

## WAREHOUSE

Alcácer 46 Bajo  
46014 VALENCIA

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## FACTORY

P.I. La Llama  
Sierra Perenchiza, 26  
46960 – Aldaya (Valencia)

☎ + 34 961503200  
☎ + 34 961503168

## TECHNICAL SHEET

VERSION: 5.00 REVISION: 1

DATE: 27/01/2017

## DESCRIPTION OF THE PRODUCT



**PRODUCT:** INSHELL PISTACHIO  
ROASTED & SALTED  
**FAMILY:** ANACARDIACEAE  
**GENUS:** Pistacia  
**BOTANICAL NAME:** Pistacia vera L  
**VARIETY / TYPE:** KERMAN (round)  
**INGREDIENTS:** Pistachio & sea salt.

## PHYSICAL CHARACTERISTICS

**CALIBRE (of raw material before process) (uds/oz):** 28/30  
**DANGEROUS FOREIGN MATTERS (%):** Absence  
**VEGETABLE FOREIGN MATTERS (%):** < 1  
**INSECTS (ALIVE):** Absence  
**DAMAGED BY INSECTS (%):** < 5  
**OTHER VARIETIES (%):** < 6  
**GRAINS WITHOUT SHELL (%):** < 1  
**CLOSED OR EMPTY GRAINS (%):** < 6

## CHEMICAL CHARACTERISTICS

**MOISTURE (%):** < 3  
**PEROXIDES (meq O<sub>2</sub>/kg):** < 10  
**ACIDITY (% oleic):** < 1  
**TOTAL AFLATOXINS (B1+G1+B2+G2) (ppb):** < 10 (Regulation (CE) N° 1881/2006 & subsequent amendments).  
**AFLATOXIN B1 (ppb):** < 8 (Regulation (CE) N° 1881/2006 & subsequent amendments).  
**PESTICIDE RESIDUES:** According with European regulations (CE) N° 396/2005 & subsequent amendments.  
**HEAVY METALS:** According with European regulations (CE) N° 1881/2006 & subsequent amendments.  
**GMOs:** The product is free of GMOs (Genetically Modified Organisms) (< 0,9% in case of accidental contamination).  
According with European regulations (CE) N° 1829/2003, N°1830/2003 & subsequent amendments.  
**IONIZING RADIATIONS:** The product does not contain any ingredients treated with ionizing radiations.  
(Directive 1999/2/CE, 1999/3/CE & subsequent amendments).

## MICROBIOLOGICAL CHARACTERISTICS (Regulation (CE) N° 2073/2005 & subsequent amendments)

**AEROBES MESOPHYLIC (ufc/g):** < 100.000 **E. COLI (ufc/ g):** < 10  
**COLIFORM (cfu/g):** < 1.000 **SALMONELLA (ufc/25 g):** Absence

## NUTRITIONAL INFORMATION (Average values for 100g of product)

**ENERGY VALUE:** 2.311,54 kJ/ 553 kcal  
**FAT:** 44,4 g  
**- of which saturated:** 5,5 g  
**CARBOHYDRATES:** 28 g  
**- of which sugars:** 7,6 g  
**DIETARY FIBRE:** 10,3 g  
**PROTEINS:** 20,6 g  
**SALT:** 1,6 g

## PROCESSES

**ROASTING:** Hot air by convection. **SEASONED:** Sea salt. **PACKING:** Plastic material from 20g to 1200kg, suitable for foodstuff use.

## SHELF LIFE AND STORAGE CONDITIONS

From 6 months to 1 year, conserved in fresh and dry place (T: <20°C and RH ≤ 65%).  
Keep out of direct light, rainwater, strong odours, protected from rodents and insects.

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# DECLARATION OF ALLERGENS

**PRODUCT: INSHELL PISTACHIO ROASTED & SALTED**

THE LIST OF ALLERGENIC SUBSTANCES: (according to the Regulation (UE) N° 1169/2011)	Contains	Possibility of cross-contamination		
Lot number starts with ⇨		01	02	99
Cereals containing gluten, namely: wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and products thereof.				
Crustaceans and products thereof.				
Eggs and products thereof.				
Fish and products thereof.				
Peanuts and products thereof.		X	X	
Soybeans and products thereof.			X	
Milk and products thereof (including lactose).				
Nuts, namely: almonds ( <i>Amygdalus communis</i> L.), hazelnuts ( <i>Corylus avellana</i> ), walnuts ( <i>Juglans regia</i> ), cashews ( <i>Anacardium occidentale</i> ), pecan nuts ( <i>Carya illinoensis</i> (Wangenh.) K. Koch), Brazil nuts ( <i>Bertholletia excelsa</i> ), pistachio nuts ( <i>Pistacia vera</i> ), macadamia or Queensland nuts ( <i>Macadamia ternifolia</i> ), and products thereof.	X			
Celery and products thereof.				
Mustard and products thereof.				
Sesame seeds and products thereof.			X	
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/L in terms of the total SO <sub>2</sub> .		X	X	
Lupin and products thereof.			X	
Molluscs and products thereof.				

**PRODUCT'S DESTINATION:**

The whole population in general,  
With the exception of persons allergic to declared substances in the table.  
The product is not recommended as a food for children under age of 3.

ELABORATED BY:	REVIEWED BY:	APPROVED BY:
 Administration Department Date: 27/01/2017	 Quality Control Department Date: 27/01/2017	 Management Date: 27/01/2017

\*\* The information contained in these technical characteristics does not suppose contractual document.  
The information may change slightly according to climatic conditions, altitude and varieties.