



PREMIER

INCORPORATION LIMITED

Product	Pine Nut Kernels AA Grade		
Description	Pine Nuts Also known as 'Chilghoza' are handpicked from mountain regions of Pakistan. They are graded for premium quality before packaging.		
Usage	Pine Nuts are used as snacks and for producing sauces. Also versatile in cooking due to their mild flavour, creamy and subtle when raw and richer and nuttier when lightly toasted. They add interest, flavour and texture to many sweets and savoury dishes.		
Origin	Pakistan		
Packaging	10KG x 1 in a Aluminium Vacuum Bag with Nitrogen Flush, packed in a cardboard carton		
Storage Conditions	Store in Cool, Dry and Hygienic conditions. Pine Kernels are a sensitive natural product. Infestation by maggots during summer months is possible. Pine Kernels should be stored in clear and dry premises. It is absolutely essential to check the stored goods constantly. Pine Kernels always tend to absorb moisture and to become soft. If the moisture content is high, mould will develop quickly.		
ORGANOLEPTIC PROPERTIES	Appearance:	Ivory to Yellow in colour, typical	
	Flavour/Odour:	typical for pine nut kernels	
	Texture:	firm	
Physical microbiological Requirements:			
Living vermin		none	
Mould		none	
Impurities / foreign objects		max. 1 %	
Chemical Requirements:			
Moisture		max. 7 %	
Phostoxin		max. 0,05 mg / kg	
Peroxide		max. 2 mVAL / kg	
Pesticides		According to the corresponding regulation valid	

Company Registration No. 13501785

📍 26 Riggindale Road, Streatham, London SW161QJ, United Kingdom

☎ +44 (0)20 8688 5276 ✉ saqib@premier-inc.co.uk 🌐 premier-inc.co.uk

Sole Distributor



PREMIER

INCORPORATION LIMITED

Microbiological Requirements:	
Total plate count	max. 1.000.000 cfu/g
Coliforms bacteria	max. 1.000 cfu/g
E. Coli	max. 100 cfu/g
Salmonellae	negativ / 125 g
Page 2 of 2	
Yeast and Moulds	max. 10.000 cfu/g
Aflatoxin B1	max. 2 ppb
Aflatoxin B1 + B2 + G1 + G2	max. 4 ppb
Nutrition Facts per 100g:	
Energy	674 kcal. / 2.820 kJ
Fat	60 g
of which saturates	4,5 g
mono-unsaturates	18,5 g
poly-unsaturates	37 g
Carbohydrate	13 g
Sugars	3,5 g
Fibre	6,3 g
Protein	23,7 g
Sodium	2 mg
Calcium	16 mg
Magnesium	251 mg
Storage conditions	Cool and dry
Temperature	max. 15 °Celsius
Air moisture	abt. 65 %
General	Pinenutkernels are a sensitive natural product. Infestation by maggots during the summer months is possible. The pinenutkernels should be stored in clean and dry premises. It is absolutely essential to check the stored good constantly.
Specials	Pinenutkernels always tend to absorb moisture and to become soft. If the moisture content is high, mould will develop quickly.
Shelf Life	12 months from date of production if stored in correct conditions
Moisture	5-7%
Aflatoxins, Microbiology, Food Law requirements	According to the International, European and German/DGHM Food Regulations in the corresponding valid versions
Broken	< 2% Broken
Discoloration	1-2% (Discoloration: Nuts containing Stain, Mark or being red, brown or black in colour)

Company Registration No. 13501785

📍 26 Riggindale Road, Streatham, London SW161QJ, United Kingdom

☎ +44 (0)20 8688 5276 ✉ saqib@premier-inc.co.uk 🌐 premier-inc.co.uk

Sole Distributor

Allergen Declaration	The raw material contains according to current legislation 2003/89/EC (app IIIa ALBA List) none ingredients with allergenic substances.
GMO-Status	Free of GMO. The Raw Material, ingredients, additives or Flavourings of it are not genetically modified substances. No labelling required according to regulations 1829/2003/EG and 1830/2003/EG.
Additives and Preservatives	None
Size	4800-5500 pcs per KG

Company Registration No. 13501785

📍 26 Riggindale Road, Streatham, London SW161QJ, United Kingdom

☎ +44 (0)20 8688 5276 ✉ saqib@premier-inc.co.uk 🌐 premier-inc.co.uk