



INSHELL HAZELNUT

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Specification

DESCRIPTION

CALIBRATION From16+ mm

PACKING 0,5/1 kg jute bags, 20/ 25 kg G/N paper or jute bags, 50/80 kg G/N jute bags

STANDARD MARKING Description, Size, Crop, Producer, Origin, Weight, Lot, Best Before

SHELF LIFE 12Months(Storage under 10-15o C, RH max. 65 %)

SENSORY ANALYSIS

APPEARANCE Uniform

TASTE/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.

AFLATOXIN B1 5 ppb

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

Document Reference	Revision	Issue Date	Prepared by	Controlled Date
UT.22	1	02.03.2015	QAM	02.03.2018

