

PRODUCT NAME: Natural Whole Pistachio Kernels

Date: 20 Jan 2025

<u>1. Physical Analysis:</u>	References	Results
- Moisture - Colour	Max 7 Green Brown Kernels.	5.10 Yellowish kernels
- Insect-Worm Damages - Rotten ,Rancid - Mouldy - Foreign Material - Shell fragments, Dust - Mechanically Damaged - Kernels Without Seed Coat	Max 1.0% Max 1.5% Max 1.0% Absent Max <0.05% Max <5.0% Max <20%	Absent Absent Absent Absent Absent 0.5% 0.6%
<u>2. Chemical Analysis:</u>		
- Aflatoxin(B1+B2+G1+G2) - Free Fatty Acids	10 ppb Max 1.0	4.19 ppb 0.87
<u>3. Microbiological Analysis:</u>		
- Aerobic Mesophilic Microorganisms - E.coli - Yeast & Moulds - Salmonella - Enterobacteriaceae	10000 cfu/g Neg /g 100 cfu /g Neg /250g <10 cfu /g	800 Not detected Not detected Not detected <10

QC Incharge
