



BLANCHED HAZELNUT KERNELS

Specification

DESCRIPTION

Calibration From 9 to 15+ mm with 1-2mm 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 500-1000 kg NET big bags

Standard Marking Description, size, crop, producer, origin, weight, lot, best before date

Shelf Life 12 Months (Storage under 10-15 °C, RH max. 65 %)

SENSORY ANALYSIS

Appearance Uniform, whole and sound kernels

Taste and Odour Typical hazelnut taste, free from foreign odours

Texture Crispy

Colour Typical, beige, light yellow

CHEMICAL & PHYSICAL

Ingredients 100% HAZELNUT

Moisture 3-5%

Fat Content 55 – 68%

FFA 1% max.

Peroxide 1,0 meq/kg max.

Aflatoxin B₁ 5 ppb max

Total Aflatoxin (B₁+B₂+G₁+G₂) 10 ppb max

Foreign Matters 0,05 % max

Skin 10% max.

Rotten, Mouldy, Rancid 1% max.

Broken 2% max.

Mechanically Damaged 10% max.

Shrivelled 2% max.

Other Group Ratio 10% max.

Under+Over Calibre 10% max.



MICROBIOLOGICAL

Total Mesophilic Aerobic Bacteria 2000/gr max.

Salmonella Absent/25 gr

E. coli Absent/gr

Yeast and Mould 100 cfu/gr max

Enterobacteriaceae 100 cfu/gr max.

Coliform 10 cfu/gr max.

OTHERS

GMO GMO FREE

Irradiation No irradiation has been used in the production of this product. Additionally, all ingredients have been produced without the use of irradiation.

Nano Technologie No nanotechnology has been used in the production of this product. Additionally, all ingredients have been produced without the use of nanotechnology.

Heavy Metals The levels of heavy metals comply with the limits set by EU law.

Pesticides The levels of pesticides comply with the limits set by EU law.

* SPECIAL PRODUCTION IS AVAILABLE ACCORDING TO CUSTOMER REQUIREMENTS

* UPON REQUEST, IT CAN BE PREPARED AS RA MB WHILE KEEPING THE PRODUCT SPECIFICATIONS THE SAME

REFERENCE: TS 1917 STANDARDS OF BLANCHED HAZELNUT



ALLERGEN STATEMENT

USE OF INGREDIENTS WITH ALLERGENIC POTENTIAL ACCORDING TO THE EU CLASSIFICATION		Indication of the Ingredients	Presence in the product YES/ NO	Presence in the factory YES/ NO	Possibility of cross-contamination YES/ NO
1	Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridized strains) and products thereof/		NO	NO	NO
2	Crustaceans and products thereof		NO	NO	NO
3	Eggs and products thereof		NO	NO	NO
4	Fish and products thereof		NO	NO	NO
5	Peanuts and products thereof		NO	NO	NO
6	Soybeans and products thereof/ Specify in the notes if soy proteins or soy oil		NO	NO	NO
7	Milk and products thereof/ Specify in the notes if milk proteins or lactose		NO	NO	NO
8	Almond (<i>Amygdalus communis</i> L.),		NO	NO	NO
	Hazelnut (<i>Corylus avellana</i>),	ONLY HAZELNUT	ONLY HAZELNUT	ONLY HAZELNUT	ONLY HAZELNUT
	Walnut (<i>Juglans regia</i>),		NO	NO	NO
	Cashew (<i>Anacardium occidentale</i>),		NO	NO	NO
	Pecan nut [<i>Carya illinoensis</i> (Wangenh) K. Koch],		NO	NO	NO
	Brazil nut (<i>Bertholletia excelsa</i>), Pistachio nut (<i>Pistacia vera</i>), Macadamia nut and Queensland nut (<i>Macadamia ternifolia</i>) and products thereof		NO	NO	NO
9	Celery and products thereof		NO	NO	NO
10	Mustard and products thereof		NO	NO	NO
11	Sesame seeds and products thereof/ Specify in the notes if sesame oil		NO	NO	NO
12	Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO ₂ (E220 - E227)		NO	NO	NO
13	Mollusc (squid, octopus, mussel, oyster, escargot...)		NO	NO	NO
14	Lupin and product thereof		NO	NO	NO

Document Code : SGSPEC02
Revision Number : 07
Revision Date : 11.09.2024
Release Date : 04.03.2016