



TECNICAL SHEET

18/09/2026
Rev02

CODE:	PI PA PU BRT		
PRODUCT:	PURE PISTACHIO PASTE FROM BRONTE DOP		
ORIGIN:	Italy (Sicily, Bronte)		
INGREDIENTS:	Pistachio “verde di Bronte d.o.p.” 100%		
DESCRIPTION:	A paste obtained from the fine grinding of carefully selected shelled and roasted pistachios		
CHEMICALS CHARACTERISTICS:	-Moisture (g/100g) -Fat content -Free acidity (in oleic acid) -Peroxide value -Aflatoxins Total (B1+B2+G1+G2) B1	< 2.50% > 52.0 % < 1.0 % < 5.0 meq O2/kg In compliance with EU Regulation 165/2010 < 10.0 µg/kg < 8.0 µg/kg	
MICROBIOLOGICALS CHARACTERISTICS:	-Total bacterial count (aerobic mesophiles 37°C) -Molds -Yeasts -Enterobacteriaceae -TotalColiforms -E. coli -Staphylococcus aureus -Salmonella	<100000 UFC/g <1000 UFC/g <1000 UFC/g <100 UFC/g absent/g absent/g absent/10 g absent/25g	
ORGANOLEPTIC CHARACTERISTICS	Appearance: Homogeneous paste, free from lumps, may present oil surfacing Color: light green, uniform, characteristic of shelled pistachios Smell: Pleasant and characteristic of pistachios. Free from defects and foreign odors Taste: Sweet, pleasant, and characteristic of pistachios. Free from defects and foreign flavors:		
NUTRITIONAL CHARACTERISTICS:(1)	Energy (kJ – kcal) Fat of which saturated fatty acids Carbohydrates, of which sugars Protein Fiber Salt (2)	100 g	
		2351 kj – 562 kcal 49,2 g 5,2 g 18,7 g 11,2 g 20,8 g 10,1 g 0,0 g	
PACKAGING	PP bucket suitable for food contact. Net weight: 1 kg, 3 kg, 20 kg		
STORAGE METHOD:	Store in a cool, dry place, away from heat sources. Avoid sudden changes in temperature		
MINIMUM STORAGE PERIOD (TMC):	24 months Expression: "Best before end of: month/year." The indicated shelf life refers to the storage conditions described above and in the original, unopened packaging.		
ALLERGENS:	Nuts: pistachio	May contain traces of: nuts	
STATEMENTS:	-The product does not contain gluten and/or its derivatives. -The product ingredients are not derived from GMO raw materials or those treated with GMOs. -The food raw materials and the product ingredients from which they are derived have not been treated with ionizing radiation. -The product is prepared in compliance with Good Manufacturing Practices and the HACCP system in accordance with Regulation (EC) 852/2004 on Food Hygiene. The production flow includes the use of metal detectors. -Product compliance checks are carried out according to an analysis plan and internal company procedures.		

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