

Haselnutpaste Org 20kg

Date created 17-03-2014
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Brandname	Roasted hazelnut paste organic 20kg
Code	17220
Version	1
EAN Trade	8718976005036
EAN Consumer	FALSE

Product description

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Ingredient declaration

Haselnutpaste*

Nutritional information

	100 g	
Energy	2932	kJ
Energy	710	kcal
Fat	67.5	g
- Saturated	6.1	g
Carbohydrates	11.0	g
- Sugars	3.7	g
Fibre	6.5	g
Proteins	11.6	g
Salt	0.00	g
Sodium	0.001	g
Moisture	3.0	g

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

	Origin	
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.	Hazelnutpaste*	+
* almond (<i>Amygdalus communis</i> L)		-
* hazelnut (<i>Corylus avellana</i>)	Hazelnutpaste*	+
* walnut (<i>Juglans regia</i>)		-
* cashew (<i>Anacardium occidentale</i>)		-
* pecan nut (<i>Carya illinoensis</i>)		-
* brazil nut (<i>Bertholetia excelsa</i>)		-
* pistachio nut (<i>Pistacia vera</i>)		-
* macadamia nut (<i>Macadamia terifolia</i>)		-
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 Shucking / roasting / grinding / paste making / refining / packing

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Sensorial properties

Smell	Hazelnut
Color	Light brown
Taste	Hazelnut
Appearance	Paste

Country of origin

Country of origin	IT
Country of agricultural origin	IT

Shelf life

Storage conditions	Cool (8-14°C) and dry (50% humidity)
Minimum shelflife upon receipt at DO-IT, if not specified by supplier	12 months

Packaging information

	kg
Packing/layer	8
Layers per pallet	0
amount per pallet	33
Nettweight	20
Weight tin-plate	0
Weight glass	0
Weight plastic	0
Weight paper	1
Bruto weight	21
Kind of packing	Metal drum
Drained weight /kg	
Latin name	Corylus avellana
TARIC code	2008191930

Anti-Pest Treatment

Summer Pressure Fumigation	No
AllYear Pressure Fumigation	No

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Analytical properties

Ash(%)	2.2
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	4.4 (on extracted oil)
Dry Matter	
Water holding capacity (ml/g)	
Average size	
POV (meq/kg)	0.8
FFA	
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)	0.26% (as oleic on extracted oil)
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	
ICUMSA	

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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
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)	< 100.000	
Yeast (cfu/g)	< 1.000	
Moulds (cfu/g)	< 1.000	
Osmophilic Yeast (cfu/g)		
Salmonella (cfu/25g)	Absent	
E Coli (cfu/g)		
Coliform (cfu/g)	< 100	
Enterobacteriaceae (cfu/g)	< 100	
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)		

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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.

Certified

EU organic	Yes
NOP organic	No
Korea organic	No
JAS organic	No
Organic certifier code	IT-BIO-008
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.

Use

Use	Mix very well before using. As the oil will separate from the solid parts of the hazelnuts.
Preparation	