



Antichi Sapori dell'Etna S.r.l. a Socio Unico - Schede Tecniche MADERO PASTRY

v.LE J.F.Kennedy Lotto 20 Z. art .
Bronte
95034

Certificazioni aziendali

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

Reference Item

Pistacchio Sgusciato

PAS0106-1-U

PRODUCT FEATURES

Type of Preparation

Frutta secca sgusciata/Shelled Dry fruit

Sales Legal Denomination

Shelled Pistachio Extra

Product description

Pistachio

Ingredients

PISTACHIO

Production cycle

Shelled pistachio subjected to selection

Consumer notes - Preservation

Store in a cool, dry place at a recommended temperature of +14 / +20 ° C.

Primary ingredient origin

U.S.A

Shelf life (days)

540

Shelf life guaranteed customer stock

450

NUTRITIONAL VALUES EXPRESSED PER 100 GRAMS OF FINISHED PRODUCT

Energetic Value Kj	2519	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 Kcal	608						
Total Fat g	50		RI % Kjoule:	30,1	RI % Kjoule Serv.Size	30,1	
Satured Fat g	6		RI % Kcal:	30,4	RI % Kcal Serv. Size	30,4	
Monounsaturated fatty acids	25		RI % Fat:	71,4	RI % Total Fat Serv. Size	71,4	
Polyunsaturated fatty acids:	15		RI % Satured Fat:	30,0	RI % Satured Fat Serv. Size	30,0	
Carbohydrates g	11		RI % Carbohydrates:	4,1	RI % Carbohydrates Serv. Size	4,1	
of which sugar g	6		RI % Sugar:	6,7	RI % Sugar Serv. Size	6,7	
Protein g	26		RI % Protein:	52,0	RI % Protein Serv. Size	52,0	
Salt g	0,002		RI % Salt:	0,0	RI % Salt Size	0,03	
Dietary fiber g	6		RI % Dietary fiber:	24,0	RI % Dietary Fibre Serv. Size	24,0	
Iron (mg):							
Potassium (mg):							
Calcium (mg):							

SENSORY EVALUATION

Appearance

Taste

Typical of pistachio

Smell - Flavours

Typical of pistachio

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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	☐	☐	☐
Crustaceans and crustacean products	☐	☐	☐
Eggs and egg products	☐	☐	☐
Fish and fish products	☐	☐	☐
Peanuts and peanut products	☐	☐	☐
Soy and soy products	☐	☐	☐
Milk and milk-based products (including lactose)	☐	☐	☐
Nuts and derived products: Almonds (<i>Amigdalus communis</i> L.) Hazelnuts (<i>Corylus avellana</i>) Common nuts (<i>Junglans regia</i>) Cashew nuts (<i>Anacardium WESTERN</i>) Pecan nuts [<i>Carya illinoiesis</i> (Wangenh) K. Kock] Brazil nuts (<i>Bertholletia excelsa</i>) Pistachios (<i>Pistacia Vera</i>) Queensland nuts (<i>Macadamia ternifoli</i>)	☒	☐	☐
Celery and celery products	☐	☐	☐
Mustard and mustard products	☐	☐	☐
Sesame seeds and sesame seed products	☐	☐	☐
Sulfur dioxide and sulphites in concentrations higher than 10 mg / kg or 10 mg / l expressed as SO ₂	☐	☐	☐
Lupine and products based on lupins	☐	☐	☐
Molluscs and mollusc based products	☐	☐	☐

Allergen Specifications:

Allergen Notes:

ANALYTICAL REQUIREMENTS

Type Parameter	Parameter	Value	Unit
Chimico-fisico/Chemical-Physical			
	Gusci residui/Residual shells	<0,03	%
	Ocratossina A/ Ochratoxin A	<5	ppb
	Corpi estranei non vegetali/Non-vegetable foreign bodies	<0,01	%
	Corpi Estranei vegetali/Foreign vegetable bodies	<0,01	%
	Residui dei principi attivi fitosanitari/Residues of phytosanitary active ingredients	Reg. CE 396/05	ppm



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Aflatossine B1/Aflatoxin B1		<8	ppb (ug/kg)
Frutti danneggiati		<5	%
Umidità /Moisture content		<6	%
Frutti rotti o danneggiati/Broken or damaged fruits		<8	%
Frutti interi/Whole fruits		>90	%
Aflatossine B1+B2+G1+G2/ Aflatoxin B1+B2+G1+G2		<10	ppb (ug/kg)
Microbiologico/microbiological			
Muffe/mould		Absent/25 g	Ufc/gr - CFU/g
CBT/Total Bacteria Load		<100.000	Ufc/gr - CFU/g
Coliformi/Coliforms		<1000	Ufc/gr - CFU/g
Lieviti/Yeast		<1000	Ufc/gr - CFU/g
Salmonella Spp.		Absent/25 g	Assente /Absent/25 gr

LOGISTICS AND PALLETIZATION

Ean code		sales units per package (Pcs)	10
Taric Code	0802520000	packaging per layer n.	8
Sales Unit Packaging	BUSTA1KG	Layer per pallet	7
Sale unit packaging Size (cm)	height 29,8 x width 19,7 x depth 29,8	Sales unit per pallet (Pcs)	560
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)	0,014
Platform weight (kg)	25	Net weight of a Sale Unit (kg)	1,000
Winding Film Weight (kg)	0,6	Gross weight of a Sale Unit (kg)	1,014
Tare packing weight (kg)	0,014	Net weight Package (kg)	10,000
		Gross weight Package (kg)	10,680
		Package per Pallet (Pcs)	56
		Net weight per pallet (kg)	560,000
		Gross weight per pallet (kg)	623,680
		Width Pallet (cm):	120,00
		Depth Pallet (cm):	80,00
		Height Pallet (cm)	207,50
		Volume of Air space Pallet (mq)	2,14



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Sales unit specifications

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	16/10/2023 13:08:10