

		DS.EN- NU01SNA380H1	Ed. 1	Rev. 3
	Data Sheet			
	NATURAL SHELLED HAZELNUTS Mortarella		of 02/02/2021 updated on 15/05/2023 Pag. 1 a 3	

<i>Ingredients</i>	Shelled Hazelnuts	
<i>Features Product and Process</i>	Product obtained from hazelnuts mechanically stripped of their shells and subjected to optical selection and manual selection. Characteristic taste of shelled hazelnuts.	
Genre	Corylus Avellana	
Origin	Italy	
Cultivar	Mortarella	
Appearance	Typical of hazelnuts	
Physical characteristics		
Caliber	9/11 – 11/13 – 13/15 mm	
Gauge tolerance	max 10%	
Humidity	Max 6 %	
Rancidity (Kreiss reaction)	Negative	
F.F.A. in% Oleic Acid	From September to February: max 1% From March to August: max 1.5%	
Fat	58-64%	
Number of peroxides	Max .2.0 meq di O ₂ / kg	
Defects		
Impurities / Foreign bodies	Max 0,05%	
Old fruits	Absents	
Hidden damage	Max 2%	
Visible damage	Max 1,5%	
Bedbugs	Max 4%	
Shriveled	Max 2%	
Mechanically damaged	Max 5%	
Scrap	Max 2%	
Chemical Characteristics		
Mycotoxins	EC Reg. 915/2023 • Aflatoxin B1 <5.0 µg / Kg • Aflatoxins B1, B2, G1, G2 <10.0 µg / Kg	
Pesticide residues	Limits from EC Reg. 396/2005 as supplemented by EC Reg. 178/2006 which introduces Annex I (list of substances) and by EC Reg. 149/2008 which introduces Annexes II, III and IV on pesticide MRLs	
Allergens	Hazelnut (Reg UE 1169/2011 annex II)	

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OGM	The product does not contain Genetically Modified Organisms, nor has it undergone any manipulation or processes that require its use (Reg. CE 1829-1830 of 2003).			
Microbiological characteristics				
Total bacterial load	<i>max 50.000 UFC/g</i>			
Enterobacteriaceae	<i>< 1.000 UFC/g</i>			
Yeasts and molds	<i>max 500 UFC/g</i>			
E. Coli	<i>Absent/25g (Reg. CE 2073/2005 e s.m.i.)</i>			
Lysteria monocytogenes	<i>Absent/25g (Reg. CE 2073/2005 e s.m.i.)</i>			
Salmonella	<i>Absent/25 g (Reg. CE 2073/2005 e s.m.i.)</i>			
Organoleptic and presentation characteristics				
Parameters		Characteristics / Values		
Smell	Typical (no extraneous odors)			
Taste	Characteristic (absence of extraneous flavors)			
Color	Typical, homogeneous			
Shelf Life Stocked product	12 months from packaging if stored in optimal conditions, in a cool and dry place.			
Methods of storage and conservation	It is recommended to keep the packages intact stored in a cool and dry place, away from heat sources and direct exposure to sunlight, at a temperature between + 15 ° C and + 18 ° C. Once opened, the package must be stored at the same temperature, properly closed and quickly.			
Intended use	To be consumed as it is or as an ingredient in sweet or savory recipes.			
Dangers related to improper use	Product not suitable for consumption under 36 months of age, for people intolerant / allergic to nuts.			
Transport	Standard (temperature ≤ 15 ° C).			
Packaging	500 g; 1 Kg; 5 Kg; 10 Kg.			
Packaging	PE film. PP bags.			
Disposal informations	Primary packaging: Plastic - PET 1/PP 5/HDPE 5 (Contact us for more information) Label: Paper - PAP 22 Secondary packaging: Cardboard - PAP 22			
Palletization	Standard			
Nutritional values for 100 g of edible product				
Energy value	kcal	670,00		
	kJ	2.814,00		
Fat	64,10 g			
Of which saturated fatty acids	4,16 %			
Of which monounsaturated fatty acids	38,62 %			
Of which polyunsaturated fatty acids	5,20 %			
Carbohydrates	9,00 g			
Of which sugars	4,89 g			
Fibers	8,10 g			
Proteins	14,95 g			

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Salt	27,50 mg
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MANUFACTURER ALLERGEN DECLARATION Allergens	Ingredients	Same line	Presence in the company	Danger of cross-contamination YES/NO/NA
Cereals containing gluten and cereal products containing gluten			X	NO
Crustaceans and shellfish-based products				NO
Molluscs and shellfish-based products				NO
Eggs and egg products				NO
Fish and fish products				NO
Peanuts and peanut products			X Stocked in vacuum	NO
Soy and soy products			X	NO
Milk and dairy products (including lactose)			X	NO
Nuts and derived products (E.g. walnuts, hazelnuts, pistachios, almonds, pecans, Brazil nuts, cashew nuts, cashews, etc.)	X	Walnuts	Almonds, pistachios	YES
Sesame seeds and sesame seed products				NO
Sulfur dioxide and sulphites in concentrations above 10 mg / kg or 10 mg / liter in terms of total SO2			X As residue	NO
Celery and celery-based products				NO
Mustard and mustard products			X	NO
Lupins and lupine-based products				NO

Allergens:-When purchased in bulk size original packaging, manufacturer allergen policy will apply. When purchased in quantities that need re-packaging, our allergen policies will apply.			
Component	Nuts in Bulk (Applies when bought in small quantities that need re-packaging)		
	In Product	Processed in Same Equipment	Handled on Site
Cereals containing GLUTEN and products thereof	NO	YES	YES
EGGS or its derivatives	NO	NO	NO
FISH or its derivatives	NO	NO	NO
CRUSTACEANS / SHELLFISH	NO	NO	NO
MOLLUSCS	NO	NO	NO
PEANUTS or derivatives	NO	YES	YES
SOYA BEANS or derivatives	NO	YES	YES
MILK (LACTOSE) or its derivatives	NO	YES	YES
NUTS , tree nuts:	YES	YES	YES
CELERY, including celeriac and its derivatives	NO	YES	YES
MUSTARD, referring to all parts of the plant and derivatives thereof	NO	YES	YES
SESAME SEEDS or derivatives	NO	YES	YES
SULPHITES >10ppm – Sulphite quantity to be given in ppm	NO	YES	YES
LUPIN seeds or derivatives	NO	NO	NO