

CERTIFICATE OF ANALYSIS (COA)

Product Name	Pistachio Powder	Batch Number	NA
PO Reference No	NA	Quantity Supplied	NA
Manufacturing Date	2026-06-02	Expiry Date	2026-12-02
Release Date	2026-06-08		

Ingredients	100% Natural Pistachio, No additives or Preservatives
Storage	18-25°C store in a cool dry place
Allergens	Contains Tree Nuts (Pistachio). Processed in a facility that may also handle other tree nuts, peanuts, and sesame seeds. The material is Gluten Free; No products containing gluten are handled, processed, or stored facility.

1. Chemical & Nutritional Analysis

1A. PHYSICAL & CHEMICAL SPECIFICATIONS

PARAMETER NAME	UNIT	OBSERVED VALUE	TEST METHOD REF
Appearance	-	Fine off-white/light beige powder	Organoleptic
Particle Size	Mesh	100% pass through 80 mesh	
Odor	-	Characteristic nutty odor	Organoleptic Analysis
Taste	-	Mild, sweet, nutty	Organoleptic Analysis
Moisture Content (%)	-	≤ 5.0%	AOAC 925.10
Ash Content (%)	-	≤ 3.0%	AOAC 923.03

1C. NUTRITIONAL PROFILE (PER 100G)

PARAMETER NAME	UNIT	OBSERVED VALUE	TEST METHOD REF
Fat Content (%)	-	40-50%	Soxhlet Method
Protein Content (%)	-	≥ 15%	Kjeldahl Method

2. MICROBIOLOGICAL ANALYSIS

PARAMETER NAME	UNIT	OBSERVED VALUE	FSSAI STANDARDS THRESHOLD
E. coli	/g	Absent in 1g	Culture
Salmonella	/25g	Absent in 25g	Culture
Total Plate Count (cfu/g)	-	$\leq 10,000$ cfu/g	ISO 4833
Yeast & Mold (cfu/g)	-	≤ 100 cfu/g	ISO 21527-2
Coliforms (cfu/g)	-	≤ 10 cfu/g	ISO 4832

3. CONTAMINANTS, RESIDUES & HEAVY METALS

PARAMETER NAME	UNIT	OBSERVED VALUE	MAX LIMIT PERMITTED
Aflatoxin (B1+B2+G1+G2)	-	≤ 20 ppb	HPLC