



ARSLANTURK S.A. SPECIFICATION



INSHELL HAZELNUT

DESCRIPTION

CALIBRATION	From 9 up to 20+ mm with 1-2 mm size differences
PACKING	25/50 kg PP bags
STANDARD MARKING	Description, size, crop, producer, origin, weight, lot, best before
SHELF LIFE	12 Months in PP bags (Storage under 10-15o C, RH max. 65 %)

ORGANOLEPTIC

APPEARANCE	Uniform, whole and sound kernels
TASTE/ODOUR	Typical
TEXTURE	Sound
COLOUR	Typical, dark brown

CHEMICAL & PHYSICAL

APPEARANCE	Regular – shaped, whole
TASTE / SMELL	Clear and unmistakable of hazelnut
TEXTURE	Solid
COLOUR	Brown, typical for variety
MOISTURE	7 % max. (If grinded with shell max. 12 %)
FAT CONTENT	55 – 68 %
FREE FATTY ACIDS	0.7 % max.
PEROXIDE	0.7 mEq/kg max.
AFLATOXIN B1	In conformity with importing country's regulations
AFLATOXIN B1+B2+G1+G2	In conformity with importing country's regulations
FOREIGN MATTERS	0,25 %
SHELL – SKIN PARTS	0,2 % max. (Shell & skin parts, hazelnut crumbs & powder)
DEFECTS	8 % max. (Insect damaged, shrivelled, moulded, rancid - lemonous, sour)
OTHER GROUP RATIO	12 % max.
UNDER / OVER CALIBRE	(+/-) 10 % max.
SHELL DEFECTS	5 % max. (Broken, ununiform, etc)
EMPTY RATIO	6 pcs/100 pcs

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

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