



INSHELL HAZELNUT

Specification

DESCRIPTION

Calibration From 16+ mm

Packing 0,5/1 kg jute bags, 20/ 25 kg G/N paper or jute bags, 50/80 kg G/N jute 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 hazelnut taste, free from foreign odours

Texture Crispy

Colour Typical

CHEMICAL & PHYSICAL

Ingredients 100 % HAZELNUT

Moisture 7 % Max

Fat Content 55 – 68 %

Free Fatty Acids 1 % max.

Peroxide 7,0meq/kg max.

Aflatokxin B₁ 5 ppb

Total Aflatoxin (B₁+B₂+G₁+G₂) 10 ppb

Foreign Matters 0,05 %

Other Group Ratio 20% max.

Under Size 20 % 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

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