



SPECIFICATIONS OF ORGANIC RAW HAZELNUTS

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Publishing Date	10/02/2013
Revision No	06
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- 1. PRODUCT NAME:** Organic Raw Hazelnuts
- 2. INGREDIENTS:** Organic raw hazelnuts
- 3. DEFINITION:** *Corylus avellana* L. The shelled hazelnuts obtained from cultivated plants and their hybrids are extracted from the hard fruit peel (epicarp).
- 4. PHYSICAL AND SENSORY SPECIFICATIONS**

CLASS : 1

APPEARANCE / COLOR : Typical, characteristic

TASTE / ODOUR : Characteristic, no objectionable odors or flavours

SIZE : 13-15 mm

DEFECTS	TOLERANCE
Unripen Pieces	Max 4.0% as w/w
Shriveled	Max 2.0% as w/w
Damaged & Pressed Pieces	Max 3.0% as w/w
Broken pieces	Max 1.0% as w/w
Twin pieces	Max 5.0% as w/w
Dead or Live Insects / Mites	NONE
Mouldy Pieces	Max 1.0% as w/w
Natural Foreign Materials	Max 0.05% as w/w
Other Foreign Materials	NONE
Stones >10 mm	NONE
Stones <10 mm	Max 0.05% as w/w

5. CHEMICAL SPECIFICATIONS

SPECIFICATION	TOLERANCE
Moisture	Max 6%
Pesticides	< RL (Reporting Limit) According to EC Regulation No 834/2007 and 889/2008 and according to USDA organic regulation 7 CFR Part 205
Fat Content	63-67%
Free Fatty Acids	Max 0.5%
Peroxyde Value	Max 1 meq O ² /kg
Ochratoxin A	< 3 ppb
Aflatoxin	B ₁ ; < 5 ppb Sum of B ₁ , B ₂ , G ₁ and G ₂ ; < 10 ppb

**This product complies with Commission Regulation (EU) 2023/915 of 25 April 2023 on maximum levels for certain contaminants in food and repealing Regulation (EC) No 1881/2006.*

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6. MICROBIOLOGICAL SPECIFICATIONS

CRITERIA	LIMITS
Total Viable Count	Max 10 ³ cfu/g
<i>E.coli</i>	Max 10 cfu/g
<i>Salmonella</i>	Negative (in 25 g)
Yeast and Mould	Max 10 ² cfu/g

*Parameters are evaluated according to customer demands.

7. PURPOSE OF USE, ALTERNATIVE USE AND SENSITIVE CONSUMER GROUP

PURPOSE OF USE: Organic raw hazelnuts are often consumed plain or mixed with other healthy snacks.

ALTERNATIVE USE: Organic raw hazelnuts may be added to bakery goods, to oatmeal, to salads and to savory dishes.

SENSITIVE CONSUMER GROUP: People who are allergic to hazelnuts should not consume it

8. PACKAGING

Primary Packaging: Food-grade blue polyethylene bags to protect the product from external elements.

Secondary Packaging: Carton boxes, providing an additional layer of protection during transit and storage.

9. SHELF LIFE AND STORAGE CONDITIONS

Organic hazelnuts have 18 months after production date under suitable storage conditions. The storage room must be constructed in a way that prevents damage to the quality of the product, its packaging and labels. Doors, windows and other parts of the storage room must have appropriate equipment to prevent the entry of all kinds of pests. It should be stored 4°C -10°C and dry place. There should be no foreign odor.

10. NUTRITIONAL INFORMATION

TYPICAL VALUES PER 100G	
Energy (kcal)	628
Protein (g)	14
Carbohydrates (g)	16
Of which sugars (g)	4
Fiber (g)	9
Fat (g)	60

**Values may differ according to harvest years.

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11. ALLERGEN INFORMATION

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

Country of Manufacture	Turkey
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12. METAL DETECTION

TEST KITS	DETECTION LIMITS
Ferrous	1,5 mm
Non Ferrous	2,0 mm
Stainless Steel	3,0 mm

13. X-RAY DETECTION

TEST KITS	DETECTION LIMITS
Glass Ball	2 mm Ø
Stainless Steel	1,2 mm Ø
Ceramics	2 mm Ø

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COMPANY APPROVAL	CUSTOMER APPROVAL