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	Data sheet		dated 11/01/2022 updated 17/01/2024	
	ROASTED AND DICED HAZELNUTS		Pag. 1 of 3	

<i>Ingredients</i>	Roasted and shelled hazelnuts	
<i>Characteristics Product and Process</i>	Product obtained from mechanically shelled hazelnuts subjected to mechanical and manual selection. After roasting (roasting varies according to customer requests), the hazelnuts are peeled, optically selected, then grained and calibrated (1/2 mm - 2/4 mm - 4+ mm). Characteristic taste of roasted hazelnuts.	
Type	Corylus Avellana	
Origin	Italy	
Cultivars	Mortarella	
Appearance	Typical of diced hazelnuts, lighter and/or darker in color depending on the roasting required by the customer.	
Physical characteristics		
Caliber	1/2 mm - 2/4 mm - 4+ mm	
Moisture	Max 2 %	
Rancidity (Kreiss reaction)	Negative	
F.F.A. in % Oleic Acid	Max 2%	
Fatty matter (petroleum ether)	63% ± 3	
Ashes	3 % s.s. max	
Fats		
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 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. 2023/915 • 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	

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	(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	<i>max 10.000 ufc/g (linea guida Reg. Piemonte)</i>
Enterobacteriaceae	<i><100 ufc/g (linea guida Reg. Piemonte)</i>
Yeasts and moulds	<i>max 100 ufc/g (linea guida Reg. Piemonte)</i>
E. Coli	<i>Absent/25g (legge 283/1962)</i>
Lysteria monocytogenes	<i>Absent/25g (legge 283/1962)</i>
Salmonella	<i>Absent/25 g</i>
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	Ingredient of 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.
Palletization	Standard
Nutritional values per 100 g of edible product	
Energy value	kcal 522,00
	kJ 2.183,00
Fats	
Of which saturated	64,00 g
Of which monounsaturated	4,16 g
Of which polyunsaturated	38,62 g
Of which	5,20 g
Carbohydrates	6,10 g
Of which sugars	4,10 g
fibers	8,10 g

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Proteins	15 g
Salt	14 mg

Manufacturer Allergens			Presence in the company	Danger of cross-contamination YES/NO/NA
Cereals containing gluten and cereal products containing gluten		NO	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		NO	X Stored in vacuum	NO
Soy and soy products		NO	X	NO
Milk and dairy products		NO	X	NO
Nuts and derived products (Ex. walnuts, hazelnuts, pistachios, almonds, pecans, Brazil nuts, cashew nuts, cashews, etc.)	X			NA
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 As residue	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 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