

## SPECIFICATION SHEET

Doc ID: FR-02-05-06

Ver: 01

Date: 10 Jun, 2019

### PRODUCT DESCRIPTION:

*Green peeled pistachio kernel*

### Varieties

### COUNTRY OF ORIGIN

Iran

### CERTIFICATION

EU Organic Certified by KIWA BCS

### PRODUCT DESCRIPTION

Peeled kernel is classified into 4-5 types. They are mostly categorized according to these grades: S, A, B, C, D. GPPK`S grade is in accordance with the intensity of green hue. The greenest kernels are considered as superior ones.

### STORAGE AND SHELF LIFE

Shelled pistachio can be stored in 0°C up to 10 months. It is sensitive to the direct sunlight. Keep it in a cool and dry place

### PACKAGING:

Plastic bags in cartoon boxes

### ORGANOLEPTIC CHARACTERISTICS

*Flavor:* nutty and subtle. Free from bitterness, musty and spicy taste

*Aroma:* very slight and pleasant odor. Free from rancidity

*Texture:* crispy and moderately firm

*Appearance:* inside longitudinal section is green or dark green.

### PHYSIO CHEMICAL CHAEACTERISTICS

*Color:* vivid green color due to the early harvest.

Moisture: <5%

Kernel type: whole kernels

Whole Kernels (%): 90 to 100

Insect damage: <1%

Serious Damage <(%): 0-2.0

*Total Aflotoxins:* < 1ppb

*Pesticide residue:* 2PPM

*Calorimetric count:* <100cfu/g

Escherichia coli: negative

Salmonella: negative