

## PRODUCT SPECIFICATION

### SUPPLIER-CERTIFICATION

IFS-BRC- FSSC 22000-ISO 14001- BIO-VEG.DOP-KOSHER- HALAL- FDA registration

### Reference Item

Farina di Pistacchio Sgusciato

FPS001

### PRODUCT FEATURES

<b>Type of Preparation</b>	FARINA DI PISTACCHIO SGUSCIATO
<b>Sales Legal Denomination</b>	Shelled Pistachio Flour
<b>Product description</b>	Pistachio
<b>Ingredients</b>	PISTACHIO
<b>Production cycle</b>	Shelled pistachio subjected to selection and subsequently reduced to flour
<b>Consumer notes - Preservation</b>	Store in a cool, dry place away from heat sources at a recommended temperature of +14 ° / +20 °C
<b>Primary ingredient origin</b>	U.S.A
<b>Shelf life (days)</b>	545
<b>Shelf life guaranteed customer stock</b>	515

### NUTRITIONAL VALUES EXPRESSED PER 100 GRAMS OF FINISHED PRODUCT

		Tolerance range	Reference Intake of an average adult (8400 kj/2000Kcal) for 100 g	RI: Reference Intake of an average adult (8400 kj/2000 Kcal) for a serving size of:	100
Energetic Value Kj	2482				
Energetic Value Kcal	593				
Total Fat g	49		RI % Kjoule: 29,7	RI % Kjoule Serv.Size 29,7	
Saturated Fat g	6,5		RI % Kcal: 29,7	RI % Kcal Serv. Size 29,7	
Monounsaturated fatty acids			RI % Fat: 70,0	RI % Total Fat Serv. Size 70,0	
Polyunsaturated fatty acids:			RI % Saturated Fat: 32,5	RI % Saturated Fat Serv. Size 32,5	
Carbohydrates g	25		RI % Carbohydrates: 9,3	RI % Carbohydrates Serv. Size 9,3	
of which sugar g	7		RI % Sugar: 7,8	RI % Sugar Serv. Size 7,8	
Protein g	20		RI % Protein: 40,0	RI % Protein Serv. Size 40,0	
Salt g	0,0025		RI % Salt: 0,0	RI % Salt Size 0,04	
Dietary fiber g	10		RI % Dietary fiber: 40,0	RI % Dietary Fibre Serv. Size 40,0	
Iron (mg):					
Potassium (mg):					
Calcium (mg):					

### SENSORY EVALUATION

#### Appearance

Taste Tipico del pistacchio

Smell - Flavours Tipico del pistacchio

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**FOOD ALLERGENS (REG UE 1169/2011 AND SUBSEQUENT UPDATES) - THE PRESENCE OF THE FLAG INDICATES THE POSSIBLE PRESENCE OF THE ALLERGEN**

	Presence in the product	Presence in the company plant	Possible cross-contamination
Cereals containing gluten and derived products: wheat, rye, barley, oats, spelled, kamut, or their hybridized strains	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Crustaceans and crustacean products	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Eggs and egg products	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Fish and fish products	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Peanuts and peanut products	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Soy and soy products	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Milk and milk-based products (including lactose)	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Nuts and derived products: Almonds (Amigdalus communis L.) Hazelnuts (Corylus avellana) Common nuts (Junglans regia) Cashew nuts (Anacardium WESTERN) Pecan nuts [Carya illinoiesis (Wangenh) K. Kock] Brazil nuts (Bertholletia excelsa Pistachios (Pistacia Vera) Queensland nuts (Macadamia ternifoli)	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Celery and celery products	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Mustard and mustard products	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Sesame seeds and sesame seed products	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Sulfur dioxide and sulphites in concentrations higher than 10 mg / kg or 10 mg / l expressed as SO2	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Lupine and products based on lupins	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Molluscs and mollusc based products	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Allergen Specifications:			
Allergen Notes:       Puo' contenere altra frutta a guscio (Mandorla e Nocciola)			

**ANALYTICAL REQUIREMENTS**

Type Parameter	Parameter	Value	Unit
Chimico-fisico/Chemical-Physical	Residui dei principi attivi fitosanitari/Residues of phytosanitary active ingredients	Reg CE 396/2005 e succ mod	ppm
	Aflatossine B1+B2+G1+G2/ Aflatoxin B1+B2+G1+G2	<10	ppb (ug/kg)
	Aflatossine B1/Aflatoxin B1	<8	ppb (ug/kg)
	Umidità /Moisture content	<6	%
	Corpi estranei non vegetali/Non-vegetable foreign bodies	<0,01	%

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Corpi Estranei vegetali/Foreign vegetable bodies	<0,01	%
Gusci residui/Residual shells	<0,01	%
Ocratossina A/ Ochratoxin A	<5	ppb
Calibro o granulometria/ Size or granulometry	<1	mm
<b>Microbiologico/microbiological</b>		
Listeria M.	Absent/25 g	Ufc/gr - CFU/g
Muffe/mould	<1000	Ufc/gr - CFU/g
Lieviti/Yeast	<1000	Ufc/gr - CFU/g
Salmonella Spp.	Assente/25 g	Assente /Absent/25 gr
CBT/Total Bacteria Load	<100.000	Ufc/gr - CFU/g
Salmonella Spp.	Absent/25 g	Assente /Absent/25 gr

LOGISTICS AND PALLETIZATION

Ean code		sales units per package (Pcs)	1
Taric Code	2008191320	packaging per layer n.	8
Sales Unit Packaging	Confezionamento ATM	Layer per pallet	7
Sale unit packaging Size (cm)	height 60 x width 40 x depth	Sales unit per pallet (Pcs)	56
Packaging Size (cm)	height 27,5 x width 29,5 x depth 39	Tare packing tot (kg)	0,540
Pallet	EURO	Tare Sale Unit (kg)	0,050
Platform weight (kg)	25	Net weight of a Sale Unit (kg)	5,000
Winding Film Weight (kg)	0,6	Gross weight of a Sale Unit (kg)	5,050
Tare packing weight (kg)	0,05	Net weight Package (kg)	5,000
		Gross weight Package (kg)	5,590
		Package per Pallet (Pcs)	56
		Net wheight per pallet (kg)	280,000
		Gross wheight per pallet (kg)	338,640
		Width Pallet (cm):	120,00
		Depth Pallet (cm):	80,00
		Height Pallet (cm)	207,50
		Volume of Air space Pallet (mq)	2,14

Sales unit specifications

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**Label Compliance** In conformità a: Reg. UE 1169/11 , Reg CE 775/2018, Reg. Ce 178/02, Reg. Ce 852-853/04, Reg. UE 2073/05, Reg UE 1935/04, Reg UE 10/2011, Reg UE 2023/06 e s.m.i. - Le materie prime trattate non subiscono trattamenti con radiazioni ionizzanti

**OGM Declaration** Assenza OGM nel prodotto finito. Il prodotto cui si riferisce questa scheda tecnica è ottenuto utilizzando solo gli ingredienti menzionati. Tali ingredienti sono dichiarati "OGM free" dai rispettivi fornitori. Pertanto il prodotto è da ritenersi anch'esso "OGM free".prodotto conforme al reg. CE1829/2003 e al reg. CE 1830/2003

**Batch Code** Generato dal software è composto da una serie numerica identificativo della referenza - es. 340-05620230 - "340" Codice referenza - "056" giorno solare - "20" anno di produzione - "23" codice interno - "0" numero progressivo dell'unità logistica

**Last Update** 15/11/2024 11:53:04

<b>Allergens:</b> When purchased in bulk size original packaging, manufacturer allergen policy will apply. <a href="#">View manufacturer policy</a> 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	NO	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	NO	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:	YES	YES	YES	YES	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	NO	NO	YES	YES
LUPIN seeds or derivatives	NO	NO	NO	NO	NO	NO