

PRODUCT SPECIFICATIONS

Product: Pistachios nuts are the single-seeded stone fruit of the pistachios tree, which is native to the Mediterranean area. Pistachios nuts are shell fruit (nut types).

Species: Sumac family, Anacardiaceous

Origin: Iran

Standards: Complies with EU Regulation 2073/2005

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<u>Items</u>		<u>In-Shell</u>	<u>Kernel</u>
		<u>Max Allowed</u>	<u>Max Allowed</u>
Closeness		5%	N/A
Emptiness		5%	N/A
Unripeness (immaturity)		4%	4%
Insect damaged fruit		1%	1%
Moldy fruit		1%	1%
Living parasites		Nil	Nil
Remnants of shell		0.2%	0.1%
Foreign bodies	Such as: hull, stems, sand, plastic	0.1%	0.1%
	Such as: Stone. Glass. metal	Nil	Nil
Yield		Over 50%	-
Small pieces of kernel pistachios	2mm<x<6mm	N/A	3%
Broken kernel		5-7%	5-7%

Definitions of Defects

- (a) Closeness (unsplit) - pistachios shells which are not split open, but contain a fully developed kernel.
- (b) Emptiness - the condition of pistachios in which the kernel is not developed;
- (c) Unripeness (immaturity) - the condition of pistachios in which the kernel has not developed adequately;
- (d) Insect damaged fruit – fruit, which has been affected by insect damage or containing dead insects, mites or other pests.
- (e) Moldy fruit – fruit, which is affected by mold to a visible extent, or decay.
- (f) Living parasites
- (g) Remnants of shell
- (h) Foreign bodies: Glass, stone and metal
- (i) Yield: Amount of kernel to total weight
- (j) Small pieces of kernel pistachios, which are between 2mm & 6mm

Chemical Requirements:

Moisture	Raw Pistachios Max 7% - Roasted Pistachios Max 3%
Raw Pistachios:	Max.7 %
Roasted Pistachios	Max.3 %
a) Aflatoxin B 1	Max.8ppb
b) Aflatoxin B1 + B2 + G1 + G2	Max.10 ppb

Microbiological Properties

	n	c	m	M
Yeast and mould (cfu/g)	5	2	10 ³	10 ⁴
E. Coli (cfu/g)	5	0	Not found in 1 gram	
Salmonella(cfu/g)	10	0	Absent in 25g	
Total plate count (cfu/g)	5	2	10 ³	10 ⁴
Coliform (Enterobacteriaceae) (cfu/g)	5	2	10 ²	10 ³

Complies with EU Regulation 2073/2005

Shelf life & Storage Instructions

In original packing approx. 18 months at good storing conditions. Green color might decrease by time. Keep in cool& dry ambient, store away from source so strong odors or which may breed insect. Rotate stocks by using oldest first.

- Temperature cool, 6° - 15° C, best 8°
- Humidity approximately 65 %
- General Direct sunlight should be avoided.

Pistachios are a sensitive natural product. Infestation by maggot during summer months is possible. On account of contamination by aflatoxin, the pistachios kernels should be stored in clean and dry premises. It is absolutely essential to check the stored goods constantly - also during the recommended duration of storage.

