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

Ingredients	Shelled and roasted hazelnuts		
Characteristics Product and Process	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.		
Type	Corylus Avellana		
Origin	Turkey/Italy		
Appearance	Typical of hazelnuts, lighter and/or darker in color depending on the roasting required by the customer.		
Physical characteristics			
Caliber	11/13 mm		
Moisture	Max 2 %		
Rancidity (Kreiss reaction)	Negative		
F.F.A. in % Oleic Acid	Max 2%		
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			
Chemical characteristics			
Mycotoxins	EC Reg. 1881/2006 and integration with EC Reg. 165/2010 <ul style="list-style-type: none">• Aflatoxin B1 < 5.0 µg/Kg• Aflatoxins B1, B2, G1, G2 < 10.0 µg/Kg• Ochratoxin A < 8 µg/Kg (Reg. CE 1370/2022)		
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)		

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

Taste	Characteristic (absence of extraneous flavors)
Color	Typical, Homogeneous
Shelf Life	12 months from packaging if stored in optimal conditions, in a cool, dry place.
Stored product	
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 $\leq 15^{\circ}\text{C}$).
Packaging	500g; 1Kg; 5kg; 10 Kgs.
Packaging	PE film or PP bag. Bags.
Palletization	Standard
Nutritional values per 100 g of edible product	
Energy value	kcal 670,00
	kJ 2.814,00
Fats	
Of which saturated	64,10 g
Of which monounsaturated	4,16 %
Of which polyunsaturated	38,62 %
Carbohydrates	5,20 %
Of which sugars	9,00 g
fibers	4,89 g
Protein	8,10 g
Organic acids	14,95 g
salt	1,85 g
	27,50 mg

		DS.EN- NU01STT380	Ed. 1	Rev. 2	
	Data sheet				
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				Pag. 3 a 3	

Allergens

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	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	YES	NO	NO	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	YES	NO	NO	YES
SOYA BEANS or derivatives	NO	NO	YES	NO	NO	YES
MILK (LACTOSE) or its derivatives	NO	NO	YES	NO	NO	YES
NUTS , tree nuts:	HAZELNUTS	HAZELNUTS	YES	HAZELNUTS	HAZELNUTS	YES
CELERY, including celeriac and its derivatives	NO	NO	NO	NO	NO	YES
MUSTARD, referring to all parts of the plant and derivatives thereof	NO	NO	YES	NO	NO	YES
SESAME SEEDS or derivatives	NO	NO	NO	NO	NO	YES
SULPHITES >10ppm – Sulphite quantity to be given in ppm	NO	NO	YES	NO	NO	YES
LUPIN seeds or derivatives	NO	NO	NO	NO	NO	NO