

PLANET'GLACE SARL MARIANNE EXPORT

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TECHNICAL DATA SHEET Line: Decorations and grains GRANELLA DI PISTACCHI

(pistachio nut grains)

PRODUCT CODE: DG0104							
TRADE NAME	GRANEL	GRANELLA DI PISTACCHI					
DESCRIPTION	Product for decoration						
INGREDIENTS	Roasted pistachios (origini: Sicily).						
CROSS CONTAMINATION		The product is made in a plant that uses cereals containing gluten, eggs, peanuts, nuts, soy and milk.					
ADVISE	To avoid the appearance of visible mould or unwanted developments of bacteria, once opened, mix the product with clean and dry utensils. Close package after each use. Check the shelf life on package. Keep in a cool and dry place. Best before end 30 month from the date of production, the integrity of the						
SHELF LIFE	product depends on the method of conservation						
MICROBIOLOGICAL CHARACTERISTICS			ORGANOLEPTIC CHARACTERISTICS				
CBT	< 80000 UFC/g		Colour	Reddish	eddish, greenish		
Enterobacteriaceae	< 1000 UFC/g		Odour	Pleasar	asant and typical of pistachio		
Molds	< 4000 UFC/g		Taste	Sweet	weet and typical of pistachio		
Yeasts	< 4000 UFC/g						
E. Coli	< 200 UFC/g						
Staphylococcus aureus	< 200 UFC/g						
CHEMICAL - PHYSICAL CH	ARACTERIS	TICS	NUTRITION FACT PER 10	0 g OF P	RODUCT		
Humidity	max 6 %		Energy		571 kcal	2386 kJ	
Insects, parasites	Absent		Fat		47 g	•	
Aflatoxins (B1,B2,G1,G2)	Max 10,0 μg/Kg		of which saturated fatty acid		5,5 g		
Fragment	Max 10%		Carbohydrate		21 g		
			of which sugars		11 g		
			Proteins		21 g		
			Salt		0,05 g		
PROPOSED PACKAGE (Oth	er sizes av	ailable upo	on request)		-		
	DESCRIPTION			WEIG		BHT	
PRIMARY PACKAGING		Thermo welded bag in a triple couple			2 kg		
		Corrugated cardboard box			4 kg = 2 kg x 2 bags		
Review date: 27/01/2017		<u> </u>	-			<u> </u>	