

QC Accredited Laboratory & Quality Control Department of Dideh Aray Hesam Co.

SEPCIFICATION

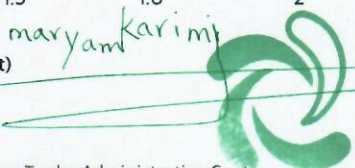
PRODUCT: Round (Fandoghi) pistachio - Raw

| | |
|----------------------------|------------------------------------|
| Exporter: | DAH food |
| Product Description | Round Pistachio in raw form |
| Available Sizes | 28-30, 30-32, 32-34 pcs/ ounce |
| Packing | 10 - 50 kg double layer export Bag |

| Physical and Chemical Characteristics | | | | Method |
|---|--------------------------|-------------------------|---------------------------|----------|
| Shell Defects (%) (Allowable tolerances by weight) | Extra Quality Grade S | High Quality Grade 1 | Normal Quality Grade 2 | |
| Closed shell and blanks | 1-2 | 3 | 4-5 | Visual |
| Blanks | 0.5-0.75 | 0.75 | 1 | Visual |
| Adhering hull | 0.5-0.75 | 1 | 1.5 | Visual |
| Stained shell | 1.2-1.5 | 4 | 5-6 | ISO 665 |
| Deformity (opened from bottom) | 1.2-2 | 3 | 5-6 | ISO 660 |
| Slightly open in-shell | 7-10 | 18 | 25 | ISO 660 |
| Total shell defects | 8-13 | 22 | 27 | ISO 3960 |
| Kernel Defects (%) (Allowable tolerances by weight) | | | | |
| Loose kernels | 1.2-2 | 2.5 | 3 | ISO 665 |
| Pest damage | 2.5-4 | 5 | 5 | ISO 3960 |
| Obvious pest damage | 0.75-1.75 | 3 | 3 | ISO 3960 |
| Total kernel defects | 2.75-4 | 5 | 6 | ISO 665 |
| Other Defects (%) (Allowable tolerances by weight) | | | | |
| Foreign material | 0.3-0.5 | 0.4 | 0.6 | ISO 3960 |
| Foreign material excluding shells | 0.25 | 0.25 | 0.25 | ISO 3960 |
| Non-uniformity of variety | 1.25-2 | 3 | 4 | ISO 665 |
| Non-uniformity of size | 1-1.5 | 1.8 | 2 | ISO 660 |

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Prepared by: Maryam Karimi (Technical Expert)

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| Chemical Characteristics | Value | Method |
|--|---|---|
| Moisture | 7 % Max | ISO 665 |
| Free fatty acids | 0.8 % Max | ISO 660 |
| Peroxide value mg/kg fit | 1 % Max | ISO 3960 |
| Salt | 0 | - |
| Microbiological Characteristics | Value | Method |
| Total viable count/g | 10000 CFU | ISO 4833 |
| Total Aflation (Sampling EC directive validates HPLC method) | Max 15 ppb | Sampling EC directive validated HPLC method |
| E.coli/100gr | Negative per 100 g | ISO 7251 |
| Salmonella/25 g | Negative per 25 g | SO 6579-TS 3446 |
| Natural Characteristics | Standards | Method |
| Color | Cream color | Visual |
| Flavor | Typical pistachio flavor, no rancid or off-flavor | Visual |
| Texture | Firm but not excessively hard | Visual |
| Shelf life & storage specifications | One (1) year at dry, ambient and clean condition, away from direct heat and sunlight, 15 °C | |

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