

	preliminary specification 50301473 Pistachio cream	Rev.-Stand 2 Gültig ab: 02.06.25 Seite 1 / 5
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PRODUCER	
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DECLARATION	
finished product declaration	Pistachio cream
food labeling	Pistachio cream
product specification	Preparation of sugar, vegetable fat and oil, pistachios, maltodextrin, milk powder, lecithin and salt

APPLICATION	
For direct consumption and further processing in the food industry.	

INDICATION OF INGREDIENTS	
ingredients (according to the regulation (EU) No.1169/2011 on the provision of food information to the	sugar, rapeseed oil, PISTACHIOS (18%), maltodextrin, skimmed MILK powder, sal fat, emulsifier sunflower lecithin, salt

PACKAGING, STORAGE, SHELF-LIFE INFORMATION, TRANSPORT	
packaging material	plastic bucket
packaging weight (net)	10kg
temperature conditions	max. 20°C / 70% humidity
best before date (unopened in original packaging)	12 months
minimum remaining shelf life on delivery	3 months
charge - identification	JJJJMMTT
Transport is only allowed with similar groups of goods. The packaging of the goods prevents contaminations.	
If the outside temperature is higher than 22 °C the goods have to be transported under cool conditions. Area and vehicle must be odorless, clean and dry.	

	preliminary specification 50301473 Pistachio cream	Rev.-Stand 2 Gültig ab: 02.06.25 Seite 2 / 5
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	preliminary specification 50301473 Pistachio cream	Rev.-Stand 2 Gültig ab: 02.06.25 Seite 3 / 5
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SENSORY ATTRIBUTES	
odour	without any foreign smell
taste	like pistachios, without any other foreign taste
appearance / colour	light green

CHEMICAL AND PHYSICAL CHARACTERISTICS				
parameter	Declaration of range of values		unit	comments / method
	Min	Max		
water content		2,0	%	drying cabinet 103° / 4 h
mycotoxins		Max		
aflatoxin B1	According to VO(EU) No.2023/915			
sum of aflatoxin B1, B2, G1, G2	According to VO(EU) No.2023/915			

MICROBIOLOGICAL REQUIREMENTS			
aerobic plate categories	Limit value	Unit	Method
aerobic plate count	Max. 10.000	CFU/g	PC-Agar, 30°C, 72h
yeasts / moulds	<100	CFU/g	DG18-Agar, 25°C, 5 Tage
enterobacteriaceae	<100	CFU/g	VRBD-Agar, 30°C, 24h Overlay
e.coli	n.d.	/g	VRB-Agar 24h at 30°C if coliform pos: streak at TBX-Agar, 44°C, 24h
salmonellae	negative	/250g	ASU L 00.00-20:2018

	preliminary specification 50301473 Pistachio cream	Rev.-Stand 2 Gültig ab: 02.06.25 Seite 4 / 5
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NUTRITIONAL FACTS (100 g)	
kilojoule	2292
kilo calorie	549
fat	33
thereof saturated fatty acids	4,8
carbohydrate	55
thereof sugar	37
protein	6,7
salt	0,19

RETRACEABILITY			
The traceability of thze raw material is ensured by the following lageling/identification:			
product number	X	lot number	X
The used critical raw materials are ensured to be traceble by this labeling/identification.			
The used raw and packaging materials are specified.			

	preliminary specification 50301473 Pistachio cream	Rev.-Stand 2 Gültig ab: 02.06.25 Seite 5 / 5
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DECLARATION OF ALLERGENIC AND ANIMALS INGREDIENTS

According to the regulation (EU) No. 1169/2011 on the provision of food information to the consumers.

categorie	Is con- tained in product	exists in:	cross- contami- nation	exact description
gluten containing grain	No	/	No	
milk (including lactose)	Yes	/	No	milk powder
eggs and products thereof	No	factory	No	egg white powder
fish and products thereof	No	/	No	
crustaceans and products thereof	No	/	No	
soybeans and products thereof	No	plant	Yes	soya lecithin
peanuts and products thereof	No	/	No	
Tree nuts and products thereof; *) belong to this group: almond, hazelnut, walnut, cashew, pecan nut, Brazil nut, pistachio, macadamia nut, chestnut, hickory, pine nut and Queensland nut	Yes	plant	Yes	pistachios as product, traces of almonds and hazelnuts
sesame seeds and products thereof	No	/	No	
celery and products thereof (including celery salt)	No	/	No	
mustard and products thereof	No	/	No	
sulfur and sulfite > 10mg/kg or 10ml/l	No	/	No	
molluscs and products thereof	No	/	No	
lupine and products thereof	No	/	No	

	preliminary specification 50301473 Pistachio cream	Rev.-Stand 2 Gültig ab: 02.06.25 Seite 6 / 5
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SENSITIVE GROUPS	suitable for	not suitable for
vegetarian	X	
vegan		X
kosher		X
halal according to Codex Alimentarius	X	
lactose intolerant		X
chicken egg white	X	
gluten intolerant	X	
pregnant women	X	
babys/infants		X
older adults	X	

GENETICALLY MODIFIED ORGANISMS / RADIATION
The finished products were not treated with ionising radiation.
The finished products do not contain ingredients, which were treated with ionising radiation.
The finished products were not genetically modified.
The finished products were not produced with genetically modified ingredients.

FOOD REGULATORY REQUIREMENTS
The product meets the requirements of the German and European Law, particularly:
the regulation (EU) No. 178/2002 of the European Parliament and of the Council, laying down the general principles and requirements of food law, establishing the European Food Safety Authority and laying down procedures in matters of food safety.
the German Food and Feed Code (LFGB)
the regulation (EU) No. 852/2004 on the hygiene of foodstuff as amended from 29 April 2004
the Commission regulation (EU) No. 2023/915 of 25 April 2023 setting maximum levels for certain contaminants in foodstuffs in the current version.
the regulation (EU) No 1829/2003 on genetically modified food and feed
the regulation (EU) No 1830/2003 concerning the traceability and labeling of genetically modified organisms

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