



**PRODUCT SPECIFICATIONS
RAW PISTACHIOS US EXTRA NO.1
WHOLLES 80% KERNELS**

Olam International Ltd

Food Safety Modernization Act (FSMA) – Compliance Notice

In accordance with the Food Safety Modernization Act (FSMA) preventive controls for Human Food Rules (21 CFR 117.136), Olam hereby notifies you that the product you are receiving is a raw product from agricultural sources and it is reasonable to assume that it may contain microorganisms of public health significance and it is not subjected to validated interventions to eliminate the hazard. As required by the regulation, the product must be subjected to validated preventive controls to eliminate the identified hazard before introducing for consumption

| GENERAL INFORMATION | |
|---------------------|---|
| Description | Raw Pistachios US Extra No.1 Wholes 80% Kernels |
| Ingredient | 100% Pistachio Kernels |
| Origin | USA |
| Varieties | |
| Specs control no. | PT-NAT-OLAMSGWL-0181 |
| Issued date | Aug 27 th , 2020 |
| Updated date | Aug 27 th , 2024 |

| SPECIFICATIONS | | | | |
|--|---|--|-----------------|--|
| Organoleptic properties | Appearance | Wholes kernels, yellow and greenish in color, some husk pieces | In-house method | |
| | Flavor | Typical of pistachio kernels. No off | | |
| | Taste | taste, off flavor | | |
| | Texture | Crunchy | | |
| Physical properties | Parameter | Limits | UOM | Test method |
| | Moisture | Max 6.0 | % | In-house method & USDA Grades |
| | Edible Halves | Max 20.0 | % | |
| | Edible Wholes | Min 80.0 | % | |
| | Kernel Damage | Max 2.5 | % | |
| | Serious Damage | Max 2.0 | % | |
| | Insect Damage | Max 0.4 | % | |
| Inshell/shell piece + Foreign matter | 1 part in 150lbs | | | |
| Chemical properties | FFA <i>(Free fatty acid content as oleic acid)</i> | Max 1.5 | % | 3rd party lab (ISO 17025 accredited method) |
| | Peroxide Value | Max 5.0 | meq/kg | |
| Microbiological properties* | TPC | Max 5.0 x 10 ⁴ | cfu/g | 3rd party lab (ISO 17025 accredited method) |
| | Yeast & Mold | Max 2.0 x 10 ³ | cfu/g | |
| * OFI releases this product under a test and release program following internal sampling & testing plan including testing for <i>Salmonella</i> and <i>L. monocytogenes</i> (absence in 25g for both). The microbiological test results of the test and release program are provided for information and provide no warranty or guaranty nor do they substitute for any validated kill step. | | | | |
| Food safety | Aflatoxin | If contractually agreed, testing will comply with imported country regulations | | |
| | Pesticide residue | Complies with all federal and state regulations | | |
| | Heavy metal | If contractually agreed, testing will comply with imported country regulations | | |

| NUTRITIONAL INFORMATION (Value per 100g)** | | | |
|---|---------------|-------------|-------------------------|
| | | UOM | % Daily value*** |
| Calories | 560.0 | Kcal | 28 |
| Total fat | 45.0 | g | 58 |
| <i>Saturated fat</i> | 5.9 | g | 30 |
| <i>Trans fat</i> | 0.0 | g | - |
| Cholesterol | 0.0 | mg | 0 |
| Sodium | 1.0 | mg | 0 |
| Total carbohydrate | 27.0 | g | 10 |
| <i>Dietary fiber</i> | 11.0 | g | 39 |
| <i>Total sugars</i> | 7.7 | g | - |
| <i>Added sugars</i> | 0.0 | g | 0 |
| Protein | 20.0 | g | 40 |
| Vitamin D | 0.0 | mcg | 0 |
| Calcium | 105.0 | mg | 8 |
| Iron | 3.9 | mg | 22 |
| Potassium | 1025.0 | mg | 22 |

** These values are for reference only, due to the nature of agriculture products, they cannot be guaranteed to always match each lot

*** % Daily value are based on 2,000 calorie diet as per FDA standard.

| CERTIFICATIONS | |
|--|-----------|
| The below certificates will be available upon request, please contact Olam representative for more detail. | |
| 1. BRC | 3. FSMA |
| 2. Other GFSI | 4. Kosher |
| | 5. Halal |

| DECLARATIONS | |
|--|---------------------------|
| The below declarations will be available upon request, please contact Olam representative for more detail. | |
| 1. Allergen (pistachio) | 4. MSG free |
| 2. Irradiation | 5. Artificial color free |
| 3. GMO free | 6. Artificial flavor free |

| PACKING STORAGE, SHELF LIFE, LABELLING & TRANSPORT | |
|---|---|
| Shelf life | 12 months from the date of packing |
| Storage conditions | Cool, dry, avoid direct sunlight, clean place and ambient condition |
| Shipping conditions | As per customer's request |
| Packing unit | Carton with liner and vacuum with nitrogen flushed Bulk bag with/without liner and vacuum with/without nitrogen flushed |
| Primary packaging | Food grade vacuum bag and nitrogen flushed or bulk bag with/without liner and vacuum with/without nitrogen flushed |
| Secondary packaging | Carton: 22.05lbs 165H x 401L x 295W(mm)/ 25lbs 186H x 401L x 295W(mm)/ 30lbs 225H x 401L x 295W(mm) or as per customer's requirement Bulk bag: 95 x 95 x 215(cm) |
| Labelling | As per customer's request |
| Intended use | Raw |
| Net weight | Cartons: 22.05lbs/ 25lbs/ 30lbs or as per customer's requirement Bulk bag: 2000/2200lbs |