



HAZELNUT PASTE

Specification

DESCRIPTION

Color – Roasting	Light – Medium - Dark
Particle Size	20 – 25 µ , 25 – 40 µ , 40 – 80 µ
Packing	20/25/30/60/200 kg NET drums, 1000 kg NET IBC's, 10/12,5/15/20/25 NET plastic buckets Bulk tanker trucks / container
Standard Marking	Description, size, crop, producer, origin, weight, lot, best before date
Shelf Life	12 Month (Storage under 10–15 °C, relative humidity max. 65%)

SENSORY ANALYSIS

Appearance	Homogeneous
Taste and Odour	Typical hazelnut taste, free from foreign / odours
Texture	Homogeneous
Colour	Beige, light brown to dark brown according to the requested roasting degree

CHEMICAL & PHYSICAL

Ingredients	100% HAZELNUT
Moisture	2% max
Fat Content	55 – 68%
Free fatty acids	1% max.
Peroxide	1,0 meq/kg max.
Aflatoxin B₁	5 ppb max
Aflatoxin (B₁+B₂+G₁+G₂)	10 ppb max

MICROBIOLOGICAL

Total Plate Count	2000/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 10938 STANDARDS OF HAZELNUT PASTE



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 : SGSPEC08
Revision Number : 07
Revision Date : 11.09.2024
Release Date : 09.03.2016