



## ROASTED HAZELNUT MEAL

### Specification

#### DESCRIPTION

**Calibration** 0-2 mm / 0-3 mm

**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** Homogeneous

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

#### CHEMICAL & PHYSICAL

**Moisture** 3% max. (Blanched Meal 3-5%)

**Fat Content** 55-68%

**Free Fatty Acids** 1% max.

**Free Fatty Acids** 1,0 meq/kg max.

**Aflatoxin B<sub>1</sub>** 5 ppb max

**Total Aflatoxin (B<sub>1</sub>+B<sub>2</sub>+G<sub>1</sub>+G<sub>2</sub>)** 10 ppb max

**Foreign Matters** 0,05% max

#### MICROBIOLOGICAL

**Total Plate Count** 20000/gr max.

**Salmonella** Absent/25 gr

**E. Coli** Absent/gr

**Mould & Yeast** 100 cfu/gr max.

**Enterobacteriaceae** 100 cfu/gr max.

**Total 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 10937 STANDARDS OF ROASTED MEAL 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 <sub>2</sub> (E220 - E227)		NO	NO	NO
13	Mollusc (squid, octopus, mussel, oyster, escargot...)		NO	NO	NO
14	Lupin and product thereof		NO	NO	NO

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