



TECNICAL SHEET

18/09/2026
Rev01

CODE:	PI PA VUL COL		
PRODUCT:	PURE PISTACHIO PASTE VULCANO WITH COLOURING		
ORIGIN:	Italy (Sicily), NON UE (Iran)		
INGREDIENTS:	Sicilian Pistachio 49,9%, NON-EU Pistachio 49,9%, colouring (copper chlorophyll E141 and curcumin E100) 0,001%		
DESCRIPTION:	Pasty product obtained from the fine grinding of a mix of carefully selected shelled and roasted Sicilian and NON-EU pistachios.		
CHEMICALS CHARACTERISTICS:	-Moisture (g/100g) -Fat content -Free acidity (in oleic acid) -Peroxide value -Aflatoxins Total (B1+B2+G1+G2) B1	< 2.50% > 50.0% < 1.0% < 5.0 meq O2/kg In compliance with EU Regulation 165/2010 s.a. < 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 CFU/g <1000 CFU/g <1000 CFU/g <100 CFU/g absent/g absent/g absent/10 g absent/25 g	
ORGANOLEPTIC CHARACTERISTICS	Appearance: Homogeneous paste, free of lumps, may show some oil surfacing. Color: Light brownish-green, typical of the product. Smell: Pleasant and characteristic of roasted pistachio. Free from defects and foreign odors. Taste: Sweet and characteristic of roasted pistachio. 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 2549 kj- 616 kcal 51,6 g 6,8 g 11,5 g 2,8 g 20,6 g 11,5 g 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.		

Address:
Caruso Frutta Secca SRL
Zona Industriale Nord 60
Spilimbergo (PN)

Phone:
39 0427 812942

E-mail:
info@carusoalessandro.it

Site:
www.carusoalessandro