PISTACHIO KERNELS — PRODUCT SPECIFICATION

Full Specification — Grade Extra / Grade #1 / Grade #2

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Pistachio Kernels — Close-up

ORGANOLEPTIC PARAMETERS

Parameter	Characteristic
Appearance	Whole pistachio kernels, drop-shaped, strong and solid, normally developed, homogeneous by size and shape. The inside cut should be light-green to yellow colored.
Smell and Taste	Peculiar to raw pistachios, free from any off-flavour and off-taste.

Organoleptic quality index (per 100 kernels): 100–85% conformity — product accepted. 85–80% conformity — double-check / partition. Below 80% conformity — product not accepted.

PHYSICAL AND CHEMICAL PARAMETERS

№	Parameter	Grade Extra	Grade #1	Grade #2
1	Moisture, %, no more than	6.5	6.5	6.5
2	Total weight of defected kernels, %, no more than (including):	5	6	8
3	— Not fully developed, %, no more than	1.5	1.5	2.0
4	— Shrunken, %, no more than	3	4	5
5	— Foreign material, %, no more than	0.1	0.1	0.2
6	— Insect damage, %, no more than	1.5	2.0	2.5
7	— Visible mould, %, no more than	0.5	0.5	1.0
8	Total weight of split and broken kernels, %, no more than (including):	15	20	25
9	— Broken kernels, %, no more than	10	10	15
10	Uniformity in shape, deviation, %, no more than*	6	6	6
11	Uniformity in size, deviation, %**	2.5	2.5	2.5
12	Impurities: stones, glass, metal, rubber, plastic, and other impurities not related to vegetable impurities of pistachio kernels	N/A	N/A	N/A

** Uniformity in shape — determined by the number of nuts of another shape, in %. ** Uniformity in size — the weight ratio of 10% of the largest pistachio nut kernels to 10% of the smallest pistachio nut kernels.*

CHEMICAL PARAMETERS — CONTAMINANTS

Group	Element / Index	Accepted Level, mg/kg (Bq/kg for radionuclides), no more than
Toxic elements	Arsenic	0.3
Toxic elements	Lead	0.5
Toxic elements	Cadmium	0.1
Toxic elements	Mercury	0.05
Mycotoxins	Aflatoxin B1	0.005
Pesticides	DDT and its metabolites	0.15
Pesticides	Hexachlorocyclohexane (α, β, γ-isomers)	0.5
Radionuclides	Caesium-137	200
Radionuclides	Strontium-90	100

MICROBIOLOGICAL PARAMETERS

Parameter	Value
Weight of product (g) free of BGKP (coliforms)	0.01
Weight of product (g) free of pathogenic microorganisms, including Salmonella	25.0
Mould, CFU/g, no more than	1×10^{3}

ENERGY INFORMATION (PER 100 G)

Protein, g	Fats, g	Carbohydrates, g	Energy Value, kcal
19.5	50.3	16.0	584

PACKING, LABELING, STORAGE & SHIPMENT

Parameter	Requirement
Packing	Packages must be intact, clean, dry, free of insect infestation and off-odour. Each package unit must contain nuts of the same grade.
Labeling	Each package unit must be marked with: Name and address of the seller Name of the goods Grade and size Net weight Date of production and packing Lot number Expiration date Storage conditions Energy information Crop year
Storage / Shelf life	The remaining shelf life of the product at the time of receipt into the warehouse must be no less than one-third (1/3) of its total shelf life.

This specification is issued by ARNICA FOODS for guidance in commercial contracting. Values are subject to natural variation of agricultural product and to the terms agreed in the sales contract.