

# Product Specification



Article code : GNEU-12115309-TR [8]  
Description : Organic Hazelnut Kernels Raw 9-11 mm

Effective date : 03/10/2024

Approved by : ALEXIS.VASSOS

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## General Information

References	
DAX Item Name	Organic Hazelnut Kernels Raw 9-11 mm
DAX Item Number	12115309
Country of Geographic Origin	Turkey
Country of Manufacturing	Turkey
Latin Name	<i>Corylus avellana</i>
Variety	Levant

## Product Description

Shelled hazelnut kernels sorted to 9-11 mm size

## Labeling Information

Products are minimally labelled with: Description of product mentioning organic, tracing number, organic certifier and weight

Storage Conditions	Min	Max
Temperature Storage - Conditioned - Celsius (°C)	0	15

## Storage Requirements

Conditioned storage recommended

Transport Conditions	Min	Max
Temperature Transport - Ambient - Celsius (°C)	0	25

Packaging and Shelflife Information	Optional	Comment Field	Shelf Life - Unopened
Bags (months)	Y		12

Shelf life is given from production date and can be guaranteed when in original, unopened packaging and maintained under proper storage conditions.

## Sensory Information

Sensory Information	
Appearance	Round shaped kernels with scratches from cracking

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Sensory Information	
Color	Brown
Odor	Typical, free of off-odor
Taste	Typical, free of off-flavor
Texture	Firm texture, not spongy nor brittle

## Physical - Chemical Information

Physical Information	Min	Target	Max	UOM	Test Method
Damaged / Broken			2	% (w/w)	
Defects			2	% (w/w)	
Fragments and Pieces of Shell			0.25	% (w/w)	
Impurities - Foreign Material			0.05	% (w/w)	
Insect Damaged			10		
Mechanically Damaged			10	%	
Shriveled			4	% (w/w)	
Undersized / Oversized			10	% (w/w)	

Physical Information - Txt		Conform
Defects Criteria	Maximum 2% (w/w) including inner rotten, inner mould, rancid or lemonous	Conform

Chemical Information	Min	Target	Max	Test Method
Moisture (%)			6.5	

## Undesired Substances

Microbiological	Negative	Target	Max	Test Method
Aerobic Plate Count (cfu/g)	<input type="checkbox"/>		100000	
Molds (cfu/g)	<input type="checkbox"/>		10000	ISO 21527-2
Salmonella spp. - /25g (/25g)	<input checked="" type="checkbox"/>			EN-ISO 6579
Yeasts (cfu/g)	<input type="checkbox"/>		10000	ISO 21527-2

## Ingredient Information

Ingredient	Quantity %
Hazelnut	100

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<b>Allergen Information -manufacturer</b>	<i>None</i>	<i>Product</i>	<i>Same Line</i>	<i>Plant</i>	<i>Field</i>	<i>Comment Field</i>
Carrot	Y	N	N	N	N	
Celery	Y	N	N	N	N	
Cocoa	Y	N	N	N	N	
Dairy (Milk Products Including Lactose)	Y	N	N	N	N	
Egg	Y	N	N	N	N	
Fish	Y	N	N	N	N	
Gluten	Y	N	N	N	N	
Wheat	Y	N	N	N	N	
Legume	Y	N	N	N	N	
Lupine	Y	N	N	N	N	
Maize	Y	N	N	N	N	
Molluscs	Y	N	N	N	N	
Mustard	Y	N	N	N	N	
Peanut	Y	N	N	N	N	
Sesame	Y	N	N	N	N	
Shellfish - Crustaceans	Y	N	N	N	N	
Soy	Y	N	N	N	N	
Sulfites (>10mg/kg)	Y	N	N	N	N	
Tree Nut - Almond	Y	N	N	N	N	
Tree Nut - Brazil Nut	Y	N	N	N	N	
Tree Nut - Cashew	Y	N	N	N	N	
Tree Nut - Coconut	Y	N	N	N	N	
Tree Nut - Hazelnut	N	Y	N	N	N	
Tree Nut - Macadamia	Y	N	N	N	N	
Tree Nut - Other	Y	N	N	N	N	
Tree Nut - Pecan	Y	N	N	N	N	
Tree Nut - Pine Nut	Y	N	N	N	N	
Tree Nut - Pistachio	Y	N	N	N	N	
Tree Nut - Walnut	Y	N	N	N	N	
Refined Oil Derived From Allergenic Source	Y	N	N	N	N	

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None = Not present in the recipe

Product = Present in the recipe

Same Line = The product is processed on the same production line as this allergen, therefore cross-contamination is possible

Plant = The product is processed and/or stored in a warehouse where the indicated allergen is present

Field = The product might contain this allergen, due to cross-contamination from the field (e.g. due to crop rotation or during transport)

The interpretation of cross-contamination is to the best of our knowledge, but should not be considered as a warranty of any kind without analytical verification.

This allergen information is based on Annex II Substances or products causing allergies or tolerances from regulation EU 1169/2011. All allergens mentioned include their products thereof, at the exceptions of specific cases as described in the same annex.

Additionally it can be noted that:

- Sulfites (>10mg/kg) stands for: Sulphur dioxide and sulphites (>10 mg/kg or 10mg/litre in terms of the total SO<sub>2</sub>)

- Gluten stands for: Cereals containing gluten and products thereof

## Nutritional Information

Nutritional Value (/100g)	Value	Limit of Detection
Energy - kcal (kcal)	646	
Energy - kJ (kJ)	2702	
Protein (g)	15	
Fat - Total (g)	62.4	
Fat of which - Saturated (g)	4.5	
Carbohydrate - Total (g)	17.6	
Sugars - Total (g)	4.9	
Dietary Fiber - Total (g)	9.4	
Salt (g)	0.01	

## Source Of Information

Source of Information	Literature or supplier information
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## Claims and Disclaimers

### Intended Use

The product should be heated before consumption

Statement	Applicable
No Artificial Colors	<input checked="" type="checkbox"/>
No Artificial Flavors	<input checked="" type="checkbox"/>
No Artificial Preservatives	<input checked="" type="checkbox"/>
No Preservatives	<input checked="" type="checkbox"/>
No use of Nanomaterials	<input checked="" type="checkbox"/>
Not Irradiated	<input checked="" type="checkbox"/>
Vegetarian	<input checked="" type="checkbox"/>

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Statement	Applicable
Vegan	<input checked="" type="checkbox"/>

Certification Declaration	Applicable	Optional
Kosher Certification	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Organic Certification	<input checked="" type="checkbox"/>	<input type="checkbox"/>

This product is in compliance with the Dutch Food Law and the EU Food Law.  
It is the responsibility of the customer to investigate whether or not the product complies with the food regulations in the country where the end products will be sold.

## Applicable Legislation

EC 2018/848, replacing EC 834/2007 and EC 889/2008	Organic Regulation
EC 1829/2003 and EC 1830/2003	GMO Regulation
EC 1935/2004 and EC10/2011	Packing Regulation
EC 752/2017	Packing Migration Regulation

Please consult us for any special demands such as the absence of traces of other ingredients than mentioned in the ingredients list.  
If you are in doubt or are having dissentient views, please contact us.  
Specifications might be subject to change without notice.  
It is the responsibility of the customer to investigate whether or not the product complies with the food regulations in the country where the end products will be sold.

The production process of this item does not contain a sterilization-step. Each batch is representatively sampled and analyzed at an accredited external laboratory and found negative on the related pathogens. Even so, it remains the responsibility of the buyer to use this information in their food safety risk assessment and to determine if/what appropriate further processing (including heat treatment) is required before further distribution of the product.

Final Approval by our supplier:

Rene Vermunt  
Sr. Quality Assurance Manager

<b>Allergens:</b> 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