

PRODUCT INFORMATION

See also www.organic.nl

Product	Hazelnut
Code	17045
Country of origin	The Netherlands
Country of agricultural origin	Turkey
Last update	13-11-2017
Issue Date	13-11-2017
This product is	Organic and not genetically modified or irradiated

Production	
Ingredients	Hazelnuts
Additives	No additives
Process	Pre selecting size, cracking of the shell and removal of it, sieving , calibration, laser sorting, metal detection, packing.

Sensorial properties	
Smell	Hazelnut
Colour	Light brown to brown
Taste	Hazelnut
Appearance	Whole nuts Ø 11 – 13 mm

Packing	
Net content	3 kg
Kind of packing	Paper bags
Packing size (L x W x H)	200 * 410 * 100
Packing/layer	Layers/pallet

Shelflife	
Storage conditions	Cool (12-18°C) and dry
Minimum shelflife	6 Months after production

Nutritional values (per 100 gram)		(from USDA Nutritional database)
Energy	2629 KJ 628 Kcal	
Protein (g)	14.9	
Fat (g)	60.8	Saturated: 4.5 Mono-unsaturated: 45.7 Poly-unsaturated: 7.9
Carbohydrates (g)	7.0	Sugars: 4.3 Poly-saccharides: -
Dietary fibre (g)	9.7	
Moisture (g)	Max 6 %	
Mineral (mg)	Calcium (Ca): 114 Iron (Fe): 4.7 Potassium(K): 680	Sodium (Na): 0 Phosphor (P): 290 Magnesium (Mg): 163
Vitamins (mg)	Vitamin A: Vitamin B1: Vitamin B2:	Niacin: Vitamin B6: Vitamin C:

Analytical properties	
Ash (from USDA Nutritional database)	2.3
Water activity	0.7
Mechanically damaged, by count	Max 10%
Insect damaged, by count	Max 5%
Sour, rancid, by count	Max 2%
Broken, by count	Max 1 %
Half hazelnut ratio, by count	Max 1%
Discoloration, by count	Max 3%
Almond shape hazelnut, by count	Max 2%
Foreign material, by weight	Max 0.05%
Under sieve and over sieve, total	Max 20%
Shell and skin pieces, unshelled, dust, by weight	Max 0.1%
Sulphur dioxide	Not detectable
FFA	Max 0.5%
Peroxide value, meq O ₂ /kg	Max 5.0

Microbiological Properties	
Total Plate Count (cfu/g)	< 100.000
Salmonella (cfu/25g)	Absent
Mycotoxins	In accordance with EC legislation 1881/2006; 1126/2007; 165/2010

Allergy list (+ = present, - = absent and ? = unknown * possible cross contamination)			
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	-		

Acceptable for:	
Vegetarians	Yes
Vegans	Yes
Lacto-vegetarians	Yes
Kosher-certified	No
Halal-certified	No
NOP-certified	No
Ecosocial	No