

PRODUCT SPECIFICATIONS
HAZELNUT CROCANT
70:30**1. DESCRIPTION**

Chopped product coming from grinding of sugared nuts.

Particle size: 1/3 and 2/4mm.

Origin: Hazelnut – SPAIN / GEORGIA / TURKEY // Sugar – FRANCE / BELGIUM / HOLLAND / SPAIN

2. INGREDIENTS

Sugar and hazelnut.

3. ALLERGENS

Product could contain traces of Almonds.

4. GENETICALLY MODIFIED ORGANISMS (GMO)

Product is not a Genetically Modified Organism, during its production there are not made use of genetically modified raw materials and it does not contain any components deriving from genetically modified raw materials.

5. ORGANOLEPTIC PARAMETERS

Visual: Light brown. Free from dead or alive parasites and their larvae; without any visible damage caused by insects.

Absence of pieces of shell or any other foreign material.

Smell and taste: Characteristic of sugared roasted hazelnut; free from bitter taste caused by excess of roasting, rancid or any other foreign smell or taste.

6. NUTRITIONAL PARAMETERS

Obtained from bibliographic sources, they can change depending on the sample analysed.

Tolerances are in accordance with Regulation (EU) 1169/2011, of 25 October 2011, on the provision of food information to consumers.

PARAMETER (*)	VALUE (100g.)
Energy	2028 kJ / 483 kcal
Fat	19 g
of which:	
- saturates	1.5 g
- mono-unsaturates	14.5 g
- polyunsaturates	3 g
Carbohydrate	73 g
of which:	
- sugars	71.5 g
Fibre	2 g
Protein	4 g
Salt	< 0.01 g
Vitamin E	8 mg (67%NRV*)
*NRV: Nutrient Reference Values	

7. PHYSICAL AND CHEMICAL PARAMETERS

PARAMETER	VALUES	METHOD
Free Fatty Acid	Max. 1.0%	PNT FS-82.404.A1
Moisture	Max. 2.0%	PNT FS-82.404.A6
Particle size distribution	Min. 85% of calibre agreed	PNT FS-82.404.A10
Rotten and mouldy	Absence	PNT FS-82.403
Peroxide Value	Max. 5meqO2/kg.	PNT FS-82.404.A2
Aflatoxin B1	Max. 5ppb	PNT FS-82.404.A4/02
Aflatoxins B1+B2+G1+G2	Max. 10ppb	PNT FS-82.404.A4/02

8. MICROBIOLOGICAL PARAMETERS

PARAMETER	VALUES	METHOD
Total plate count	Max. 5.000 cfu /g.	PNT FS-82.404.A8/02
Enterobacteriaceae	< 10 cfu /g.	PNT FS-82.404.A8/04
Escherichia Coli	Absence in 10g.	PNT FS-82.404.A8/05
Yeasts and moulds	Max. 100 cfu /g.	PNT FS-82.404.A8/03
<i>Staphylococcus aureus</i>	Absence in 10g.	PNT FS-82.404.A8/07
Salmonella	Absence in 25g.	PNT FS-82.404.A8/08

9. PACKAGING / TRANSPORT AND PRESERVATION

Packaging: Vacuum plastic bags with aluminium complex. Net weigh 10kg.

Labelling: It contains the name of the manufacturer, the name of the customer and their references requested; the name of the product, the production date, the LOT number, the best before date and the storage conditions.

Palletization: European pallets of 1,20 x 0,80m. of 800kg.

Transport: Own lorries or contracted, after a visual inspection of hygiene and cleanliness.

Preservation: 6 months stored in cool and dry place. (Temperature 17 +/- 2°C and Humidity < 60%).