

# Hazlenutflour toasted Org 20kg

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## FINISHED PRODUCT SPECIFICATION

Brand name Hazelnut flourtoasted organic 20kg  
GN-Code  
Recipe code 17062  
Recipe Version 1  
EAN-code HE 8718976004756  
EAN-code CE FALSE  
Bruto weight 0  
Net weight 0

### Product description

Hazlenutflour toasted Org 20kg\_0-2mm

### Ingredient Declaration

Hazelnuts\*

### Nutritional information

|               | <u>100 g</u> |
|---------------|--------------|
| Energy        | 2705 kJ      |
|               | 646 kcal     |
| Proteins      | 15.0 g       |
| Carbohydrates | 8.2 g        |
| - Sugars      | 4.9 g        |
| Fat           | 62.4 g       |
| - Saturated   | 4.5 g        |
| Fibre         | 9.4 g        |
| Sodium        | -            |
| Moisture      | 2.5 g        |
| Salt          | 0.000 g      |

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## PROPERTIES

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## Allergens and products thereof (+ = present, - = absent, ? = possible cross)

|   |   |
|---|---|
| 01 : Cereals containing gluten  | - |
| * wheat   | - |
| * rye   | - |
| * barley  | - |
| * oats  | - |
| * spelt   | - |
| * kamut or their hybridised strains   | - |
| 02 : Crustaceans and products thereof   | - |
| 03 : Eggs and products thereof  | - |
| 04 : Fish and products thereof  | - |
| 05 : Peanuts and products thereof   | + |
| 06 : Soybeans and products thereof  | - |
| 07 : Milk and products thereof (including lactose)  | - |
| 08 : Nuts i.e.  | - |
| * almond ( Amygdalus communis L )   | - |
| * hazelnut ( Corylus avellana )   | + |
| * walnut ( Juglans regia )  | - |
| * cashew ( Anacardium occidentale )   | - |
| * pecan nut ( Carya illinoiesis )   | - |
| * brazil nut ( Bertholetia excelsa )  | - |
| * pistachio nut ( Pistacia vera )   | - |
| * macadamia nut ( Macadamia terifolia )   | - |
| 09 : Celery and products thereof  | - |
| 10 : Mustard and products thereof   | - |
| 11 : Sesame seeds and products thereof  | - |
| 12 : Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed | - |
| 13 : Lupin and products thereof   | - |
| 14 : Molluscs and products thereof  | - |

## SKAL

SKAL code present -

## Production

Additives No additives  
Process Hazelnut are toasted, chopped, sieved and packed

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## Sensorial properties

|            |                          |
|------------|--------------------------|
| Smell      | Hazelnut                 |
| Color      | Light brown to brown     |
| Taste      | Hazelnut                 |
| Appearance | Flour with peices 0-2 mm |

## Country of origin

|                                |    |
|--------------------------------|----|
| Country of origin              | NL |
| Country of agricultural origin | TR |

## Shelf life

|  |           |
|--|-----------|
| Storage conditions   | Cool      |
| Minimum shelflife upon receipt at Do It, if not supplied by supplier | 12 months |

## Packaging information

|                    | kg                         |
|--------------------|----------------------------|
| Packing/layer      |                            |
| Layers per pallet  | 0                          |
| amount per pallet  | 50                         |
| Nettweight         | 20                         |
| Weight tin-plate   | 0                          |
| Weight glass       | 0                          |
| Weight plastic     | 0                          |
| Weight paper       | 0,74                       |
| Bruto weight       | 20,7                       |
| Kind of packing    | Vacuum bag in a carton box |
| Drained weight /kg |                            |
| Latin name         |                            |
| TARIC code         | 2008191930                 |

## Anti-Pest Teatment

|                             |    |
|-----------------------------|----|
| Summer Pressure Fumigation  | No |
| AllYear Pressure Fumigation | No |

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## Analytical properties

|                                     |        |
|-------------------------------------|--------|
| Ash(%)                              |        |
| Whole grains/seeds (%)              |        |
| Broken (%)                          |        |
| Paddy(%)                            |        |
| Affected by ergot 'moederkoorn' (%) |        |
| Purity (%)                          |        |
| Density g/l                         |        |
| Moist content(%)                    | max 4  |
| Pesticides                          |        |
| Heavy metals                        |        |
| Unpopped kernels(%)                 |        |
| Composition(%)                      |        |
| Foreign vegetable materials (%)     |        |
| Damaged(%)                          |        |
| Water binding capacity (g H2O/g)    |        |
| pH-value                            |        |
| Dry Matter                          |        |
| Water holding capacity (ml/g)       |        |
| Average size                        |        |
| POV (meq/kg)                        |        |
| FFA                                 | max 1% |
| Stones                              |        |
| Count /100 g                        |        |
| Germination                         |        |
| Dioxins                             |        |
| Solids content                      |        |
| Water activity(Aw)                  |        |
| Dry matter(%)                       |        |
| °Brix                               |        |
| Foreign Matters                     |        |
| S02(naturally exists)               |        |
| Peak viscosity                      |        |
| Viscosity after ... min at 95°C     |        |
| Viscosity (at ... °C)               |        |
| Refraction in %                     |        |
| Alcohol by volume                   |        |
| Sugar ratio                         |        |
| Acidity (ratio)                     |        |
| Depigmentation                      |        |
| Drained weight                      |        |
| Sieve residue                       |        |
| Rot                                 |        |
| Peels/Skin pieces                   |        |
| Particle size < 200 US mesh         |        |
| Vanillin content(%)                 |        |
| Cholesterol                         |        |
| Cocoa content                       |        |
| Flowing boundary (Casson 40 ° C)    |        |
| Melting point (°C)                  |        |
| B-hydroxy butyric acid              |        |
| Lactic acid                         |        |
| Succinic acid                       |        |
| Solubility (sediment)               |        |
| Insolubles material                 |        |
| Invert sugar                        |        |

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## ICUMSA

Ash content  
Alcohol by volume  
Specific gravity l/kg  
Diced pieces with skin particles  
Granulometry  
Dark grains  
Swelling index  
Torned Fruits  
Cherry stones  
Size  
Foreign material stuck to the pieces (leaves, straw, pip particles)  
Total dry extract  
Sugar free dry extract  
Salt content  
Total fat content 55 - 68%  
Amount of shells%  
Admixture of other grains/pulses shrivelled, overdried or undeveloped  
Mudballs  
Dextrose value (DE)  
Gelatinize period  
Immature seeds  
Foreign seeds  
Discolorisation  
Sieve analysis %> 3.0 mm  
Sieve analysis %< 1.0 mm  
Impurity  
Kernels  
Unpopped kernels  
Expansion rate

## Microbiological properties

|                                   | Target   | Max |
|-----------------------------------|----------|-----|
| Total plate count (cfu/g)         | < 50.000 |     |
| Yeast (cfu/g)                     | < 1.000  |     |
| Moulds (cfu/g)                    | < 1.000  |     |
| Osmophilic Yeast (cfu/g)          |          |     |
| Salmonella (cfu/25g)              | Absent   |     |
| E. Coli (cfu/g)                   | < 10     |     |
| Coliform (cfu/g)                  |          |     |
| Enterobacteriaceae (cfu/g)        |          |     |
| Clostridium Perfringes (cfu/g)    |          |     |
| Bacillus Cereus(cfu/g)            |          |     |
| Staphylococcus aureus(cfu/g)      |          |     |
| Campylobacter (cfu/g)             |          |     |
| Listeria Monocytogenes(cfu/g)     |          |     |
| Pathogen bacteria (cfu/g)         |          |     |
| Mesophyl(cfu/10g)                 |          |     |
| Sulphite Reducing Spores (cfu/g)  |          |     |
| Thermophilic aerobe Spores(cfu/g) |          |     |

## Legislation

Product is in conformity with EU legislation for foodstuffs and grown and processed in accordance with EU organic legislation. Please note that compliance with regulation for food for infants and young children is not guaranteed. More details, incl. GMO and Food Defense statement, can be found in our SSAQ document.

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## Certified

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|                        |           |
|------------------------|-----------|
| EU organic             | Yes       |
| NOP organic            | No        |
| Korea organic          | No        |
| JAS organic            | No        |
| Organic certifier code | NL-BIO-01 |
| Kosher                 | No        |
| Halal                  | No        |
| EcoSocial              | No        |
| RSPO                   | No        |
| FairTrade (FLO)        | No        |

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## Disclaimer

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All information in our product specifications is given according to our best knowledge. However this information can be subject to sudden change.

If you intend to use our products for vulnerable consumers (the allergenic, infants and young children, elderly citizens or immuno-compromised) you must note that this product is not sold as being specifically suitable for these groups. You are under the obligation to determine suitability for each batch of product bought.

For any questions related to the use and characteristics of this product, including its possible use in specific applications and the need for this product to conform to other legislation than stated in this specification, you are requested to contact our quality department via +31 85 4870431.