



SettonFarms.com

# Setton Pistachio of Terra Bella, Inc.

CALIFORNIA PISTACHIOS

## PRODUCT SPECIFICATION - Raw Pistachios Kernels (Pasteurized)

Date: January 1, 2020  
Product Name: Raw Pistachio Kernels (Pasteurized)  
Packaging: Food Grade  
Manufacturing Date: Production Date  
Best Before Date: Production Date + 18 months  
Storage Conditions: 60% RH 40°-80°F  
Ingredients List: Pistachio Kernels  
Origin: USA

### ORGANOLEPTIC ANALYSIS

-Visible Mold:	Absent
-Mineral Impurities:	Absent
-Foreign Vegetable Matter:	Absent
-Live Insects and Larvae:	Absent
-Texture:	Firm & Crunchy
-Color:	Pistachio Green-Yellow
-Odor:	Typical of fresh pistachios, free of odors

### CHEMICAL ANALYSIS

-Moisture (%):	<7%
-Pesticide residues (mg./Kg)	ND
-Peroxide Value	<5.0 meq.O2/kg in fat
-Free Fatty Acids	<1%
-Aflatoxins (B <sub>1</sub> +B <sub>2</sub> +G <sub>1</sub> +G <sub>2</sub> ) (ppb)	U.S. = 15ppb max Outside U.S. = Applicable national standard

### PHYSICAL ANALYSIS

Grade:	U.S. Extra No. 1 Grade
Size:	Minimum 80% Whole Kernels



## NUTRITIONAL ANALYSIS

### NUTRITIONAL FACTS

Serving size: 30g  
Energy: 170 Calories

<b>Total Fat</b> 14g	18%
Saturated Fat 1.5g	8%
Trans Fat 0g	0%
Polyunsaturated Fat 4g	
Monounsaturated Fat 7g	
<b>Cholesterol</b> 0mg	0%
<b>Sodium</b> 0mg	0%
<b>Total Carbohydrate</b> 9g	3%
Dietary Fiber 3g	11%
Sugars 2g	
Includes 0g Added Sugars	0%
<b>Protein</b> 6g	12%
Vitamin D 0mcg	0%
Calcium 30mg	2%
Iron 1.2mg	6%
Potassium 300mg	6%

### NUTRITIONAL FACTS

Serving size: 100g  
Energy: 564 Calories

<b>Total Fat</b> 45.82g	70%
Saturated Fat 5.645g	28%
Trans Fat 0g	0%
Polyunsaturated Fat 13.346g	
Monounsaturated Fat 24.534g	
<b>Cholesterol</b> 0mg	0%
<b>Sodium</b> 0mg	0%
<b>Total Carbohydrate</b> 29g	10%
Dietary Fiber 9.9g	40%
Sugars 8g	
Includes 0g Added Sugars	0%
<b>Protein</b> 21g	42%
Vitamin D 0mcg	0%
Calcium 107mg	11%
Iron 4.03mg	22%
Potassium 1007mg	29%

### MICROBIOLOGICAL ANALYSIS/Gram:

Steam pasteurized across a validated 4-log reduction process.

Aerobic Plate Count:	<100,000
Coliforms:	<100
Yeasts:	<500
Molds:	<500
E- Coli sp:	Negative
Salmonella:	Negative