



ARSLANTURK S.A. SPECIFICATION

ROASTED MEAL



DESCRIPTION

CALIBRATION	0-2 mm / 0-3 mm
PACKING	0,5/1/2/5/10/12,5/15/20/25 kg vacuum packs + cartons 25 kg G/N paper / jute bags (Inner nylon), 50 kg G/N jute bags (Inner nylon) 500 kg NET big bags (Inner nylon)
STANDARD MARKING	Description, size, crop, producer, origin, weight, lot, best before
SHELF LIFE	12 Months in vacuum (Storage under 10 - 15 C, Relative humidity max. 65 %)

ORGANOLEPTIC

APPEARANCE	Uniform
TASTE/ODOUR	Typical 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 5 % max.)
FAT CONTENT	55 – 68 %
FREE FATTY ACIDS	1 % max.
PEROXIDE	1 mEq/max.
AFLATOXIN B1	In conformity with importing country's regulations
AFLATOXIN B2+B3+G1+G2	In conformity with importing country's regulations
FOREING MATTERS	0,005 % max.

MICROBIOLOGICAL

TOTAL PLATE COUNT	2000/gr max.
SALMONELLA	Absent/25 gr
E. COLI	Absent/gr
MOULD & YEAST	100 cfu/gr max.
STAPH. AUREUS	10 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

ARSSPC.09/16.11.2016/03