



PLANT NAME: Horizon Nut LLC		PAGE 1 of 2
ADDRESS: 26487 N. Hwy 99, Tulare CA 93274	#QA-057 v 8.0 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 - KERNELS



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

Product Description: Pistachio kernels are clean, well dried. Our pistachio kernels are graded to USDA standards (*Grades & Tolerances are specified in Table 3*). Kernel color varies from year to year.

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

Table 1: Chemical Characteristics:

	RAW	ROASTED	ROASTED LIGHT SALT	ROASTED REGULAR SALT
Moisture (%) MCPC & Vacuum Oven methods	3.5 to 6.0	1.5 to 3.0	1.5 to 3.0	1.5 to 3.0
Salt (%)	NA	NA	.5 to 0.8	0.81 to 1.5
Antioxidants	None Added			
Chemical Residues	Complies with all Federal and State Regulations			
Aflatoxin/ Ochratoxin (EU)	Complies with the regulations of the importing country			

Table 2: Sizing

	LARGE WHOLE	HALVES & PIECES	WHOLE & BROKEN	PROCESSING GRADE
Whole Kernels (%)	80%	NA	NA	NA
Half Kernels (%)	NA	40% to 80%	NA	NA
Kernel Pieces (%)	NA	NA	NA	NA
Through a 24/64 " round hole screen (%)	NA	NA	NA	NA
Through a 16/64 " round hole screen (%)	2 max	5 max.	NA	NA
Through a 5/64 " round hole screen (%)	NA	NA	5 max.	10 max.

Table 3: Physical Characteristics: Maximum Allowable Tolerances

Grade	USDA Fancy	USDA Extra #1	USDA U.S. #1)
Damage (%)	2%	2.5%	3.0%
Serious Damage (%) (Minor insect or vertebrate injury, mold, decay)	1.5%	2.0%	2.5%
Insect Damage (%) included in Serious Damage	0.3%	0.4%	0.5%
Foreign Matter (%) (No glass, metal or live insects shall be permitted)	0.03%	0.05	0.1%

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Standard Testing for Treated and Roasted Products:

Salmonella	Raw Treated - Negative /375g Roasted - Negative 2/x375g (Complies with the regulations of the importing country)
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: Vacuum pack, nitrogen flush polylined corrugated cardboard cartons in 22.05- lb., 25- lb., 30-lb., Bulk packaging super sack 1,800-lb., 2,000- lb., 2,200- lb., or is also available.

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

- Product Description (*Raw Treated Pistachio Kernels, Roasted Salted/Non-salted Pistachio Kernels*)
- 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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