

Haselnutflour toast Org 12,5kg

Date of creation 17-03-2014
Date of design 10-12-2015
Date of printing 10-12-2015
Page 1 / 6



FINISHED PRODUCT SPECIFICATION

Brand name Hazelnut flour toasted organic 12,5kg
GN-Code
Recipe code 17063
Recipe Version 1
EAN-code HE 8718976004763
EAN-code CE FALSE
Bruto weight 0
Net weight 0

Product description

Haselnutflour toast Org 12,5kg

Ingredient Declaration

Haselnuts*

Nutritional information

	<u>100 g</u>	
Energy	2703	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	0.000	g
Moisture	2.5	g
Salt	0.000	g

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Date of creation 17-03-2014
Date of design 10-12-2015
Date of printing 10-12-2015
Page 2 / 6



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 illinoensis)	-
* 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 Hazelnuts are toasted, grind and vacuum packed

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Date of creation 17-03-2014
Date of design 10-12-2015
Date of printing 10-12-2015
Page 3 / 6



Sensorial properties

Smell	Hazelnut
Color	Light brown
Taste	Hazelnut
Appearance	Hazelnut flour 0-2 mm

Country of origin

Country of origin	NL
Country of agricultural origin	MD

Shelf life

Storage conditions	Cool and dry
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	36
Nettweight	12,5
Weight tin-plate	0
Weight glass	0
Weight plastic	0
Weight paper	0,5
Bruto weight	13
Kind of packing	Vacuum plastic bag in a carton box
Drained weight /kg	
Latin name	Corylus avellana
TARIC code	2008191930

Anti-Pest Teatment

Summer Pressure Fumigation	No
AllYear Pressure Fumigation	No

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Date of creation 17-03-2014
Date of design 10-12-2015
Date of printing 10-12-2015
Page 4 / 6



Analytical properties

Ash(%)	
Whole grains/seeds (%)	
Broken (%)	
Paddy(%)	
Affected by ergot 'moederkoorn' (%)	
Purity (%)	
Density g/l	
Moist content(%)	
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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Date of creation 17-03-2014
Date of design 10-12-2015
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Page 5 / 6



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)	Absemt	
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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Date of creation 17-03-2014
Date of design 10-12-2015
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Page 6 / 6



Certified

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

Disclaimer

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.