



HAZELNUT PASTE

Specification

DESCRIPTION

Color – Roasting	Light – Medium - Dark
Particle Size	20 – 25 μ , 25 – 40 μ , 40 – 80 μ
Packing	20/25/30/60/200 kg NET drums, 1000 kg NET IBC's, 10/12,5/15/20/25 NET plastic buckets Bulk tanker trucks / container
Standard Marking	Description, Size, Crop, Producer, Origin, Weight, Lot, Best Before
Shelf Life	12 Month (Storage under 10–15 °C, relative humidity max. 65%)

SENSORY ANALYSIS

Appearance	Homogeneous
Taste and Odour	Typical hazelnut taste, free from foreign / odours
Texture	Homogeneous
Colour	Beige, light brown to dark brown according to the requested roasting degree

CHEMICAL & PHYSICAL

Ingredients	100 % HAZELNUT
Moisture	2 % max
Fat Content	55 – 68 %
Free fatty acids	1 % max.
Peroxide	1,0 meq/kg max.
Aflatoxin B₁	5 ppb
Aflatoxin (B₁+B₂+G₁+G₂)	10 ppb

MICROBIOLOGICAL

Total Plate Count	2000/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 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 10938 STANDARTS OF HAZELNUT PASTE

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