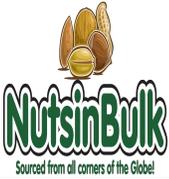


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| | Data Sheet | | | |
| | NATURAL SHELLLED HAZELNUTS Mortarella | | of 02/02/2021 updated on 15/05/2023 | |
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| | | |
|---|--|---|
| <i>Ingredients</i> | Shelled Hazelnuts |  |
| <i>Features Product and Process</i> | Product obtained from hazelnuts mechanically stripped of their shells and subjected to optical selection and manual selection. Characteristic taste of shelled hazelnuts. | |
| Genre | Corylus Avellana | |
| Origin | Italy | |
| Cultivar | Mortarella | |
| Appearance | Typical of hazelnuts | |
| Physical characteristics | | |
| Caliber | 9/11 – 11/13 – 13/15 mm | |
| Gauge tolerance | max 10% | |
| Humidity | Max 6 % | |
| Rancidity (Kreiss reaction) | Negative | |
| F.F.A. in% Oleic Acid | From September to February: max 1% From March to August: max 1.5% | |
| Fat | 58-64% | |
| Number of peroxides | Max .2.0 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. 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 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 (Reg UE 1169/2011 annex II) | |

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| OGM | 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 | <i>max 50.000 UFC/g</i> | | | |
| Enterobacteriaceae | <i>< 1.000 UFC/g</i> | | | |
| Yeasts and molds | <i>max 500 UFC/g</i> | | | |
| E. Coli | <i>Absent/25g (Reg. CE 2073/2005 e s.m.i.)</i> | | | |
| Lysteria monocytogenes | <i>Absent/25g (Reg. CE 2073/2005 e s.m.i.)</i> | | | |
| Salmonella | <i>Absent/25 g (Reg. CE 2073/2005 e s.m.i.)</i> | | | |
| 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, for people intolerant / allergic to nuts. | | | |
| Transport | Standard (temperature ≤ 15 ° C). | | | |
| Packaging | 500 g; 1 Kg; 5 Kg; 10 Kg. | | | |
| Packaging | PE film. PP 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 for 100 g of edible product | | | | |
| Energy value | kcal | 670,00 | | |
| | kJ | 2.814,00 | | |
| Fat | 64,10 g | | | |
| Of which saturated fatty acids | 4,16 % | | | |
| Of which monounsaturated fatty acids | 38,62 % | | | |
| Of which polyunsaturated fatty acids | 5,20 % | | | |
| Carbohydrates | 9,00 g | | | |
| Of which sugars | 4,89 g | | | |
| Fibers | 8,10 g | | | |
| Proteins | 14,95 g | | | |

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|-------------|-----------------|
| 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 |
| Crustaceans and shellfish-based products | | | | NO |
| Molluscs and shellfish-based products | | | | NO |
| Eggs and egg products | | | | NO |
| Fish and fish products | | | | NO |
| Peanuts and peanut products | | | X Stocked in vacuum | NO |
| Soy and soy products | | | X | NO |
| Milk and dairy products (including lactose) | | | X | NO |
| Nuts and derived products (E.g. walnuts, hazelnuts, pistachios, almonds, pecans, Brazil nuts, cashew nuts, cashews, etc.) | X | Walnuts | Almonds, pistachios | YES |
| Sesame seeds and sesame seed products | | | | NO |
| Sulfur dioxide and sulphites in concentrations above 10 mg / kg or 10 mg / liter in terms of total SO2 | | | X As residue | NO |
| Celery and celery-based products | | | | NO |
| Mustard and mustard products | | | X | NO |
| Lupins and lupine-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 |