

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

### SEPCIFICATION

#### PRODUCT: Ahmad Aghae (Long) pistachio - Raw

<b>Exporter:</b>	DAH food
<b>Product Description</b>	Long Ahmad Aghae Pistachio in raw form
<b>Available Sizes</b>	24-26, 26-28, 28-30, 30-32 pcs/ ounce
<b>Packing</b>	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
<b>Kernel Defects (%)</b> (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
<b>Other Defects (%)</b> (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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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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