



## Specification Pakistan Pinenutkernels

<b>Article:</b>	Pinus gerardiana
Article description	Pinenutkernels
Origin	Pakistan
Productdivisions	Grade A
<b>Sensoric Requirements:</b>	
Appearance	Long shaped, to end in appoint at both ends, ivory colored
Odour / Smell	Unconspicuous, typical fruity smell without foreign and off-odors
Consistency	Normal, firm, not sticky, free-flowing
Taste	Characteristical, nutty, sweet, free of tainted and fermented flavors
<b>Physical microbiological Requirements:</b>	
Living vermin	none
Mould	none
Impurities / foreign objects	max. 1 %
<b>Chemical Requirements:</b>	
Moisture	max. 7 %
Phostoxin	max. 0,05 mg / kg
Peroxide	max. 2 mVAL / kg
Pesticides	According to the corresponding regulation valid
<b>Microbiological Requirements:</b>	according to target and maximum values of DGHM
Total plate count	max. 1.000.000 cfu/g
Coliforms bacteria	max. 1.000 cfu/g
E. Coli	max. 100 cfu/g
Salmonellae	negativ / 125 g
Yeast and Moulds	max. 10.000 cfu/g
Aflatoxin B1	max. 2 ppb
Aflatoxin B1 + B2 + G1 + G2	max. 4 ppb
<b>Nutrition Facts per 100g:</b>	
Energy	674 kcal. / 2.820 kJ
Fat	60 g
of which saturates	4,5 g
mono-unsaturates	18,5 g
poly-unsaturates	37 g
Carbohydrate	13 g

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Sugars	3,5 g
Fibre	6,3 g
Protein	23,7 g
Sodium	2 mg
Calcium	16 mg
Magnesium	251 mg
<b>Storage conditions</b>	Cool and dry
Temperature	max. 15 °Celsius
Air moisture	abt. 65 %
General	Pinenutkernels are a sensitive natural product. The pinenutkernels should be stored in clean and dry premises. It is absolutely essential to check the stored good constantly.
<b>Shelf life</b>	In original packing from delivery max. 12 months at good storing conditions.
<b>Packaging</b>	Cartons of 10 kg or 12,5 kg net. Contents in linen bags or vacuum packed in polybags with nitrogen flash.
	The packaging conforms to regulation (EC) No. 1935/2004 and regulation on plastic materials (EU) No. 10/2011.
<b>Foodlaw Requirements</b>	According to the EU-law and German food law in the corresponding valid versions.
<b>Allergen declaration</b>	The raw material contains according to current legislation for food information regulation (EU) No. 1169/2011, Annex II none ingredients with allergenic substances.
<b>Additives and preservatives</b>	none
<b>GMO-status</b>	Free of GMO. The raw material, ingredients, additives or flavourings of it are not genetically modified substances. No labelling required according to regulations (EC) No. 1829/2003 and No. 1830/2003.
<b>Irradiation-status</b>	Not treated with ionising rays.
<b>Version</b>	2.4 - 01/2017

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