

**Product: Hazelnuts**

**Commercial name: Roasted Blanched Hazelnut Kernels**

**Product Description**

This product is being produced by Roasting and Blanching Natural Hazelnut Kernels with automated high-tech machines.

**Physical Parameters**

Appearance: cream white colored whole roasted Hazelnut Kernels without skin.  
Taste and smell: Typical of Roasted Hazelnut Kernels  
No musty, rancid, or bitter taste.  
Size: 11-13mm. 13-15mm..  
Color: Cream-white



**Structure / Chemical Parameters**

Moisture content: 2% max.  
Peroxides (meq O<sub>2</sub>/kg) 0.03%  
Free fatty acids no more than <1%  
Peroxide Value:  
< 2 mval O<sub>2</sub>/kg fat  
Allergens: No. 8, shell fruit, hazelnuts - Corylus avellane  
NON-GMO Product.

**Microbiological Specifications**

Total plate count: max. 5.000/g  
Yeast and Moulds: Max 50/g  
Coliforms: Max 10/g  
E. coli: Negative  
Bacillus cereus: Max. 10/g  
Staph aureus: <10/g  
Salmonella: Negative  
Aflatoxins B1 - < 5 µg/kg  
Aflatoxins B1+B2+G1+G2 - < 10 µg/kg

**Package Properties**

Vacuum in Carton boxes.  
Net Weight: 20kg. 25kg.  
Shelf-life: 12 months stored under recommended conditions.

**Nutritional Information 100g**

Total calories (kcal) 667  
Fat (g) 61.6  
thereof saturated fatty acids (g) 4.2  
Carbohydrate (g) 10.5  
thereof sugar (g) 0.9  
Dietary Fibres (g) 7.2  
Protein (g) 14.1

**Product Labelling**

Name of product  
Buyer name  
Exporter name  
Country origin  
Net Weight  
Packaging date  
Expiring date

**Comments**

Storage Conditions: room temperature (< 23 °C and < 70 % relative humidity)  
protect from heat and sunlight  
Crop Period: July - August

**Legality**

The Product comply with all relevant EU legislation on foods and materials intended to come into contact with foods.