

PRODUCT REFERENCE / GPK

Green Blanched Pistachio Kernel

A peeled green kernel reference for applications where natural green appearance, clean sensory performance and controlled microbiology matter.

REFERENCE STATUS

Values in this sheet are adapted from the supplied third-party technical reference. They are not a Certificate of Analysis or a guaranteed PEZTEH production specification. Final grade, tolerances, treatment, packing, shelf life and legal limits must be confirmed in the signed commercial specification and current lot documents.

Product profile

Product form	Green blanched pistachio kernels
Source origin reference	Middle East
Reference grade sequence	S, A, B/C, D and P - visual standards require approved physical samples
Packing reference	Vacuum bag with nitrogen protection; 12.5 kg net telescopic carton
Source shelf-life reference	24 months, subject to packaging and storage validation
Sensory	Light to dark green; firm and crunchy; light pistachio odor; typical flavor
Storage reference	Dry and cool, 10-15 C, 70% RH; protect from direct light and heat
Additives / colorants	None declared in the source reference

Physical and chemical reference

Parameter	Source reference
FFA	<1%
pH	5-7
Moisture	<6%
Aflatoxin B1	<8 ppb source reference; destination limits must be reconfirmed
Total aflatoxin	<10 ppb source reference; destination limits must be reconfirmed
Damaged / broken	<5%
Foreign material	<10 pieces per ton
Insect damage	<2%

Grade framework

Reference grade	Commercial use
S	Deepest green visual reference
A	Strong green visual reference
B/C	Intermediate green range
D	Lighter green-yellow range
P	Mixed / processing reference

Grade descriptions are directional only. PEZTEH commercial grades must be approved using controlled physical samples and written color tolerances.

Microbiological reference

Parameter	Source reference
Total plate count	<1,000 CFU/g
Coliforms	<100 CFU/g
Yeast	<500 CFU/g
Mold	<500 CFU/g
Enterobacteriaceae	100 CFU/g in the source reference; acceptance limit requires clarification
E. coli	Absent in 10 g
Salmonella	Absent in 25 g

Residues and allergen declaration

Pesticide residues	To the current destination regulation and agreed customer program.
Allergen	Contains pistachio. Facility and cross-contact declarations require producer confirmation.

Declaration group	Present in raw material	Handled in reference facility	Cross-contamination reference
Pistachio	Yes	Yes	100% pistachio
Gluten cereals, seafood, egg, milk, lactose, peanuts, other listed tree nuts, sesame, mustard, soy, celery and lupin, and sulphites	No	No	No

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