

		DS.EN- NU01STT380	Ed. 1	Rev. 2
	Data sheet			
	SHELLED AND ROASTED HAZELNUTS		dated 02/02/2021 updated on: 13/05/2022 Pag. 1 a 3	

<i>Ingredients</i>	Shelled and roasted hazelnuts	
<i>Characteristics Product and Process</i>	Product obtained from mechanically shelled hazelnuts subjected to automatic optical selection and manual selection. The hazelnuts are toasted (variable roasting according to customer requests), peeled and selected using an optical sorter and manual selection. Characteristic taste of toasted hazelnuts.	
<i>Type</i>	Corylus Avellana	
<i>Origin</i>	Italy/Turkey	
<i>Cultivars</i>	Mortarella/Ordu	
<i>Appearance</i>	Typical of hazelnuts, lighter and/or darker in color depending on the roasting required by the customer.	
Physical characteristics		
Caliber	9/11 - 11/13 - 13/15 mm	
Moisture	Max 2 %	
Rancidity (Kreiss reaction)	Negative	
F.F.A. in % Oleic Acid	From September to February: max 1% From March to August: max 1.5%	
Fats	58/64 %	
Visible damage	1,5 %	
Occult Damage	1 %	
Bedbug	4 %	
Impurities/Foreign bodies	0,5 %	
Ashes	3 % s.s. max	
Fats	58 / 62 %	
No. Iodine (Wijs)	90 ± 5	
Number of Peroxides	Max .2.2 meq di O ₂ / kg	
Defects		
Impurities / Foreign bodies	Max 0,05%	
Old fruits	Absents	
Hidden spoilage	Max 2%	
Visible spoilage	Max 1,5%	
Bugs	Max 4%	
Wrinkled	Max 2%	
Mechanically damaged	Max 5%	

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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 integrated 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 the MRLs of pesticides
Allergens	Hazelnut (EU Regulation 1169/2011 annex II)
GMOs	The product does not contain Genetically Modified Organisms, nor has it undergone manipulations or processes that require its use (Reg. CE 1829-1830 of 2003).
Microbiological characteristics	
Total bacterial load	max 10.000 ufc/g (linea guida Reg. Piemonte)
Enterobacteriaceae	<100 ufc/g (linea guida Reg. Piemonte)
Yeasts and moulds	max 100 ufc/g (linea guida Reg. Piemonte)
E. Coli	Absent/25g (legge 283/1962)
Lysteria monocytogenes	Absent/25g (legge 283/1962)
Salmonella	Absent/25 g
Organoleptic characteristics and presentation	
Parameters	Characteristics / Values
Smell	Typical (absence of extraneous odors)
Taste	Characteristic (absence of extraneous flavors)
Color	Typical, Homogeneous
Shelf Life Stored product	12 months from packaging if stored in optimal conditions, in a cool, dry place.
Methods of storage and conservation	It is recommended to keep the intact packages stored in a cool, 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 in a short time.
Intended use	To be consumed as it is or as an ingredient in sweet or savory recipes.
Dangers associated with improper use	Product not suitable for consumption under 36 months of age, and for subjects intolerant / allergic to nuts.
Transport	Standard (temperature ≤ 15°C).
Packaging	500g; 1Kg; 5kg; 10 Kgs.
Packaging	PE film or PP bag. 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 per 100 g of edible product	
Energy value	kcal 670,00
	kJ 2.814,00
Fats	64,10 g



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Of which saturated	4,16 %
Of which monounsaturated	38,62 %
Of which polyunsaturated	5,20 %
Carbohydrates	9,00 g
Of which sugars	4,89 g
fibers	8,10 g
Protein	14,95 g
Organic acids	1,85 g
salt	27,50 mg

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
Shellfish and shellfish products				NO
Molluscs and crustacean products				NO
Eggs and egg products				NO
Fish and fish products				NO
Peanuts and peanut products			X Stored in vacuum	NO
Soy and soy products			X	NO
Milk and milk-based products (including lactose)			X	NO
Nuts and derived products (Ex. walnuts, hazelnuts, pistachios, almonds, pecans, Brazil nuts, cashew nuts, cashews, etc.)	X		Walnuts, almonds, pistachios	
Sesame seeds and sesame seed products				NO
Sulfur dioxide and sulphites in concentrations above 10 mg/kg or 10 mg/litre in terms of total SO2			X As residue	NO
Celery and celery products				NO
Mustard and mustard-based products			X	NO
Lupins and lupin-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