

PRODUCT INFORMATION

See also www.organic.nl

| | |
|------------------------------|---|
| Product | Hazelnut flour toasted |
| Code | 17060 |
| Country of origin | Moldova |
| Country of processing | The Netherlands |
| Last update | 12-10-2015 |
| Issue Date | 12-10-2015 |
| This product is | Organic and not genetically modified or irradiated |

| | |
|--------------------|---|
| Production | |
| Ingredients | Hazelnuts |
| Additives | No additives |
| Process | Hazelnuts are toasted, grind and vacuum-packed |

| | |
|-----------------------------|------------------------------|
| Sensorial properties | |
| Smell | Hazelnut |
| Colour | Light brown |
| Taste | Hazelnut |
| Appearance | Hazelnut flour 0-1 mm |

| | | | |
|---------------------------------|--|----------------------|----------|
| Packing | | | |
| Net content | 2 x 5 kg | | |
| Kind of packing | 2 vacuum plastic bags in carton box | | |
| Packing size (L x W x H) | 39 x 29 x 21 | | |
| Packing/layer | 8 | Layers/pallet | 8 |

| | |
|---------------------------|---------------------------------------|
| Shelflife | |
| Storage conditions | Cool (8-14°C) and dry |
| Maximum shelflife | Max 12 months after production |

| Nutritional values (per 100 gram) | | (from supplier/USDA) |
|-----------------------------------|---|---|
| Energy | 2472 KJ 599 Kcal | |
| Protein (g) | 14.95 | |
| Fat (g) | 61 | Saturated: 4.5 Mono-unsaturated: 45.7 Poly-unsaturated: 7.9 |
| Carbohydrates (g) | 16.7 | Sugars: 4.3 |
| Dietary fibre (g) | 9.7 | |
| Moisture (g) | 2.9 | |
| Mineral (mg) | Calcium (Ca): 220 Iron (Fe): 5,8 Potassium(K): 752 | Sodium (Na): 5.3 Phosphor (P): 575 Magnesium (Mg): |
| Vitamins (mg) | Vitamin A: 4,3 µg Vitamin B1: 0,72 Vitamin B2: 0,56 | Niacin: Vitamin B6: Vitamin C: 0,7 |

| Analytical properties | |
|---------------------------|---------------------------------------|
| Ash (%) | 2,6 |
| pH (on the extracted oil) | 4.11 |
| Peroxide value | < 8 (meq O ₂ /Kg oil) |
| FFA | 0,2 (% as oleic on the extracted oil) |
| Inorganic Acidity | 0,30 (mg KOH/g) |
| Rancimat (h/120°C) | 4.3 |

| Microbiological Properties | |
|----------------------------|-----------------------------------|
| Total Plate Count (cfu/g) | < 10.000 |
| Yeast & moulds (cfu/g) | < 500 |
| Enterobacteria (cfu/g) | < 100 |
| Total Coliformes (cfu/g) | < 100 |
| E. Coli(cfu/g) | Absent |
| Salmonella (cfu/25g) | Absent |
| Mycotoxins | In accordance with EC legislation |
| | |

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

Product is hazelnuts, possible cross contamination with other nuts

| Acceptable for: | |
|-------------------|-----------------------|
| Vegetarians | Yes |
| Vegans | Yes |
| Lacto-vegetarians | Yes |
| Kosher-certified | Yes |
| Halal-certified | No |
| NOP-certified | No, special order yes |