



ROASTED & BLANCHED DICED HAZELNUT

Specification

DESCRIPTION

Calibration Between 1 - 12 mm with 2, 3, 4 mm 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

Taste and Odour Typical roasted hazelnut taste, free from foreign odours

Texture Crispy

Colour Typical, light yellow, golden yellow, light brown according to the requested roasting degree

CHEMICAL & PHYSICAL

Ingredients 100 % Hazelnut

Moisture 3 % (Blanched Diced 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 15 % max.

Skin Parts – Dust 0.5 % max

Under+Over Calibre (+/-) 10 % max.



MICROBIOLOGICAL

Total Plate Count 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 ROASTED HAZELNUT

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