



ROASTED HAZELNUT MEAL

Specification

DESCRIPTION

Calibration 0-2 mm / 0-3 mm

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 Homogeneous

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

CHEMICAL & PHYSICAL

Moisture 3 % max. (Blanched Meal 3-5 %)

Fat Content 55-68 %

Free Fatty Acids 1 % max.

Free Fatty Acids 1,0 meq/kg max.

Aflatokxin B₁ 5 ppb

Total Aflatoxin (B₁+B₂+G₁+G₂) 10 ppb

Foreign Matters 0,05 %

MICROBIOLOGICAL

Total Plate Count 20000/gr max.

Salmonella Absent/25 gr

E. Coli Absent/gr

Mould & Yeast 100 cfu/gr max.

Enterobacteriaceae 10 cfu/gr max.

Total 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 meta ls within the norms of heavy meta ls in EU law.

Pesticides Pesticides within the norms of pesticides in EU law

Allergen Hazelnut is an allergen

SPECIAL PRODUCTION IS AVAILABLE ACCORDING TO CUSTOMER REQUIREMENTS

REFERENCE: TS 10937 STANDART\$ OF ROASTED MEAL HAZELNUT

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