

Product specification	
Version: 2.1	Date: 25-1-2019

Product name	HAZELNOOT WIT	
Ref.	49621	
Type	Slightly roasted	
Ingredients	Hazelnut (100%)	
Country of Origin	Turkey	
Process Description	Harvesting, drying, shelling, blanching, grading and packing	
Organoleptic Characteristics	Size	10-11 mm, 11- 13 mm, 12 – 14 mm, 13-15 mm
	Appearance	Typical for blanched hazelnuts, off-white kernels
	Colour	Off-white
	Flavour/ odour	Typical for hazelnuts, no odd taste and/or odour
Physical Characteristics	Foreign Material (stone/shell)	Absent
	Metal	Absent
	Glass	Absent
	Skinparts	Max. 5%
	Off size	Max. 5%
Chemical Characteristics	Moisture Content	< 3%
	Free Fatty Acids	< 1%
	Peroxide	< 2 meq O ₂ /kg in oil
	Pesticides residues	According to EU legislation
	Heavy Metals	According to EU legislation
	Aflatoxin B1	< 5 ppb
	Aflatoxin Total	< 10 ppb
Biological Characteristics	Total Plate Count (cfu/g)	< 10.000
	Yeasts (cfu/g)	< 500
	Moulds (cfu/g)	< 500
	Enterobacteriaceae (cfu/g)	< 100
	E. Coli (cfu/g)	Absent
	Coliforms (cfu/g)	< 10
	Salmonella (cfu/25 g)	Absent
Packaging Specification	Vacuum packs, vacuum packs in carton, jute bags, kraft paper bags, big-bags, big-bags filled with nitrogen	
Storage Conditions	Store between 4-8 °C and RH 55-65%	
Shelf Life	12 months under above stated conditions in closed packaging (vacuum packing), 6 months after date of production (non-vacuum packing)	

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Product Name		HAZELNOOT WIT		
Nutritional Values per 100 gram	Energy	666 kcal	Moisture	3 g
		2753 kJ	Dietary Fibre	6 g
	Protein	16 g	Ash	
	- Vegetable Source	100%	- Calcium (Ca)	150 mg
	- Animal Source		- Iron (Fe)	4 mg
	Carbohydrates	11 g	- Magnesium (Mg)	170 mg
	- Sugars	5 g	- Phosphorus (P)	320 mg
	- Starch		- Sodium (Na)	0 mg
	- Polysaccharides		- Potassium (K)	
	Fats	65 g	- Salt (NaCl)	
	- Saturated Fatty Acids	5 g	Vitamins	
	- Mono-unsaturated Fatty Acids	49 g	- Ascorbic Acid (C)	
	- Poly-unsaturated Fatty Acids	7 g	- Thiamine (B1)	
			- Riboflavin (B2)	
			- Niacin (B3)	
			- Pantothenic acid (B5)	
			- Vitamin B6	
			- Vitamin A	
	- Trans-fatty Acids			
	- Cholesterol			
Allergens + : Present - : Absent ? : Unknown/ Possible traces	Milk protein	-	Cocoa	-
	Lactose	-	Legumes	-
	Egg	-	Nuts	+
	Soya protein	-	Nut oil	+
	Soya oil	-	Peanuts	-
	Gluten	-	Peanut oil	-
	Wheat	-	Sesame	-
	Rye	-	Sesame oil	-
	Beef	-	Glutamate	-
	Pulses	-	Sulphite (E220-E227)	-
	Pork	-	Coriander	-
	Chicken	-	Celery	-
	Fish	-	Carrot	-
	Crustacean and shellfish	-	Lupine	-
	Maize	-	Mustard	-

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Product Name	HAZELNOOT WIT	
Acceptability	Vegetarians	Yes
	Vegans	Yes
	Lacto-vegetarians	Yes
	Kosher-certified	
	Halal-certified	
	NOP-certified	
	Eco-social	
GMO Status	GMO-free, does not contain Genetically Modified micro-organisms and is not produced with Genetically Modified micro-organisms (this includes processing aids and additives)	
Radiation Status	Radiation free, products are not radiated and are not produced with radiated products (this includes processing aids and additives)	
Certifications	IFS CERTIFICATE (PRODUCER) - BRC CERTIFICATE (SUPPLIER)	
Remarks	<p>Use in production</p> <p>If the goods or any part thereof supplied under the contract are processed, altered or tampered with in any way by the buyer or receiver of the goods or any other person, the quality of the goods shall be deemed to be acceptable to the buyer. All customer's quality control checks are to be completed on the entire load, prior to the production and use.</p>	