



DESCRIPTION

CALIBRATION 0,8 - 1,0 mm / 1,0 - 1,2 mm / 1,2 - 1,4 mm / / 1,8 - 2,0 mm

PACKING 1/2/5/10/12,5 kg vacuum with inner nylon

STANDARD MARKING Description, size, crop, producer, origin, weight, lot, best before

SHELF LIFE 6 Months in cartons with inner nylon

(Storage under 10 - 15 C, Relative humidity max. 65 %)

ORGANOLEPTIC

APPEARANCE Uniform

TASTE/ODOUR Typical hazelnut taste, free from foreign odours

TEXTURE Crispy

COLOUR Typical, brown - beige

CHEMICAL & PHYSICAL

MOISTURE 6 % 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.

SKIN PARTS - DUST 0.5 % max.

UNDER 4 mm SIEVE 10 % max.

MICROBIOLOGICAL

TOTAL PLATE COUNT 20000/gr max.

SALMONELLA Absent/25 gr

E. COLI Absent/gr

MOULD & YEAST 1000 cfu/gr max.

STAPH. AUREUS 10 Absent/gr

ENTEROBACTERIACEAE 200 cfu/gr max.

TOTAL COLIFORM 100 cfu/gr max.

TOTAL COLIFORIAL 100 014, 8.

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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