

Product specifications

date:03/12/2020

Versie: H.001

Art. No. 080320 (10kg), 080321 (5kg), 080322 (250g)				
HYGIENA				
Bio Pistaches geroosterd en gezouten Pistaches grillées et salées bio Organic Pistachios nuts grilled and salted Pistazien gegrillt und gesalzen				
Herkomst/ Origine/ Origin	Spanje / Espagne / Spain			
intrastat	08025100			
Ingrediënten/ Ingredients/ Ingredients	98,3% biologische pistache (Pistacia vera) en 1,7% zout (herkomst: Huelva - Spanje) 98,3% de pistache biologique (Pistacia vera) et 1,7% de sel (Origine: Huelva - Espagne) 98.3 % organic Pistachio (Pistacia vera) and 1.7 % salt (Origin: Huelva – Spain)			
Nutritionele waarden/ Valeurs nutritives/ Nutritive value /100g	Energie/énergie/energy	562 kcal / 2351 kJ		
	Eiwitten/ protéines/ proteins	20 g		
	Vetten/ graisse/ fats	45 g		
	-Verzadigde vetzuren/ acides gras saturés/ saturated fatty acids	6 g		
	Koolhydraten/ glucides/ carbohydrates	28 g		
	-Suiker/ sucre/ sugar	9 g		
	Voedingsvezels/ fibres alimentaires/ dietary fibres	10 g		
	Zout/ sel / salt	0.035 g		
Allergenen/ allergènes/ allergens	 Granen/ Grain/ Cereal (gluten)	-	 Noten/ Noix/ Nuts	+
	 Schaaldieren/ Crustacées/ Crustaceans	-	 Selderij/ Céleri/ Celery	-
	 Ei/ Oeuf/ Egg	-	 Mosterd/ Moutarde/ Mustard	-
	 Vis/ Poisson/ Fish	-	 Sesam/ Sésame/ Sesame	-
	 Aardnoten (pinda's)/ Arachide/ Peanuts	-	 Zwaveldioxide en sulfieten/ sulfite/ sulphites (E220- E228)*	-
	 Soja/ Soja/ Soy	-	 Lupine/ Lupin/ Lupin	-
	 Melk/ Lait/ Milk	-	 Weekdieren/ Mollusques/ Molluscs	-
Productomschrijving / description du produit/ product description	Geroosterde en gezouten pistachenoten met schelp, van biologische landbouw. Pistaches grillées et salées avec coque, issues de l'agriculture biologique. Roasted and salted pistachios with shell, from Organic Agriculture.			

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Houdbaarheid/ durée de vie/ shelf life	Binnen 12/9 maanden nadat de juiste opslagomstandigheden zijn gehandhaafd. (10 kg / 5 kg en 250 g) Dans les 12/9 mois suivant le maintien des conditions de stockage appropriées. (10kg / 5kg et 250g) Within 12/9 months of proper storage conditions having been maintained. (10kg/ 5kg and 250g)																									
Bewaring/ conservation/ storage	Opslag en transport op schone, droge en reukloze plaatsen waar direct zonlicht geen invloed heeft, wordt aanbevolen. Le stockage et le transport dans des endroits propres, secs et sans odeur dans lesquels la lumière solaire directe n'influence pas sont suggérés. Storage and transport in clean, dry and odourless places in which direct solar light doesn't influence is suggested.																									
Verpakking/ Embalage/ Packaging	10 kg: cardboard box with 2x5kg polypropylene bags 5 kg: polypropylene bag 250 g: biodegradable film, heat sealed																									
Analyse/ Analysis	<table><tr><td rowspan="4">Organoleptic properties:</td><td>Smell</td><td>Natural, slightly toasted.</td></tr><tr><td>Flavour</td><td>Smoothly salted.</td></tr><tr><td>Colour</td><td>Greenish fruit surrounded by a dark film and a cream-coloured hull.</td></tr><tr><td>Texture</td><td>Mildly wrinkled.</td></tr></table>			Organoleptic properties:	Smell	Natural, slightly toasted.	Flavour	Smoothly salted.	Colour	Greenish fruit surrounded by a dark film and a cream-coloured hull.	Texture	Mildly wrinkled.														
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Beoogd gebruik / usage prévu / intended use	Als snack, tussendoortje, aperitief Comme coallition, apéritif As an appetizer.																									
GMO status	GGO vrij/ sans OGM/ GMO free																									
irradiation	The product has not been subjected to any type of ionising radiation, it complies with European food legislation.																									