

# Product Specification Pinenutkernels, grade A, 1.800 count "Pinus Pumila" (TI5504)

#### **Product description:**

Product name	Pinenutkernels, grade A, 1.800 count "Pinus Pumila"	
Botanical name	Pinus massoniana	
Variety	Pinus pumila	
Country of origin	China	
Country of processing	China	
Process description	Pinenutkernels are selected, processed and packed.	

#### **Mix Composition:**

Product	Art. number	% (w/w)	Origin

# **Ingredient declaration:**

# **Ingredients composition:**

Ingredient	Function	% (w/w)	Origin (s)
Pinenutkernels	Ingredient	100	China

# **Organoleptic parameters:**

Consistency / Texture	Firm
Colour	White to pale ivory (inherent color of kernel)
Flavour / Odour	Typical for pinenutkernels, no off taste

# **Physical parameters:**

Count:	Pieces / 100 g	Approx. 1	800 (±50)
Size	LxwxH	-	mm
	Particles > 10,0 mm	N/A	% (w/w)
Mesh size (sieving)	Particles > 5,0 mm	N/A	% (w/w)
	Particles < 5,0 mm	N/A	% (w/w)
	Glass, stones, metals, sharps ≥ 2,0 mm	Target abs	sent
Foreign materials (not product related)	Glass, stones, metals, sharps ≥ 7,0 mm	Absent	
	Other foreign materials < 7,0 mm	≤ 0,1	% (w/w)
	Other foreign materials ≥ 7,0 mm	Absent	
Impurities (product related)	Plant (rest) material (i.a. shell)	≤ 0,05	% (w/w)
	Cap stems ( > 3,0 mm)	N/A	_
	4,0 mm < stalks < 10,0 mm	N/A	Pieces / 100 g



	Stalks > 10,0 mm	N/A	Pieces /
	Others	ı	Pieces /
Specific quality requirements	Broken kernels (< ½ of a kernel)	≤ 2	% (w/w)
	Damaged kernels	≤1	% (w/w)
	Immature, shrivelled kernels	≤1	% (w/w)
	Colour deviation, mouldy kernels	≤3	% (w/w)
Alive infestation		nil	

No information available = - / Not applicable = N/A

#### **Chemical parameters:**

≤ 3	%	
N/A	ppm (mg/kg)	NEN-EN 1988-1
N/A	ppm (mg/kg)	
≤ 2	ppb (μg/kg)	ISO 16050
≤ 4	ppb (μg/kg)	ISO 16050
N/A	ppb (μg/kg)	
≤ 10	meq / kg fat	
N/A	ppb (μg/kg)	
-		
-		ISO 2917
-	<sup>o</sup> Brix	
≤ 1,5	%	
According to EU legislation		
According to EU legislation		
	N/A N/A N/A ≤ 2 ≤ 4 N/A ≤ 10 N/A	N/A ppm (mg/kg)  N/A ppm (mg/kg)  ≤ 2 ppb (μg/kg)  ≤ 4 ppb (μg/kg)  N/A ppb (μg/kg)  ≤ 10 meq / kg fat  N/A ppb (μg/kg)  -  -  -  -  -  -  -  -  -  -  -  -  -

# **Microbiological parameters:**

Total plate count	≤ 50.000	cfu/g	ISO 4833
Yeast	≤ 10.000	cfu/g	ISO 21527-1 or 2
Mould	≤ 30.000	cfu/g	ISO 21527-1 or 2
Coliforms	-	cfu/g	ISO 4832
E. coli	Less than 10	cfu/g	ISO 16649-1 of 2
Salmonella spp.	Absent	25 gram	ISO 6579-1
Enterobacteriaceae	-	cfu/g	ISO 21528-2

No information available = - / Not applicable = N/A

### **Nutritional parameters:**

per 100 gram based on: literature USDA (may vary with the season)

Energy	2.820	kJ
	673	kcal
Fat	68,4	g
Saturated	4,9	g
Mono-unsaturated	-	g
Poly-unsaturated	-	g
Carbohydrate	9,4	g
Sugars	3,6	g
Polyols	-	g
Starch	-	g
Fibre	3,7	g
Protein	13,7	g
Salt	0,005	g



l Ash	126	σ
7.511	2,0	ъ

# **Product claims:**

GMO free*	Yes		
Radiated	No	(level (Bq): -	
Organic	No		
Kosher	No	(depends per supplier)	
Suitable for vegetarians	Yes		,
Suitable for vegans	Yes		,
Halal	No	(depends per supplier)	,

<sup>\*</sup> Labelling / traceability requirements (according to EC 1829/2003 and 1830/2003) does not apply

#### **Storage conditions:**

Optimum storage conditions	Temp : 5 - 15°C R.H : 55 - 65 %
Shelf life (after production)	18 months

#### Packaging:

	Type: vacuum bag
Direct contact material	Material: nylon (NY) / polyethylene (PE)
	Weight:
	Type: box
Indirect contact material	Material: corrugated cardboard
	Weight:
Weight per colli (net.)	25 kg (2x12,5kg)

#### **Intended use:**

Ready to eat			
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<sup>\*</sup> Product is manufactured without genetic modification directly or indirectly.



# **Allergen information**

- + = present / yes
- = not present / no
- ? = no information available

Allergens	Product contains: (as ingredient)	Cross- contamination possible:	
Milk and products (cow), lactose	-	-	
Egg	-	-	
Soy	-	-	
Gluten (wheat, rye, barley, oat, spelt, kamut)	-	-	
Fish	-	-	
Shellfish and crustaceans	-	-	
Nuts (walnut, pecan, almond, cashew, hazelnut, macadamia, brazilnut, pistachio)	-	-	
Peanuts and products thereof	-	-	
Sesame	-	-	
Sulphite (E220 to E228) if >10 ppm	-	-	
Celery	-	-	
Lupine	-	-	
Mustard		-	
Molluscs	-	-	

All information in this product specification is accurate according to our best knowledge and in compliance with actual legislation.

<u>Alergens:-</u> When purchased in bulk size original packaging, manufacturer allergen policy will apply.  When purchased in quantities that need re-packaging, our allergen policieis will apply.								
Component	Manufacturer			Nuts in Bulk ( Applies when bought in small quantities that need re-packaging )				
	In Product	Processed in Same Equipment	Handled on Site	In Product	Processed in Same Equipment	Handled on Site		
Cereals containing GLUTEN and products thereof	NO	NO	NO	NO	YES	YES		
EGGS or its derivatives	NO	NO	NO	NO	NO	NO		
FISH or its derivatives	NO	NO	NO	NO	NO	NO		
CRUSTACEANS / SHELLFISH	NO	NO	NO	NO	NO	NO		
MOLLUSCS	NO	NO	NO	NO	NO	NO		
PEANUTS or derivatives	NO	NO	NO	NO	YES	YES		
SOYA BEANS or derivatives	NO	NO	NO	NO	YES	YES		
MILK (LACTOSE) or its derivatives	NO	NO	NO	NO	YES	YES		
NUTS , tree nuts:	NO	NO	NO	NO	YES	YES		
CELERY, including celeriac and its derivatives	NO	NO	NO	NO	YES	YES		
MUSTARD, referring to all parts of the plant and derivatives thereof	NO	NO	NO	NO	YES	YES		
SESAME SEEDS or derivatives	NO	NO	NO	NO	YES	YES		
SULPHITES >10ppm – Sulphite quantity to be given in ppm	NO	NO	NO	NO	YES	YES		
LUPIN seeds or derivatives	NO	NO	NO	NO	NO	NO		

Revised: 18-01-2023