

## PISTACHIOS – INSHELL

**Product Description:** Inshell pistachios are uniform in size, well dried, free from excessive defects, damage, glass, metal, and live insects. Our inshell pistachios are graded to the USDA standards. Base shell color & kernel color vary from year to year.

**Size:** 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 sizes varies year to year.

**Organoleptic Characteristics:** Typical pistachio flavor, free from rancidity, off flavors, and odors.

### Chemical Characteristics:

	Raw	Roasted	Roasted Light Salt	Roasted Salted
Salt (%)	n/a	n/a	0.5 to 0.8	0.81 to 1.5
Moisture (%)	3.5 to 7.0	1.0-3.5	1.0 to 3.5	1.0 to 3.5

### Physical Characteristics:

	Fancy	X#1	US #1	Select	Closed Shell	Ungraded
Non Splits (%)	1	2	3	4	n/a	n/a
Adhering Hull (%)	1	1	1	2	2	2
Light Stain (including dark stain) (%)	7	12	25	n/a	n/a	n/a
Dark Stain (%)	2	3	3	3	3	Max 7%
Damage by other means (%)	1	1	2	3	n/a	n/a
Damage (%)	3	6	6	6	6	6
Serious Damage (%)	3	4	4	4	4	4
Insect Damage (%)	1	2	2	2	2	2
Loose Meats (%)	4	5	6	6	6	6
Loose Shell (%)	2	2	2	2	2	2
Foreign Material (%)	.25	.25	.25	.25	.25	.25
Particles & Dust (%)	.25	.25	.25	.25	.25	.25

Closed shell meat yield will vary, contact us for our currently available products.

### Microbiological Characteristics:

Aflatoxin	Complies with regulations of importing country
E. Coli	Negative
Salmonella	Negative

\* Other tests can be done per customer request and may incur an additional fee

**Allergens:** Tree nut (Pistachio)

**Packaging:** Available in bulk 2200lbs super sack or Triwall bin or 25lbs vacuum pack, nitrogen flush poly lined corrugated cardboard cartons made of food grade material.

**Storage Conditions:** Best if stored 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 when stored as recommended above.

**Nutritional:** Please refer to the [USDA Nutrient Database](https://www.nrdp.com/resources/USDA-Nutrient-Database)

## PISTACHIOS – KERNEL

**Product Description:** Kernel pistachios are well dried, free from excessive defects, damage, glass, metal, and live insects. Our kernel pistachios are graded to the USDA standards. Base kernel color varies from year to year.

**Organoleptic Characteristics:** Typical pistachio flavor, free from rancidity, off flavors, and odors.

### Chemical Characteristics:

	Raw	Roasted	Roasted Light Salt	Roasted Salted
Salt (%)	n/a	n/a	0.05 to 0.8	0.81 to 1.5
Moisture (%)	3.5 to 6.0	1.0-3.5	1.0 to 3.5	1.0 to 3.5

### Size Characteristics:

	Whole	Halves/Pieces	Whole & Broken
Whole Kernels (%)	80	n/a	n/a
Half Kernels (%)	n/a	75	n/a
Through a 16/64" round hole screen (%)	2 max	5 max	n/a
Through a 5/64" round hole screen (%)	n/a	n/a	5 max

### Physical Characteristics:

	Confection	Extra #1	US #1
Damage (%)	2	2.5	3
Serious Damage (%)	1.5	2	2.5
Insect Damage (%)	.3	.4	.5
Foreign Material (%)	.03	.05	.1

### Microbiological Characteristics:

Aflatoxin	Complies with regulations of importing country
E. Coli	<0.3 cfu/g
Salmonella	Negative/25g

\* Other tests can be done per customer request and may incur an additional fee

**Allergens:** Tree nut (Pistachio)

**Packaging:** Available in bulk 2200lbs super sack or Triwall bin or 30lbs vacuum pack, nitrogen flush poly lined corrugated cardboard cartons made of food grade material.

**Storage Conditions:** Best if stored 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 when stored as recommended above.

**Nutritional:** Please refer to the [USDA Nutrient Database](https://www.nrd.usda.gov/nutrient-database)