

PRODUCT DESCRIPTION

Inshell pistachios are uniform in size, clean, well dried, free from excessive defects, damage, glass, metal or live insects. Our inshell pistachios are graded to the USDA standards (Table III*). Base shell color & kernel color vary from year to year.

ORGANOLEPTIC CHARACTERISTICS

Typical pistachio flavor, free from rancidity, off flavors, and odors.

COMMITMENT TO QUALITY

Our products meet and/or exceed standards for Pistachios as specified below. All products are produced, stored, and shipped in accordance with the Good Manufacturing Practices of the United States Food and Drug Administration. In addition, all products are screened by metal detection equipment to assure it is free from metal contamination.

SIZING

Pistachio size is specified by the number of whole pistachios per ounce. Size ranges from 16-18 per ounce to 30 plus per ounce. Availability of particular sizes varies year to year.

TABLE #1 • CHEMICAL CHARACTERISTICS

	RAW	ROASTED	ROASTED (LS)	ROASTED (RS)
Moisture (%) <i>MCPC & Vacuum Oven methods</i>	3.5 - 7.0	1.0 - 3.5	1.0 - 3.0	1.0 - 3.0
Salt (%)	NA	NA	0.5 - 0.8	0.81 - 1.5
Antioxidants	NONE ADDED			
Chemical Residues	COMPLIES WITH ALL STATE & FEDERAL REGULATIONS			
Aflatoxin	COMPLIES WITH THE REGULATIONS OF THE IMPORTING COUNTRY			

Horizon can also provide "Heavy" salt recipe (1.51% to 2.5%) upon customer written request prior to shipment.

TABLE #2 • PHYSICAL CHARACTERISTICS

USDA GRADE Maximum Allowable Tolerances

	US FANCY	US EXTRA #1	US #1	US SELECT
EXTERNAL DEFECTS				
(a) Non-split and not split on suture (%)	2	3	6	10
(1) Non-split included in (a)	1	2	3	4
(b) Adhering hull material (%)	1	1	1	2
(c) Light stained	7	11	25	NA
(1) Dark stain, included in (c) (%)	2	2	3	3
(d) Damage by other means (%)	1	1	2	3
(e) Total external defects	9	15	NA	NA
(e) Undersized (less than 30/64" in diameter)	5	5	5	5
INTERNAL DEFECTS				
(a) Damage (%) <i>Evidence of insects, immature kernels, rancid kernels, mold, or decay</i>	3	4	6	6
(b) Serious Damage (%) <i>Minor insect or vertebrate injury, mold, rancid, decay</i>	3	3	4	4
(1) Insect damage (%) <i>Included in (b)</i>	1	1	2	2
Total internal defects	4	5	9	9
OTHER DEFECTS				
(a) Shell pieces and blanks (%)	2	2	2	2
(1) Blanks, included in (a)	1	1	1	1
(b) Foreign matter (%) <i>No glass, metal or live insects shall be permitted</i>	0.25	0.25	0.25	0.25
(c) Particles and dust	0.25	0.25	0.25	0.25
Loose kernels (%)	4	5	6	6

*Reference: USDA grades of Pistachio Nuts (<http://ucfoodsafety.ucdavis.edu/files/175745.pdf>) APG Specifications for Food Services and Food Manufacturing

PRODUCT SPECIFICATIONS • IN-SHELL



STANDARD TESTING FOR TREATED AND ROASTED PRODUCTS

- Salmonella
 - Raw Treated - Negative/375g
 - Roasted – Negative 2/x375g
- Aflatoxin (Complies with the regulations of the importing country)
- Product Quality Analysis (Complies with USDA standards or better)

STANDARD TESTING FOR RAW UNTREATED PRODUCT

- Aflatoxin (Complies with the regulations of the importing country)
- Product Quality Analysis (Complies with USDA standards or better)

ALLERGENS

Tree nut (Pistachio)

PACKAGING OPTIONS

Available in bulk packaging super sak & vacuum pack, nitrogen flush polylined corrugated cardboard cartons and in 2200 lb, 2000 lb, 1800 lb, 1500 lb, 50 lb, 25 lb & 3 lb

LABEL INFORMATION

The following information is listed on HNC standard labels unless customers state otherwise.

- Product Description
(*Raw Treated Pistachio Kernels, Roasted Salted/Non-salted Pistachio Kernels*)
- Net Weight
- Lot Number
- Grade & Size
- Allergens
- Production Date
- Best By Date
- Kosher symbol
- Storage Conditions
- Company information (*Name & Address*)
- Disclaimer: *Manufactured on equipment that processes other tree nuts (Almonds)*
- *Raw for further processing* (*for raw products*)

KOSHER CERTIFICATION

Certified Kosher by the Orthodox Union.

RECOMMENDED STORAGE

Best to store pistachio in a dry place and away from direct sunlight; at 45°F with a relative humidity of 55% or less; keep cases sealed with inner poly liner until ready to use.

SHELF LIFE

18 months from production date in recommended storage conditions

LABORATORY

Samples are analyzed by AOAC or FDA approved methods and by ISO 17025 Accredited laboratories unless customers stated otherwise.

Other testing such as the following can be fulfilled with an additional cost.

- Peroxide Value
- Free Fatty Acid
- Aerobic Plate Count
- Total Coliforms
- Staphylococcus Aureus
- Yeast & Mold
- E. Coli
- Listeria

