

## PRODUCT INFORMATION

See also [www.organic.nl](http://www.organic.nl)

<b>Product</b>	<b>Hazelnut 11-13</b>
<b>Code</b>	<b>17022</b>
<b>Certificate</b>	<b>IMO</b>
<b>Country of origin</b>	<b>Turkey, Azerbaijan</b>
<b>Last update</b>	<b>29 May 2013</b>
<b>Date of Issue</b>	<b>02 June 2014</b>
<b>This product is</b>	<b>Organic and not genetically modified or irradiated</b>

<b>Production</b>	
<b>Ingredients</b>	<b>Hazelnuts</b>
<b>Additives</b>	<b>No additives</b>
<b>Process</b>	<b>Pre selecting size, cracking of the shell and removal of it, selecting size wanted, packing.</b>

<b>Sensorial properties</b>	
<b>Smell</b>	<b>Hazelnut</b>
<b>Colour</b>	<b>Light brown to brown</b>
<b>Taste</b>	<b>Hazelnut</b>
<b>Appearance</b>	<b>Whole nuts 11-13 mm</b>
<b>Stones</b>	<b>&gt; 5mm: 0,0010% &lt; 5mm: 0,010%</b>
<b>Dead pests</b>	<b>&lt; 1 pc / 100kg</b>
<b>Broken &lt;75%</b>	<b>&lt; 0,50%</b>

<b>Packing</b>	
<b>Net content</b>	<b>25 kg</b>
<b>Kind of packing</b>	<b>Vacumized PP bag in carton box</b>
<b>Packing size (L x W x H)</b>	
<b>Packing/layer</b>	<b>Layers/pallet</b>

<b>Shelflife</b>	
<b>Storage conditions</b>	<b>Cool &lt; 10 degrees C</b>
<b>Relative humidity</b>	<b>&lt; 65%</b>

<b>Maximum shelflife</b>	<b>Max. 12 Months after production</b>
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Nutritional values (per 100 gram)		(From Supplier)
<b>Energy</b>	<b>2763 KJ 669 Kcal</b>	
<b>Protein (g)</b>	<b>14.10</b>	
<b>Fat (g)</b>	<b>61.60</b>	<b>Saturated: 4.00 Mono-unsaturated: Poly-unsaturated:</b>
<b>Carbohydrates (g)</b>	<b>10.50</b>	<b>Sugars: 4.60 Poly-saccharides: - %</b>
<b>Dietary fibre (g)</b>	<b>8.2</b>	
<b>Moisture (g)</b>	<b>Max 6 (from supplier)</b>	
<b>Mineral (mg)</b>	<b>Calcium (Ca): 114 Iron (Fe): 4.70 Potassium(K): 680</b>	<b>Sodium (Na): 0 Phosphor (P): 290 Magnesium (Mg): 163</b>
<b>Vitamins (mg)</b>	<b>Vitamin A: 4,06 µg Vitamin B1: 0,65 Vitamin B2: 0,58</b>	<b>Niacin: 1,91 Vitamin B6: Vitamin C: 0,8</b>

Analytical properties	
<b>Moisture (%)</b>	<b>4,50 – 6,00</b>
<b>Fat content (%)</b>	<b>&gt; 61%</b>
<b>FFA (%)</b>	<b>Max 1</b>
<b>Peroxide Value (mEq/Kg)</b>	<b>Max 3</b>

Microbiological Properties	
<b>Total Plate Count (cfu/g)</b>	<b>&lt; 50 000</b>
<b>Yeast &amp; Moulds (cfu/g)</b>	<b>&lt; 10.000</b>
<b>Moulds(cfu/g)</b>	<b>&lt; 10.000</b>
<b>E. Coli(cfu/g)</b>	<b>&lt; 10</b>
<b>Salmonella (cfu/25g)</b>	<b>Absent</b>
<b>Aflatoxin (B1)</b>	<b>&lt; 5 ppb</b>
<b>Aflatoxin (B1,B2,G1,G2)</b>	<b>&lt; 10 ppb</b>

<b>Allergy list (+ = present, - = absent and ? = unknown * possible cross contamination)</b>			
Cow's milk protein	-	Peanuts/groundnuts (-derivatives)	-
Lactose or milk sugar	-	Peanutoil	-
(Chicken) egg	-	Sesame	-
Soya protein (-derivatives)	-	Sesame-oil	-
Soya oil	-	Glutamate (added E620-E625)	-
Gluten	-	Sulfite (E220-E228)	-
Wheat	-	Benzoic acid/Parabens (E210-E213)	-
Rye	-	Azo-colours E102, E110, E122, E123, E124, E128, E129, E151, E154, E155	-
Beef (-derivatives)	-	Tartrazine (E102)	-
Pork (-derivatives)	-	Cinnamon	-
Chicken (-derivatives)	-	Vanillin	-
Fish	-	Coriander	-
Shell-fish	-	Celery	-
Corn /Maize (-derivatives)	-	Umbelliferae	-
Cocoa	-	Carrot	-
Yeast	-	Lupine	-
Pulses	-	Mustard	-
Nuts (-derivates)	+	Mollusc (- derivates )	-
Nut-oil	-		

<b>Acceptable for:</b>	
Vegetarians	Yes
Vegans	Yes
Lacto-vegetarians	Yes
Kosher-certified	No
Halal-certified	No
NOP-certified	No
Ecosocial	No