

TDS - SPECIFICATION PISTACHIO SPREAD

General information	
Company name	Valnuts Ltd
Manufacturing address	Geo Milev 4 Str. , Hisarya 4180, Bulgaria
Food production facility	Nº 01682/31.03.17
Registration number	Nº16080039
Product Name	Pistachio spread
Origin of ingredients	Pistachio – Iran/ Other ingredients – EU/NON EU
HS code	20 08 19

Ingredients:

30% roasted pistachios, brown sugar, non-hydrogenated shea butter, dry milk, rapeseed oil, sunflower lecithin, antioxidant - rosemary extract, sea salt.

Product description

Composed of 30% carefully selected and lightly roasted pistachios, this spread features a rich nutty base that is perfectly complemented by the natural sweetness of the brown sugar, the rich taste of the milk and the creamy smoothness of the non-hydrogenated shea butter. With a homogeneous consistency, without lumps or graininess.

Product application

Pistachio spread is widely used in the food industry as a natural flavor for butter creams, ice creams and gelato!

It is perfect for filling protein and health sweets as well as the base of nuts and protein bars!

It is suitable for extensive use in confectionery and baking, and it is also easy and convenient to add to smoothies and shakes!

Target groups

Families with children, healthy food lovers, culinary experts, connoisseurs of quality and delicious food.

Advantages

High pistachio content, without added artificial flavours, colours and preservatives.

No added hydrogenated fats and no GMO products!

Easy spreadable and suitable for baking!

Product physical parameters		
Parameter	Specification	Test Method
Grade	Food Grade	Organoleptic
Color	Light green	Organoleptic
Appearance	Creamy texture with homogeneous consistency	Visual
Odor	Pistachios and milk	Organoleptic
Taste/Flavor	Sweet pistachio spread with milk	Organoleptic

TDS – Specification

Physicochemical indicators		
Parameter	Specification	Test Method
Moisture	1.8% Max.	
PRODUCT MICROBIOLOGICAL PARAMETERS		
B1+B2+G1+G2	<0,4 µg/kg	
Salmonella	NOT FOUND	ISO 6579-1:2017
Coli Forms	NOT FOUND	ISO 16649-2:2001
Yeast & Mould	100 cfu/g	
Enterobacteriaceae	0 cfu/g (n = 5; c=2; M ≤ 1000; m ≤ 100)	

Shelf Life

Pistachio spread has a minimum shelf life of 12 months from the date of manufacture if retained in original packing away from direct sunlight, moisture and air.

Packing

Buckets - 10, 5 or 1kg

Jars – generally in 200g there is a possibility for 300g

Allergens

Pistachio, milk may contain traces of other nuts or seeds.

Storage

Dry and ventilated place without direct sunlight!

Temperature up to 25C

Humidity up to 75%

Label size:

200 g. - 210 x 53 mm

300g. - 210 x 79 mm

Logistic information:

Jars

Packeging	Jars per Pack	Packs per Layer	Layers per Pallet	Total Jars per Pallet	Net Weight per Pack (kg)	Gross Weight per Pack (kg)	Net Weight per Pallet (kg)	Gross Weight per Pallet (kg)
200g	6	29	11 or 12	1914 / 2088	1,2	2,25	383 / 418	720 / 785
300g	6	29	9 or 10	1566 / 1740	1,8	3,08	470 / 522	805 / 895

Buckets

Packeging	Buckets per Layer	Max Layers per Pallet	Total Buckets per Pallet	Net Weight per Bucket (kg)	Gross Weight per Bucket (kg)	Net Weight per Pallet (kg)	Gross Weight per Pallet (kg)
1 kg	55	10	550	1	1.05	550	580
5 kg	18	7	126	5	5.20	630	660
10 kg	15	5	75	10	10.38	750	780

Nutritional Value

Nutrition facts	100rp.
Calories	540kcal.
Fats	42g.
Saturated fats	13g.
Protein	11.5g.
Total Carbohydrate	29g.
Total Sugars	26g.
Salt	0.2g.

Food Signs

