



INSHELL HAZELNUT

Specification

DESCRIPTION

Calibration From 16+ 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 date

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

SENSORY ANALYSIS

Appearance Uniform

Taste and 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 max

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

Foreign Matters 0,05% max

Other Group Ratio 20% max.

Under Size 20% 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 Technologię 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



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 : SGSPEC10
Revision Number : 02
Revision Date : 11.09.2024
Review Date : 09.04.2022