

	Data sheet	ST	Ed. 1	Rev. 0
	SHELLED AND POLISHED HAZELNUTS		del 12/04/2017 updated on 03/01/2022	
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Ingredients	Hazelnuts in shell 99% Polishing agent 1%	
Features Product and Process	Prodotto ottenuto da Nocciole in guscio lucidate e sottoposte a selezione meccanica e manuale. Gusto caratteristico delle nocciole sgucciate.	
Type	Corylus Avellana	
Origin	Italy	
Cultivar	Round	
Appearance	Typical of polished hazelnuts in shell.	
Physical characteristics		
Caliber	≥ 18 mm	
Gauge tolerance	max 10%	
Humidity	Max 6 %	
Rancidity (Kreiss reaction)	Negative	
F.F.A. in% Oleic Acid	Max 0,5 %	
Fat		
Number of peroxides	Max .2.0 meq di O2 / kg	
Defects		
Chemical Characteristics		
Mycotoxins	EC Reg. 1881/2006 and integration with Reg. EC 165/2010 • Aflatoxin B1 <5.0 µg / Kg • Aflatoxins B1, B2, G1, G2 <10.0 µg / Kg	
Pesticide residues	Limits from EC Reg. 396/2005 as supplemented 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 pesticide MRLs	
Allergens	Hazelnut (EU Reg 1169/2011 annex II)	
GMOs	The product does not contain Genetically Modified Organisms, nor has it undergone any manipulation 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 molds	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	

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Organoleptic and presentation characteristics	
Parameters	Characteristics / Values
Smell	Typical (no extraneous odors)
Taste	Characteristic (absence of extraneous flavors)
Color	Typical, Homogeneous
Shelf Life Stocked product	12 months from packaging if stored in optimal conditions, in a cool and dry place.
Methods of storage and conservation	It is recommended to keep the packages intact stored in a cool and 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 quickly
Intended use	To be consumed as it is or as an ingredient in sweet or savory recipes.
Dangers related to improper use	Product not suitable for consumption under 36 months of age, and for people intolerant / allergic to nuts.
Transport	Standard (temperature ≤ 15°C).
Packaging	500 g; 1 Kg; 5 Kg; 10 Kg.
Packaging	PP film or bag. PET bucket.
Palletization	Standard
Nutritional values for 100 g of edible product	
Energy value	kcal 655,00
	kJ 2.740,00
Fat	
Of which saturated fatty acids	64,10 g 4,16 %
Of which monounsaturated	38,62 % 5,20 %
Of which polyunsaturated	
Carbohydrates	6,10 g
Of which sugars	4,10 g
Fibers	8,10 g
Proteins	13,80 g
Salt	27,50 mg

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Alergens:-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	NO	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	NO	NO	NO	YES
SOYA BEANS or derivatives	NO	NO	NO	NO	NO	YES
MILK (LACTOSE) or its derivatives	NO	NO	NO	NO	NO	YES
NUTS , tree nuts:	HAZELNUTS	HAZELNUTS, WALNUTS	HAZELNUTS, WALNUTS	HAZELNUTS	HAZELNUTS	YES
CELERY, including celeriac and its derivatives	NO	NO	NO	NO	NO	NO
MUSTARD, referring to all parts of the plant and derivatives thereof	NO	NO	NO	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

CRISIS UNIT REFERENCES

Responsible for quality assurance		<i>Nicola Muto</i>		