



ROASTED & BLANCHED DICED HAZELNUT

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, 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

Taste and 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 for roasted diced 3% max

Moisture for blanched diced 3-5%

Fat Content 55 – 68%

FFA 1% max.

Peroxide 1,0 meq/kg max.

Aflatokxin B₁ 5 ppb max

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

Foreign Matters 0,05% max

Partially Skinned 15% max.

Free skin 0.5% max

Under+Over Calibre (+/-) 10% max.



MICROBIOLOGICAL

Total Plate Count 2000/gr max.

Salmonella Absent/25 gr

E. Coli <10 cfu/g

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 ROASTED 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 : SGSPEC04
Revision Number : 08
Revision Date : 14.11.2024
Release Date : 04.03.2016