



TECHNICAL PRODUCT SHEET
Pistachio

File Code: PIS2023
Revision: 2
Date: 01/04/2022
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1	Sales description, product description and use
PISTACHIO UHT Ice cream ready to make	

2	Ingredients
Pasteurized whole milk , sugar, pistachio paste (pistachio, E141) (9%), semi-finished product for ice cream (skimmed milk powder, dextrose, milk proteins, emulsifiers: E471; stabilizers: E401, E410, E412, E415; fructose), milk cream, water, sodium chloride. May contain traces of milk, egg, nuts.	

3	Allergens (attached II REG 1169/2011)	Yes/No	Specific name of the substance	Allergen absent in the product but present on the same production line	Allergen absent in the product but present in the production site	Possible presence in traces
	Cereals containing gluten and derivatives	no				
	Crustaceans and products based on crustaceans	no				
	Eggs and egg products	no		x	x	
	Fish and fish products	no				
	Peanuts and peanut-based products	no				
	Soy and soy products	no		x	x	
	Milk and milk products (including lactose)	yes	milk			
	Nuts and derivatives	yes	pistachio	x	x	
	Celery and celery-based products	no				
	Mustard and mustard-based products	no				
	Sesame seeds and products based on sesame	no				
	Sulfur dioxide and sulphites in concentrations higher than 10 mg / kg or 10 mg / l expressed as SO ₂ in the finished product	no				
	Lupine and lupine-based products	no				
	Molluscs and products based on molluscs	no				

4	Nutritional information for 100 ml	Unit of measure	Average values
Energy		Kj	937
		Kcal	224
Fats		g	11
	Of which saturated	g	3,7
Carbohydrates		g	24,0
	of which sugars	g	24,0
Proteins (N x 6,25)		g	6,5
Salt		g	0,28
The salt is exclusively due to the sodium naturally present in the ingredients			

5	General information
<i>Primary package</i>	TETRA BRICK ASEPTIC Tetra Pack®



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6	General information	
<i>Format</i>	1 L.	
<i>Shelf-life</i>	12 months	
<i>Lot identification</i>	L. serial number of the day of production	

7	Terms of distribution and conservation	
<i>Storage temperature</i>	Room temperature	
<i>Storage instructions</i>	The product retains its organoleptic characteristics when stored at refrigerated temperature.	
<i>General warnings</i>	Once the package is opened, the product should be consumed preferably within 4-5 days, keeping it closed at refrigeration temperature (0-4°C). (The product is guaranteed according to the methods of use indicated in the instructions and directions contained in the technical documents.)	

8	Logistic	
<i>Sales unit - secondary packaging</i>	Pack of 12 bricks	
<i>Sales unit -Gross weight</i>	14,2 Kg	
<i>Retail Pack Dimensions</i>	30x23x22 cm	
<i>Boxes / Layers</i>	13	
<i>Layers / Pallet</i>	5	
<i>Boxes / Pallet</i>	65	
<i>Pallet dimensions (including pallet)</i>	80x120 - h 125 cm	
<i>Gross pallet weight (compressed pallet)</i>	943 kg	

9	Analytical characteristics for 100 g	Unit of measure	Average values
Specific weight		P/v	1,120
PH			6,4
Dry leftover		%	39,6
Refractometric degree		°B	41,5

10	Microbiological characteristics	Unit of measure	Average values
C.B.T. UFC/ 1g		UFC/g	< 100
Coliforms total UFC/ 1g		UFC/g	< 10
E. Coli UFC/ 1g		UFC/g	< 10
Staphylococci coagulase + UFC/1g		UFC/g	< 100
Yeasts and molds UFC/1g		UFC/g	< 10
Taste of anaerobic sporigens MPN/1g		MPN/g	< 10
Listeria monocytogenes / 25g		n/25g	Absent
Salmonella/ 25 g		n/25g	Absent