

## PRODUCT INFORMATION

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

|                          |   |
|--------------------------|---|
| <b>Product</b>           | <b>Hazelnut 11-13</b>                                     |
| <b>Code</b>              | <b>17041</b>  |
| <b>Certificate</b>       | <b>Skal</b>   |
| <b>Country of origin</b> | <b>Turkey</b>   |
| <b>Last update</b>       | <b>29 August 2017</b>                                     |
| <b>Date of Issue</b>     | <b>05 September 2017</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>Packing</b>                  |                                 |                      |          |
| <b>Net content</b>              | <b>12,5 kg</b>                  |                      |          |
| <b>Kind of packing</b>          | <b>Vacuum bag in carton box</b> |                      |          |
| <b>Packing size (L x W x H)</b> |                                 |                      |          |
| <b>Packing/layer</b>            | <b>8</b>                        | <b>Layers/pallet</b> | <b>6</b> |

|                           |  |
|---------------------------|--|
| <b>Shelflife</b>          |  |
| <b>Storage conditions</b> | <b>Cool</b>                            |
| <b>Maximum shelflife</b>  | <b>Max. 12 Months after production</b> |

| Nutritional values (per 100 gram) |  | (From Supplier)  |
|-----------------------------------|--|--|
| Energy                            | 2699 KJ<br>644 Kcal  |  |
| Protein (g)                       | 14,9   |  |
| Fat (g)                           | 60,9   | Saturated: 4,5   |
| Carbohydrates (g)                 | 7,0  | Sugars: 4,3  |
| Dietary fibre (g)                 | 6,5  |  |
| Moisture (g)                      | Max 6 (from supplier)                                      |  |
| Mineral (mg)                      | Calcium (Ca): 205<br>Iron (Fe): 7,8<br>Potassium(K): 783   | Sodium (Na): 5,2<br>Phosphor (P): 498<br>Magnesium (Mg): |
| Vitamins (mg)                     | Vitamin A: 4,06 µg<br>Vitamin B1: 0,65<br>Vitamin B2: 0,58 | Niacin: 1,91<br>Vitamin B6:<br>Vitamin C: 0,8            |

| Analytical properties              |  |
|------------------------------------|--|
| Moisture (%)                       | Max 6  |
| Fat content (%)                    | 55 - 68  |
| FFA (%)                            | Max 1  |
| Peroxide Value (mEq/Kg)            | Max 1  |
| Foreign Matters                    | Max 10 pcs/ton (except unshelled and shell pieces)                   |
| Shell, Skin parts (%)              | Max 0,2 (unshelled, shell&skin parts, hazelnut crumbs&powder)        |
| Defectuous (%)                     | Max 2 (inner/visible rotten, inner/visible mouldy, rancid, lemonous) |
| Broken (%)                         | Max 1  |
| Mechanically Damaged (%)           | Max 7  |
| Shrivalled, Lemonous, Tumorous (%) | Max 4  |
| Under/Over calibre (%)             | Max 5  |

| Microbiological Properties |          |
|----------------------------|----------|
| Total Plate Count (cfu/g)  | < 20 000 |

|                                   |                   |
|-----------------------------------|-------------------|
| <b>Yeast &amp; Moulds (cfu/g)</b> | <b>&lt; 1 000</b> |
| <b>E. Coli(cfu/g)</b>             | <b>Absent</b>     |
| <b>Salmonella (cfu/50g)</b>       | <b>Absent</b>     |
| <b>Aflatoxin (B1)</b>             | <b>&lt; 2 ppb</b> |
| <b>Aflatoxin (B1,B2,G1,G2)</b>    | <b>&lt; 4 ppb</b> |

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

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