



BLANCHED HAZELNUT KERNELS

Specification

DESCRIPTION

Calibration From 9 to 15+ mm with 1-2mm size differences

Packing 0,5/ 1/ 2/ 5/ 10/ 12,5/ 15/ 20/ 25 kg vacuum+ cartons, 20/25 KG NET cartons 25 kg G/N paper or jute bags, 50/80 kg G/N jute bags 500-1000 kg NET big bags

Standart Marking Description, Size, Crop, Producer, Origin, Weight, Lot, Best Before

Shelf Life 12 Months (Storage under 10-15 °C, RH max. 65 %)

SENSORY ANALYSIS

Appearance Uniform, whole and sound kernels

Taste and Odour Typical hazelnut taste, free from foreign odours

Texture Crispy

Colour Typical, beige, light yellow

CHEMICAL & PHYSICAL

Ingredients 100 % HAZELNUT

Moisture 3-5 %

Fat Content 55 – 68 %

FFA 1 % max.

Peroxide 1,0 meq/kg max.

Aflatokxin B₁ 5 ppb

Total Aflatoxin (B₁+B₂+G₁+G₂) 10 ppb

Foreing Matters 0,05 %

Partly Skinned 10 % max.

Skin Parts – Dust 0,5 % max.

Rotten, Mouldy, Rancid 1 % max.

Broken 2 % max.

Mechanically Damaged 10 % max.

Shrivelled , Lemonous 2 % max.

Other Group Ratio 10 % max.

Under+Over Calibre 10 % max.



MICROBIOLOGICAL

Total Mesophilic Aerobic Bacteria 2000/gr max.

Salmonella Absent/25 gr

E. coli Absent/gr

Yeast and Mould 100 cfu/gr max

Enterobacteriaceae 10 cfu/gr max.

Coliform 10 cfu/gr max.

OTHERS

GMO GMO FREE

Irradiation By producing this products no irradiation has been used. Also all ingredients of this product has been produced without the use of irradiation.

Nano Technologie By producing this products no nano-technologie has been used. Also all ingredients of this product has been produced without the use of nano-technologie.

Heavy Metals Heavy metals with in the norms of heavy metals in EU law.

Pesticides Pesticides with in the norms of pesticides in EU law

Allergen Hazelnut is an allergen

SPECIAL PRODUCTION IS AVAILABLE ACCORDING TO CUSTOMER REQUIREMENTS

REFERENCE: TS 1917 STANDARTS OF BLANCHED HAZELNUT

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