	<p>MANUALE QUALITÀ E SICUREZZA ALIMENTARE</p>
<p>PARIANI S.r.l. Via Avogadro 7 - Givoletto (TO)</p>	<p>M03 - Scheda Tecnica Prodotto Finito</p>

Technical Sheet SICILIAN PISTACHIO PEELED



Additional description: Sicilian pistachio is recognized as unique and peculiar in taste and aroma. In Sicily it has found one of its best habitats: thanks to the soil rich in minerals, the fruits are full of taste and flavor. The peeled pistachio finds its best destination in sweet and savory dishes.

Product features: nuts

Ingredients: 100% Sicilian **pistachio** peeled

Production Process: Pistachio shelling, sorting, peeling and packaging in the sales formats.

TMC: DD/MM/YYYY

Shelf-life: 12 months from the Date of Production

Storage: Keep in a cool and dry place, away from heat sources and direct light.

Geographical origin: Sicilia (Italy).

Indication to the consumer for cross-contamination by allergens: hazelnuts, almonds, walnuts, Pecan nuts, Queensland nuts, Cashew Nut, sesame, soy, milk

Organoleptic features:

Colour: bright green


Smell: pleasant, typical of peeled pistachio, without foreign smell

Flavour: aromatic, without inflections of mold or foreign tastes

Texture: lengthened, solid, typical of pistachio

Consistency: crunchy

Approved by Legal Representative	Rev 0 del 22/06/2016	Page 1
----------------------------------	----------------------	--------

 PARIANI <i>Ricerca ed Eccellenza</i>	MANUALE QUALITÀ E SICUREZZA ALIMENTARE
PARIANI S.r.l. Via Avogadro 7 - Givoletto (TO)	M03 - Scheda Tecnica Prodotto Finito

Physical and Chemical Features:

Moisture rate (%) : <6
Acidity (% acid oleic): <1
Aflatoxin B1 (µg/kg): <8
Aflatoxines B1+B2+G1+G2 (µg/kg): <10
Lead (mg/kg): <0,1
Cadmium (mg/kg): <0,1
Mercury (mg/kg): <0,5
Arsenic (mg/kg): <0,2
Peroxides (meq O₂/ kg): max 1
Foreign bodies %: max 1pz/1000kg
Glass/plastic/metal: absent

Microbiological features:

Total microbial count (ufc/g): <100000
Enterobatteriacee (ufc/g): <100
Total Coliforms (ufc/g): <1000
Escherichia coli (ufc/g): <100
Staphylococcus aureus (ufc/g): <100
Salmonella spp.(ufc/25 g): absent
Listeria monocytogenes (ufc/25g): absent
Mould (ufc/g): <1000
Yeasts (ufc/g): <1000

Nutritional Value (100 g):

Energy (kJ/kcal): 2351/562
Fat (g): 49,2
 of which saturated (g): 2,8
Carboidrates (g): 18,7
 of which sugar (g): 7,7
Fiber (g): 10,1
Proteins (g): 20,8
Salt (g): 0


GMO: The product is free of GMOs (genetically modified organisms) and their derivatives.

Ionizing Radiations: In accordance to Directive 1999/2/EC and 1999/3/EC, the product has not been treated with ionizing radiation.

Solvents Residues: In accordance to Directive 2009/32/EC, the product hasn't solvent residues or, if these are present, they don't exceed the maximum limits.

Pesticide Residues: In accordance to Directive 2005/396/EC, which define the maximum levels for certain pesticides in foodstuffs, the product is free of residues of unauthorized contaminants or, to those authorized, no maximum limits are exceeded.


Approved by Legal Representative	Rev 0 del 22/06/2016	Page 2
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 PARIANI <i>Ricerca ed Eccellenza</i>	MANUALE QUALITÀ E SICUREZZA ALIMENTARE
PARIANI S.r.l. Via Avogadro 7 - Givoletto (TO)	M03 - Scheda Tecnica Prodotto Finito

Formats:

FORMAT	5kg	1kg			
PRODUCT CODE	60052	60005			
PRODUCT EAN					
CARTON EAN					
PRIMARY PACKAGING	Vacuum Bag	Vacuum Bag			
SECONDARY PACKAGING	Cardboard box	Cardboard box			
PARTS FOR CARTON	2	10			
PALLET: CARTON FOR LAYER					
PALLET: LAYER FOR PALLET					


Type of use: product intended for direct consumption or professional use.

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Allergens:

ALLERGENS <i>(Reg 2011/1169/EC)</i>	<i>Presence as ingredients</i>	<i>Cross contamination*</i>	<i>Absence</i>
Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and by-products			X
Crustaceans and by-products			X
Shellfish and by-products			X
Eggs and egg products			X
Fish and derivatives			X
Peanuts and by-products			X
Soybeans and by-products		X	
Milk and milkproducts (lactose included)		X	
Nuts (Hazelnuts, Almonds, Walnuts, Cashew nuts, Pecan, Brazil nuts, Pistachios, Queensland nuts) and by-products	Pistachio	Hazelnut, Almond, Walnut, Pecan nut, Queensland nut, Cashew Nut	
Celery and by-products			X
Mustard and by-products			X
Lupin and by-products			X
Sesame seeds and by-products		X	
Sulfur dioxide and Sulphites in concentration greater than 10 mg/kg or 10 mg/l expressed as SO ₂			X

* The presence of allergens traces can vary in the different formats for the segregation of the ingredients on different production lines

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