains (Yes / No / May Contain)	Component processed on same equipment	Component used on site	Additional information
Hydrogenated Fat/ Oil	No	No	No	
Palm Oil	No	No	No	
Maize & Maize Derivatives	No	No	No	
Vegetable & Vegetable Derivatives	No	No	No	
Yeast & Yeast Derivatives	No	No	No	
Seeds, Seed Oil & Seed Derivatives	No	No	Yes	
Flavourings, Colours or Preservatives	No	No	No	
Beef, Pork, Lamb, Poultry & Derivatives	No	No	No	
Artificial Sweeteners (e.g. Aspartame)	No	No	No	
Added Sugar	No	No	No	
Added Salt	No	No	No	
Gelatine	No	No	No	
Other Animal Derivatives	No	No	No	
BHA/ BHT	No	No	No	
Artificial Colours Including Azo and Coal Tar Dyes	No	No	No	
Kiwi	No	No	No	
Cinnamon	No	No	No	
Cocoa	No	No	No	
Coriander	No	No	No	
Glutamates (E620 - E625)	No	No	No	
Legumes	No	No	No	

SPECIAL DIETARY REQUIREMENTS

The product is SUITABLE for:

Vegetarians	Yes	Muslims / Halal	Yes
Vegans	Yes	Coeliac	Yes (Not tested to <20 ppm)
Ovo-Lacto Vegetarians	Yes	Organic	No
Jewish / Kosher	Yes		

NUTRITIONAL DATA

Nutrient Parameter	Typical value (per 100g)	Source of data
Energy kJ	2340	USDA Food Data Central
Energy kcal	560	USDA Food Data Central

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Protein	g	20.2	USDA Food Data Central
Total Fat	g	45.3	USDA Food Data Central
	of which saturated	g 5.91	USDA Food Data Central
	of which mono-unsaturated	g 23.3	USDA Food Data Central
	of which poly-unsaturated	g 14.4	USDA Food Data Central
Total Carbohydrate	g	27.2	USDA Food Data Central
	of which sugars	g 7.66	USDA Food Data Central
	of polyols	g -	USDA Food Data Central
	of which starch	g 1.67	USDA Food Data Central
Salt	g	<0.0125	USDA Food Data Central
Dietary Fibre	g	10.6	USDA Food Data Central

N: Nutrient is present in significant quantities but there is no reliable information on amount

PHYSICAL PARAMETERS	
Criteria	Maximum or Range
Size	< 2mm approx.
Shell and foreign matter <2mm (w/w)	0.1% Max.
Infestation	Absent
Discolouration	1.5% Max.

Additional Extrinsic Foreign Bodies:

ORGANOLEPTIC PROPERTIES	
Appearance	Ground of pistachio kernels <2mm interior of the kernel is green/pale yellow and any remaining skin is green/purple
Texture	Typical of pistachio nuts
Flavour & Aroma	Characteristic of pistachio kernel, free from objectionable foreign flavours and aroma

MICROBIOLOGICAL PARAMETERS	
Criteria	Maximum or Range
E.coli	<10 cfu/g
Salmonella spp	Absent in 25g

CHEMICAL PROPERTIES	
Criteria	Maximum or Range
Moisture	6% Max.
Aflatoxin B1	8 ppb Max.
Aflatoxin Total	10 ppb Max.

Additional Chemical Criteria:

SHELF LIFE AND STORAGE CONDITIONS	
Shelf life from production date: Minimum 12 months (Under recommended storage conditions)	
Shelf life for opened product: 1 month (Under recommended storage conditions)	
Recommended storage temperature (°C): Store in a cool, dry place, ideally (5-18°C) away from strong odours, sun light and heat sources.	
Recommended relative humidity range (%): 65%	

Additional Notes



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- In compliance with UK law and EU Regulation (EC) No 1829/2003 we confirm this product and its ingredients have not been produced from GMO sources and do not contain any genetically modified organisms.
- In compliance with UK law and EU Directive 1999/2/EC, this product has not been treated with ionising radiation and does not contain ingredients that have been treated with ionising radiation.
- In compliance with UK law and EU Regulation (EC) No 1935/2004, (EC) No 2023/2006 & (EU) No 10/2011 packing materials are fit for purpose and where applicable, suitable for contact with food.
- This product also complies with the following legislation and their amendments: (EC) No 178/2002 (EC) No 852/2004, (EC) No 396/2005, (EU) No 1169/2011, (EC) No 2023/915, directive 2001/95/EC and all other relevant, current UK & EU laws.
- If any nutritional, dietary suitability or allergen claims are to be made on the product or finished products containing the material as an ingredient, the customer is responsible for ensuring that the claim is suitably risk assessed and validated, including any testing as deemed to be required.
- Products may be subject to sampling by authorities or as part of NUTSINBULK and/or supplier(s) due diligence controls. Appropriate hygiene and sampling procedures are in place to ensure the integrity of the product is maintained. Original seals may be broken and resealed to facilitate this.
- The integrity of the product packaging should not be compromised during routine transportation, storage and handling of the product.
- Depending on the storage conditions, packaging conditions and product nature, this product may be prone to infestation, moisture reabsorption, colour, texture and taste changes over its shelf-life. Products must be stored in compliance with the shelf-life instructions.
- Products may become harder and clump together in cooler storage conditions, this will resolve when the product is brought back to room temperature.
- If shelf-life extension is required, it is the responsibility of the customer to validate the extension and NUTSINBULK accepts no responsibility or liability resulting from the use of the product beyond its original shelf life.
- This is a natural product, and this specification may be subject to regular reviews in line with crop changes.

For and on behalf of Supplier / Customer	
Name	
Position	
Company	
Sign & Date	

Please note that this specification will be considered accepted after three weeks if no signed copy of the specification is received.

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