EST. 1957 MAYERS FINE FOOD	**Quality Systems, Policies & Procedures Manual** **Product Specification**	
Authorised by: Director of Operations	Form review date: 02/01/2025	Form issue date: January 2023
Author: QA Department	Document Number: MFFPS1	Version: 2.0

PRODUCT DETAILS	
Specification latest review on:	18/03/2025
Product Description	PISTACHIO SPREAD SMOOTH
Product Code	PPSFS01
Product Brand Name	PISTACHIO PAPI
Country of Origin (Including statement on retail label)	Made in Italy - Packed in Australia
Pack Size/Weight/ Volume/Count	1x5kg
Ingredients	Vegetable fat (palm RSPO MB), sugar, whole **milk** powder, **pistachios** (16%), lactose (**milk**), emulsifier: **soy** lecithin, natural vanilla flavouring, colour: E141i.
Declared Allergens	**Contains Milk, Pistachios, Soy**
May Contains Allergens	**May contain other nuts**
Rennet Origin (Animal or Microbial)	N/A
Product Characteristics	Pistachio smooth paste
Product Usage	High spreadability and ready to use in confectionery and ice-creams.
Shelf Life	15 months
Coding: Best Before Date / Use By Date	Best Before Date
Thawing Instructions	NA
Product Handling Storage and Preservation Instructions (Wholesaler / Consumer)	Keep in a cool, dry place
Distribution Description	Store in a cool and dry place
Mandatory & Advisory Warning Statements Standard 1.2.3	N/A
Genetically Modified Status	None
Halal/Kosher Certified	Halal and Kosher

PRODUCT VISUAL



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NUTRITIONAL INFORMATION		
Servings per package: 200.0 **Serving size: 25 g**	**Average quantity per serving**	**Average quantity per 100g**
Energy (kJ)	619	2474
Energy (Cal)	149	594
Protein (g)	2.4	9.4
Fat Total (g)	10.0	40
- Fat Saturated (g)	4.2	16.8
Carbohydrate (g)	12.1	48.2
- Sugars (g)	11.0	43.9
Sodium (mg)	22	88

MICROBIOLOGICAL INFORMATION				
Test	**Salmonella**	**E. Coli**	**Aerobic plate count**	**Yeast / Moulds**
Standard	Absent in 25g	< 10 cfu/g	$<10^3$-10^4 cfu/g	
Product	Absent in 25g	< 10 cfu/g	5000 cfu/g max	25 cfu/g max

CHEMICAL ANALYSIS INFORMATION			
FAT (FDM)	**Moisture (Avg)**	**Salt**	**pH (Avg)**
40.0%	1.2%	-	-

ORGANOLEPTIC CRITERIA	
SENSORY	**CRITERIA**
Appearance	Spreadable cream
Colour	Brownishgreen
Aroma	Typical pistachio paste
Flavour	Typical nutty pistachio paste
Texture	Creamy
Other Characteristics	-