



PLANT NAME: Horizon Nut LLC		PAGE 1 of 2
ADDRESS: 26487 N. Hwy 99, Tulare CA 93274	#QA-056 v 10.0 REVIEW/REVISE	12/30/2024
PRODUCTS: Pistachios	SUPERSEDES	03/14/2023
APPROVED BY: Y. DeLeon	EFFECTIVE	12/30/2024
STANDARDS: Global Standards for Food Safety, Issue 9, August 2022		

PISTACHIOS - INSHELL



Commitment to Quality: Our pistachios meet and/or exceed standards for Pistachios as specified by United States Department of Agriculture. All products are produced, stored, and shipped in accordance with the Good Manufacturing Practices of the United States Food and Drug Administration. In addition, product is screened by metal detection equipment to assure it is free from metal contamination.

Product Description: Inshell pistachios are uniform in size, clean, well dried, free from excessive defects, damage, glass, metal or live insects. Our inshell pistachios are graded to the USDA standards (*Grades & Tolerances are specified in Table 3*). Base shell color & kernel color vary from year to year.

Size: Pistachio size is specified by the number of whole pistachios per ounce. Size ranges from 16-18 per ounce to 30 plus per ounce. Availability of particular sizes varies year to year.

Organoleptic Characteristics: Typical pistachio flavor, free from rancidity, off flavors, and odors.

Chemical Characteristics

	RAW	ROASTED NO SALT	ROASTED LIGHT SALT	ROASTED REGULAR SALT
Moisture (%) using MCPC & Oven testing methods	3.5 to 7.0	1.0 to 3.5	1.0 to 3.5	1.0 to 3.5
Sea Salt (%) using manual & digital testing methods	NA	NA	0.5 to 0.8	1.5% to 2.5% Max
Antioxidants	None Added			
Aflatoxin/Ochratoxin (EU)	Complies with the regulations of the importing country			

Physical Characteristics		Maximum Allowable Tolerances			
USDA Grade		US Fancy	US Extra #1	US #1	US Select
External Defects					
(a) Non-split and not split on suture (%)		2	3	6	10
(1) Non-split included in (a)		1	2	3	4
(b) Adhering Hull material (%)		1	1	1	2
(c) Light Stained		7	11	25	N/A
(1) Dark Stain, included in (c) (%)		2	2	3	3
(d) Damage by other Means (%)		1	1	2	3
(e) Total External Defects		9	15	N/A	N/A
(f) Undersized (Less than 30/64 inch in diameter)		5	5	5	5
Internal Defects					
(a) Damage (%) (immature kernels, spotting)		3	4	6	6
(b) Serious Damage (%) (minor insect or vertebrate injury, mold, rancid, decay)		3	3	4	4
(1) Insect Damage (%), included in (b)		1	1	2	2
Total Internal Defects		4	5	9	9
Other Defects					
(a) Shell Pieces and Blanks (%)		2	2	2	2
(1) Blanks, included in (a)		1	1	1	1
(b) Foreign Matter (%) (No glass, metal or live insects shall be permitted)		0.25	0.25	0.25	0.25
(c) Particles & Dust		0.25	0.25	0.25	0.25
Loose Kernels (%)		4	5	6	6

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Standard Testing for Treated and Roasted Products:

Salmonella	Raw Treated - Negative/375g Roasted - Negative/2x375g
Aflatoxin	(Complies with the regulations of the importing country)
Product Quality Analysis	(Complies with USDA standards or better)

Standard Testing for Raw UnTreated Product:

Aflatoxin	(Complies with the regulations of the importing country)
Product Quality Analysis	(Complies with USDA standards or better)

Allergens: Tree nut (Pistachio)

Packaging: Available in bulk packaging super sack & vacuum pack, nitrogen flush polylined corrugated cardboard cartons and in 2200-lb, 2000-lb, 1800-lb, 1500-lb, 50-lb, 22.05-lb, 25-lb & 3-lb

Label Information: The following information is listed on HNC standard labels unless customers state otherwise.

- Product Description (*Raw Untreated Inshell Pistachios, Raw Treated Inshell Pistachios, Roasted Salted/Non-salted Inshell Pistachios*)
- Net Weight
- Lot Number
- Grade & Size
- Ingredients
- Allergens
- Production Date
- Best By Date
- Kosher symbol
- Storage Conditions
- Company information (*Name & Address*)
- *Raw For further processing* (for raw products)

Kosher Certification: Certified Kosher by the Orthodox Union.

Recommend Storage Conditions: Best to store pistachio in a dry place and away from direct sunlight; at 45°F with a relative humidity of 55% or less; keep cases sealed with inner poly liner until ready to use.

Shelf life: 18 months from production date in recommended storage conditions

Laboratory: Samples are analyzed by AOAC or FDA approved methods and by ISO 17025 Accredited laboratories unless customers stated otherwise.

Other testing such as the following can be fulfilled with an additional cost.

Peroxide Value
Free Fatty Acid
Aerobic Plate Count
Total Coliforms
Staphylococcus Aureus
Yeast & Mold
E. Coli
Listeria

Reference: USDA grades of Pistachio Nuts (<http://ucfoodsafety.ucdavis.edu/files/175745.pdf>): APG Specifications for Food Services and Food Manufacturing

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