



ROASTED HAZELNUT IN SHELL

Specification

DESCRIPTION

Calibration From 16+

Packing 0,5/1/2/5/10/12,5/15/20/25 kg Nylon + cartons, 20/25 KG NET cartons 25 kg
G/N paper or jüte bags, 50/80 kg G/N jüte bags
500 - 1000 kg NET big bags

Standart Marking Description, Size, Crop, Producer, Origin, Weight, Lot, Best Before

Shelf Life 6 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

CHEMICAL & PHYSICAL

Ingredients 100 % HAZELNUT

Moisture 2 % max

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 %

Other Group Ratio 20% max.

Under Size 20 % max.

MICROBIOLOGICAL

Total Mesophilic Aerobic Bacteria 2000/gr max.

Salmonella Absent/25 gr

E. Coli Absent/gr

Yeast and Mould 100 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

Document Code : SGSPEC11
Revision Number : 01
Revision Date : 02.03.2015
Review Date : 09.04.2022