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## Product specification

**Article name:** HAZELN. CHOPPED ROASTED 5  
-7 MM

**Declaration name** Hazelnut

### Manufacturer / last processor:

**Article number:**

Version number:

Valid from (mm/dd/yyyy):

Expiration date (mm/dd/yyyy)

01/30/2027

Validation date:

EC approval number

Density (kg/dm<sup>3</sup>):

Weight per piece (kg/pc):

Usable for whole-grain products: Not filled in

### Information for the Customer

Being a product of nature, the nutritional values can vary depending on origin, growth conditions and processing. Nutritional values mentioned in this specification are based on information from the supplier and/or from the NEVO table <http://nevo-online.rivm.nl/>. Parameters not listed are unknown according to the NEVO table.

### Product description

GTIN: 8718309091637.

Hazelnut (*Corylus avellana* or *Corylus maxima*) chopped and roasted. A 100% natural product, characterized by its light-brown color.

### Product characteristics

EU legislation applies for pesticides, heavy metals and toxins (aflatoxin, ochratoxin).

FFA: max. 1.0%.

This product is produced and inspected using the most modern techniques. Despite intensive cleaning, performed in the country of origin, and our own multiple inspections impurities can not entirely be ruled out. We declare that the ingredients listed in this specification are not genetically modified; described according to (EC) No.: 1829/2003 and 1830/2003.

### Menu suggestion

Intended use: HAZELNUTS can be used as decoration or as an ingredient in a wide range of foods (Human consumption). Processing and/or reselling for purposes other than 'intended' use and/or discarding preparation instructions excludes our responsibility and liability.

### Dosage

There are no restrictions on the acceptable daily intake (ADI) for this product.

### Preparation instructions

HAZELNUTS can be consumed both processed as unprocessed.

### Disclaimer

Nutritional values: The information shown in this specification is the best approximation of the actual values. Every food product is liable to variations in the composition. This can occur for various reasons. By natural variation similar food products may be different, in which variety, growing method, soil conditions, season, time of harvest and storage conditions be of influence. We in no way commit us to any complaints regarding the information provided by us.

### Instructions for use

Not filled in

General remark regarding use: Not filled in

## Packaging

### Pouch 10 Kilogram

#### Primary packaging

Form	Contents	Unit	Material	Dimensions	EAN code	CE	'e' mark
Pouch	10	Kilogram	plastic			No	No
Claim				Comment			
Packaging has been tested and is suitable for the packaging of products which contain oil and products with a low pH.				Vacuum bag with a content of 10kg. Vacuum failure: max. 3%			

#### Secondary packaging

Form	Contents	Unit	Material	Dimensions	EAN code	CE	'e' mark
Box	1	Pieces	cardboard			No	No

#### Load carrier

Type of load carrier	Pallet
Cover	No
Corner protection	No

### Ingredients declaration basis

Nr	Name	%	Decl type	Specific characteristics	Function	Animal species	GMO	Irradiated	Nano	Organic	Allergens present
17	hazelnut pieces	100	IGT	roasted			No	No	No	No	Hazelnut

### Ingredients declaration supplementary

Nr	Name	Moisture %	Fat %	Type of fat	Countries of geographical origin	Country of the previous (latest/last) processing stage	Amount of fresh produce (g/100g)	Grain in flour component
17	hazelnut pieces				Turkey	Turkey		No

### Nutritional values

Description	Value	Unit	Method
Energy	2763	kJ/100g	Calculation
Energy	658	kcal/100g	Calculation
Fat, total	63.0	g/100g	NEVO
Saturated fatty acids	4.6	g/100g	NEVO
Mono-unsaturated fatty acids	47.1	g/100g	NEVO
Poly-unsaturated fatty acids	8.2	g/100g	NEVO
Trans fatty acids	0.000	g/100g	NEVO
Cholesterol	0.0	mg/100g	NEVO
Carbohydrate	4.8	g/100g	NEVO
Sugar	4.3	g/100g	NEVO
Polyols	0.0	g/100g	NEVO
Starch	0.5	g/100g	NEVO
Dietary fibre, total	9.0	g/100g	NEVO
Protein	16.4	g/100g	NEVO
Proteins of vegetable origin	16.4	g/100g	NEVO
Proteins of animal origin	0.0	g/100g	NEVO
Sodium	1.0	mg/100g	NEVO
Salt	2.5	mg/100g	Calculation
Water / Moisture	2.2	g/100g	Analysis
Alcohol	0.0	g/100g	NEVO
Organic acids	0.0	g/100g	NEVO
Salatrim	0.0	g/100g	NEVO
Erythritol		g/100g	

### Claims

Type	Code	Description
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**Legally required allergen information**

Allergens according to EU regulation 1169/2011	In recipe	Amount of allergenic protein (g/100 g)	Via cross-contamination	Distribution	Amount of allergenic protein (ppm)	Weight (g)	% allergenic protein
Cereals containing gluten	Absent		Absent				
Wheat ((such as hard wheat, spelt, khorasan wheat)	Absent		Absent				
Rye	Absent		Absent				
Barley	Absent		Absent				
Oat	Absent		Absent				
Crustaceans	Absent		Absent				
Egg	Absent		Absent				
Fish	Absent		Absent				
Peanuts	Absent		Absent				
Soybeans	Absent		Absent				
Milk	Absent		Absent				
Nuts	Present						
Almond	Absent		Absent				
Hazelnut	Present						
Walnut	Absent		Absent				
Cashew	Absent		Absent				
Pecan nut	Absent		Absent				
Brazil nut	Absent		Absent				
Pistachio	Absent		Absent				
Macadamia nut	Absent		Absent				
Celery	Absent		Absent				
Mustard	Absent		Absent				
Sesame seeds	Absent		Absent				
Sulphites	Absent		Absent				
Lupin	Absent		Absent				
Molluscs	Absent		Absent				

**Allergen claim**

The product is produced in an area where no other allergens are processed.

**Life style characteristics**

Diet product	Yes
Vegan product	Yes
Vegetarian product	Yes
Organic	No
Demeter's biodynamic certification	
Halal	At request
Kosher	At request
No beef	Yes
No pork	Yes
UTZ cocoa	
UTZ coffee	
UTZ tea	
UTZ hazelnuts	No
RTRS soya	
RSPO Mass Balance (MB)	
RSPO Segregated (SG)	
RSPO Identity Preserved (IP)	

**Sensory characteristics**

Sensory characteristic	Value
Texture	Pieces of 5-7 mm
Odor	Characteristic
Color	Light brown
Taste	Characteristic

**Physical / chemical characteristics**

Physical / chemical characteristic	Value	Unit	Method	Note
Shells, Peels	-	%		Shell pieces: Target zero, max. 5 pieces/ per 1.000 kg (Acceptable)
Stones	~0	%		Target zero
Peroxide value	< 2	mEq/kg		
Dry matter	> 97.8	%		
Moisture	< 2.2	%		
Sieve analysis	-	%		Size over (> 7 mm): 2 % max; Size under (< 5 mm): 15 % max; Size under (< 4 mm): 2 % max.
Purity	> 99.95	%		Skin content (>1/3 skin covered): max. 10%
Aflatoxin B1	5	µg/kg		
Aflatoxins total (B1 + B2 + G1 + G2)	10	µg/kg		

**Microbiological characteristics**

Characteristic	Value	Unit	Method	Moment
Yeasts	< 100	CFU/g		Not applicable
Escherichia coli	Absent	g		Not applicable
Total plate count	< 5.000	CFU/g		Not applicable
Moulds	< 100	CFU/g		Not applicable
Coliforms at 37°C (total coliforms)	Absent	in 10 grams		Not applicable

**Process data**

Sieved	Yes		
	Particle size in mm		
	Comment		Product has been cleaned and sorted during processing using several sieves.
Irradiated	No		
Thawed	No		
Metal detection	Yes		
	Comment		Detection has been carried out on closed packaging.
	Particle size for Fe in mm		
	Particle size for non-Fe in mm		
	Particle size for stainless steel in mm		
	Stainless steel		NA
Other detection forms	Laser scanned		

**Shelf life data**

Time unit for expiration date	Month
Minimum shelf life after production	12
Minimum shelf life after delivery	4
Storage conditions	Cool, dry, dark
Maximum temperature °C	18
Elaboration on storage conditions	Shelf life of 12 months after production when stored at max. 18 °C and max. 60 % RH. Storage above the maximum temperature is harmful to the product. It can result in build up of fungus, larvae and/or moths, which excludes the responsibility and liability of the supplier.
Storage conditions during transport	Uncooled
Modified Atmosphere Packaging (MAP)	No