



## Product Specification

email: [qc@infinity.coop](mailto:qc@infinity.coop)

<b>Product Code (SKU)</b>	<b>Nat</b>	<b>Pistachios - roasted &amp; salted</b>	<b>2 kg</b>
<b>Description</b>	91195	A roasted golden-yellow brown shell which should be opened and of the correct grade. The shell is oval or 'eye-shaped' and a green-purple nut kernel should be protruding inside. The kernel is slightly wrinkled and dry-looking with darker, muted mauve and green colours than raw. It is about 15mm in length.	
<b>Taste</b>	A salty, roasted, fresh, clean and oily-aromatic taste, typical of a pistachio product which is sweet, perfumed and creamy. It will be free from foreign or burnt taints and off-flavours		
<b>Texture</b>	The shell should be hard and dry, and break crisply when opened. The nut has a relatively dry, uneven surface skin with a crunchy exterior which gives way to a crispy interior which is oily and smooth.		
<b>Colour</b>			
<b>Packaging</b>	Packed into a 2kg food grade polypropylene bag. An Infinity label with weight, batch number, BBE, barcode and allergen information is applied.		

Ingredients: Roasted PISTACHIO NUTS (TREE NUTS), Salt.

Allergy Advice: for allergens see ingredients in CAPITALS.

Packed in an environment that handles: CEREALS CONTAINING GLUTEN, OTHER TREE NUTS, SOYA, SESAME, PEANUTS

May contain: SULPHITES, OTHER TREE NUTS



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### Nutritional Information Typical values (per 100g)

<b>Energy KJ</b>	2408
<b>Energy KCAL</b>	582
<b>Fat</b>	46.6g
<b>of which Saturates</b>	5.9g
<b>Carbohydrate</b>	10.2g
<b>of which sugars</b>	7.3g
<b>Fibre</b>	11.6g
<b>Protein</b>	24.9g
<b>Salt</b>	1.00g

**Metal Detection** 3.5mm S/S, 3.5mm NFe, 2.5mm Fe

**Shelf life** As stated on the packet

### Dietary Information

**Is the product suitable for vegans?**  Yes  No

### GMO Declaration Is the product free from

**Genetic modification  
(product and ingredients)**  Yes  No

### Quality declaration

Please Note – We haven taken every reasonable precaution and proceed with due diligence, however we cannot control the risk of cross contamination in distribution, we also have limited control over any third parties involved in distribution. Therefore we cannot guarantee absence of any particular allergens.

