



ROASTED 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

SHELF LIFE 12 Months in jute or big bags (Storage under 10-15o C, RH max. 65 %)

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

MOISTURE 3 % max. (Blanched Diced 3-5 %)

FAT CONTENT 55 – 68 %

FREE FATTY ACIDS 1 % max.

PEROXIDE 1,0 meq/kg max.

AFLATOXIN B1 5 ppb

AFLATOXIN TOTAL (B1+B2+G1+G2) 10 ppb

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 100 cfu/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 within the norms of heavy metals in EU law.

PESTICIDES Pesticides within 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 DICED HAZELNUT

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