



NATURAL 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

Standart Marking 500-1000 kg NET big bags

Shelf Life Description, Size, Crop, Producer, Origin, Weight, Lot, Best Before

SENSORY ANALYSIS

Appearance Uniform

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

Texture Homogeneous

Colour Typical, brown - beige

CHEMICAL & PHYSICAL

Ingredients 100 % HAZELNUT

Moisture 6 % max

Fat Content 55 – 68 %

Free Fatty Acids 1 % max.

Peroxide 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 1000 cfu/gr max.

Enterobacteriaceae 100 cfu/gr max.

Total Coliform 100 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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