



ROASTED DICED KERNELS
Specification

DESCRIPTION

CALIBRATION Between 1 - 12 mm with 2, 3, 4 mm size differences

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

STANDARD MARKING 500-1000 kg NET bigbags

SHELF LIFE Description, Size, Crop, Producer, Origin, Weight, Lot, Best Before

SENSORY ANALYSIS

APPEARANCE Uniform

TASTE/ODOUR Typical roasted hazelnut taste, free from foreign odours

TEXTURE Crispy

COLOUR Typical, light yellow, golden yellow, light brown according to the requested roasting degree

CHEMICAL & PHYSICAL

INGREDIENTS 100 % HAZELNUT

MOISTURE 3 % (Blanched Diced 3-5 %)

FAT CONTENT 55 – 68 %

FREE FATTY ACIDS 1 % max.

PEROXIDE 1,0 meq/kg max.

AFLATOXIN B1 5ppb

AFLATOXIN B1+B2+G1+G2 10ppb

FOREIGN MATTERS 0,05 %

PARTLY SKINNED 10 % max.

SKIN PARTS - DUST 0.5 % max

UNDER / OVER CALIBRE (+/-) 10 % max.



MICROBIOLOGICAL

TOTAL PLATE COUNT 2000/gr max.

SALMONELLA Absent/25 gr

E. COLI Absent/gr

MOULD & YEAST 100cfu/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 1917 STANDARTS OF ROASTED HAZELNUT

Document Reference	Revision	Issue Date	Prepared by	Controlled Date
UT.02	5	04.03.2016	QAM	04.03.2019

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