



Specification Mediterranean Pinenutkernels

Article:	Pinus pinea
Article description	Pinenutkernels
Origin	Italy, Portugal, Spain, Turkey
Productdivisions	Grade A: whole kernels without broken ones, very clean, light colored Grade B: assorted from Grade A, abt. 90% broken kernels, partly with impurities, slightly darker in colour
Sensoric Requirements:	
Appearance	long shaped, round at both ends, ivory colored
Odour / Smell	Unconspicuous, typical
Consistency	Normal, firm
Taste	Characteristic, nutty
Physical microbiological Requirements:	
Living vermin	none
Mould	none
Impurities / foreign objects	max. 1 %
Chemical Requirements:	
Moisture	max. 7 %
Phostoxin	max. 0,05 mg / kg
Peroxide	max. 2 mVAL / kg
Pesticides	According to the corresponding regulation valid
Microbiological Requirements:	
Total plate count	max. 1.000.000 cfu/g
Coliforms bacteria	max. 1.000 cfu/g
E. Coli	max. 100 cfu/g
Salmonellae	negativ / 125 g
Yeast and Moulds	max. 10.000 cfu/g
Aflatoxin B1	max. 2 ppb
Aflatoxin B1 + B2 + G1 + G2	max. 4 ppb
Nutrition Facts per 100g:	
Energy	674 kcal. / 2.820 kJ
Fat	60 g
of which saturates	4,5 g
mono-unsaturates	18,5 g
poly-unsaturates	37 g

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Carbohydrate	13 g
Sugars	3,5 g
Fibre	6,3 g
Protein	23,7 g
Sodium	2 mg
Calcium	16 mg
Magnesium	251 mg
Storage conditions	Cool and dry
Temperature	max. 15 °Celsius
Air moisture	abt. 65 %
General	Pinenutkernels are a sensitive natural product. The pinenutkernels should be stored in clean and dry premises. It is absolutely essential to check the stored good constantly.
Shelf life	In original packing from delivery max. 12 months at good storing conditions.
Packaging	Cartons of 10 kg or 12,5 kg net. Content of cartons in linen bags or vacuum packed in polybags.
	The packaging conforms to regulation (EC) No. 1935/2004 and regulation on plastic materials (EU) No. 10/2011.
Foodlaw Requirements	According to the EU-law and German food law in the corresponding valid versions.
Allergen declaration	The raw material contains according to current legislation for food information regulation (EU) No. 1169/2011, Annex II none ingredients with allergenic substances.
Additives and preservatives	none
GMO-status	Free of GMO. The raw material, ingredients, additives or flavourings of it are not genetically modified substances. No labelling required according to regulations (EC) No. 1829/2003 and No. 1830/2003.
Irradiation-status	Not treated with ionising rays.
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