



PRODUCT SPECIFICATION

Document Nr.	: 05	Organic natural hazelnuts Class 1 TS 3075	Rev.nr. :-8-
Date of issue	: 26-03-'02	9-15 mm, 11-13 mm, 13-15 mm	Rev.date 22-02-'21
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1. PRODUCT CHARACTERISTICS :

Flavour	Typical for raw hazelnut kernels, natural taste - no odd taste and/or odour		
Appearance	Typical for raw hazelnut kernels, reddish brown		
Composition	100% hazelnut, no additives	Country of origin	Turkey

2. NUTRITIONAL VALUE / 100 g:

Energy value	628 Kcal & 2629 KJ		Total lipid (fat)	60.75 g	
Carbohydrate, by difference	16.7 g	Fiber, total dietary	9.7 g	Sugars, total	4.34 g
Protein	14.95 g	Calcium, Ca	114 mg	Iron, Fe	4.70 mg
Vitamin A	1 µg	Vitamin C	6.3 mg	Sodium, Na & Cholesterol	0 mg

Fatty acids / 100 g

saturated	4.464 g	monounsaturated	45.652 g	polyunsaturated	7.920 g
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3. GMO & IRRADIATION :

Treated with radiation	No	Traceability & labelling according to EC 1830/2003 necessary	No
Product is GMO-free	Yes	Authorization according to EC 1829/2003 necessary	No

4. PHYSICAL CHARACTERISTICS :

<u>Characteristic</u>	<u>Max value (%)</u>	<u>Method</u>	<u>Directive</u>
Size over	5.0 (1 mm interval 10.0)	Sieves Test	TL.8.2/11
Size under	5.0 (1 mm interval 10.0)	Sieves Test	TL.8.2/11
Rotten	2.0	Visual	TL.8.2/07
Foreign matters (stone)	10 pieces/ton	Visual	TL.8.2/07
Shell parts	0.2	Visual	TL.8.2/07
Pointers	6.0	Visual	TL.8.2/07
Shrivelled, tumorous, lemony	4.0	Visual	TL.8.2/07
Mechanically damaged	8.0	Visual	TL.8.2/07
Broken	1.0	Visual	TL.8.2/07
Twins	5.0	Visual	TL.8.2/07

5. CHEMICAL CHARACTERISTICS :

<u>Characteristic</u>	<u>Max value (%)</u>	<u>Method</u>	<u>Directive</u>
Moisture	6.0	100 ± 5 °C * 4h	TL8.2/04
FFA (as oleic acid - in oil)	Sept-Mar 0.7/Apr-Aug 1.0	0.1 N NaOH Titration	TL8.2/05
Peroxide (meq O ₂ / kg - in oil)	Sept-Mar 0.7/Apr-Aug 1.0	0.01 N Na ₂ S ₂ O ₃ Titration	TL8.2/06
Aflatoxin B1	5 ppb	HPLC	TL8.2/08
Total Aflatoxin (B1+B2+G1+G2)	10 ppb	HPLC	TL8.2/08

6. MICROBIOLOGICAL CHARACTERISTICS :

<u>Micro organism</u>	<u>Value</u>	<u>Method</u>	<u>Directive</u>
Total plate count	< 100000 CFU / g	PCA	TL.8.2/13
Enterobacteriaceae	< 1000 CFU / g	VRBD Agar	TL.8.2/15
Escherichia coli	< 10 CFU / g	Chromocult Coliform Agar	TL.8.2/16
Coliform	< 1000 CFU / g	Chromocult Coliform Agar	TL.8.2/16
Salmonella	negative / 750 g	BSA, BPLS Agar	TL.8.2/17
Mould	< 10000 CFU / g	DG18	TL.8.2/19
Yeast	< 10000 CFU / g	DG18	TL.8.2/19

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7. SHELF LIFE & RECOMMENDED STORAGE CONDITIONS :

Vacuum packing	10 months after date of production*	Recommended conditions:	
Non-vacuum	8 months after date of production*	Storage temperature	10 - 20 °C
* if stored under recommended conditions		Storage humidity	55 - 65 %

8. PROVIDED LABEL INFORMATION :

Brand, product, crop year, batch nr., production date, best before date.

9. CERTIFICATES & ANALYSIS REPORTS :

HACCP	✓	ISO 9001	✓
Kosher	✓	Halal (available)	✓
BIO	✓	BRC Food	✓
IFS Food (available)	✓	ISO 22000 (available)	✓
UTZ (available in UTZ)	✓		
Analysis report	Provided with each delivery	Health certificate	Provided with each delivery

10. PACKAGING :

Multiple variations possible (vacuum or non-vacuum).

11. TRANSPORT CONDITIONS :

Transport should take place under hygienic conditions. Stacking of the pallets is not possible.

12. ALLERGENS :

Allergens					Complementary allergens			
1.1	Wheat	X	8.2	Hazelnuts	✓	20.0	Lactose	X
1.2	Rye	X	8.3	Walnuts	X	21.0	Cacao	X
1.3	Barley	X	8.4	Cashewnuts	X	22.0	E620 – E625	X
1.4	Oats	X	8.5	Pecannuts	X	23.0	Chickenmeat	X
1.5	Dinkel wheat	X	8.6	Brazil nuts	X	24.0	Coriander	X
1.6	Kamult	X	8.7	Pistachio nuts	X	25.0	Corn	X
1	(**) Gluten	X	8.8	Macademia nuts	X	26.0	Pulse crops	X
2.0	Crustaceans	X	9.0	Celery	X	27.0	Beef	X
3.0	Eggs	X	10.0	Mustard	X	28.0	Pork	X
4.0	Fish	X	11.0	Sesame	X	29.0	Carrots	X
5.0	Peanuts	X	12.0	Sulphur dioxide and sulfites / sulphite	X			
6.0	Soja	X	13.0	Lupin	X			
7.0	Cowmilk	X	14.0	Molluscs	X			
8.1	Almonds	X						

X = absent & cross contamination not possible
✓ = present
 (**) = Gluten Free according to EU Regulation NO 828/2014