



<i>PRODUCT SPECIFICATION</i>	Document N°	S-01
<b>NATURAL HAZELNUT KERNELS</b>	Date	02/12/2022
	Date de Modif	-
	Modif N°	-

### 1. PRODUCT CHARACTERISTICS

<b>CALIBRATION</b>	11-13mm, 13-15mm or 15+mm
<b>ORIGIN</b>	GEORGIA
<b>TASTE</b>	Typical of raw hazelnuts. Natural taste, not rancid nor acid.
<b>APPEARANCE</b>	Typical of raw hazelnuts. Brown color.
<b>INGREDIENTS</b>	100% raw hazelnut, no additive.

### 2. PHYSICAL CHARACTERISTICS

CHARACTERISTICS	MAX VALUE	METHOD
<b>OVERSIZED</b>	5%	Sieve
<b>UNDERSIZED</b>	5%	Sieve
<b>ROTTEN, MOULDY, RANCID &amp; INSECT DAMAGED</b>	1%	Visual
<b>FOREIGN BODY</b>	Max 5 pcs / ton	Visual
<b>GLASS &amp; METAL</b>	Absence	Visual
<b>NOT FULLY DEVELOPED, INCLUDING SHRUNKEN AND SHRIVELLED, STAINED</b>	2%	Visual
<b>TWINS</b>	2%	Visual
<b>MECHANICALLY DAMAGED</b>	5%	Visual
<b>BROKEN</b>	1%	Visual

### 3. CHEMICAL CHARACTERISTICS

CHARACTERISTICS	MAX VALUE	METHOD
<b>HUMIDITY</b>	6%	moisture tester
<b>FREE FATTY ACIDS</b>	1%	ISO 660
<b>PEROXIDE</b>	1.5 meq/Kg	ISO27107 (of extracted oil)
<b>AFLATOXIN B1</b>	5 ppb	Toximet
<b>TOTAL AFLATOXIN</b>	10 ppb	Toximet
<b>HEAVY METALS</b>	Pb <0,01 mg/Kg – Cd <0,05 mg/Kg	

*\*In accordance to EC Regulation N°396/2005 regarding the maximum limits applicable to pesticides residues present in or on food.*

### 4. MICROBIOLOGICAL CHARACTERISTICS

<b>TOTAL PLATE COUNT</b>	<100.000 cfu/g	ISO 4833
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<b>ENTEROBACTERIAE</b>	<1.000 cfu/g	ISO 21528-2
<b>E. COLI</b>	<10 cfu/g	ISO 16649-2
<b>TOTAL COLIFORM</b>	<100 cfu/g	EMS
<b>SALMONELLA</b>	<Négatif / 25g	DMS 102747
<b>MOULD</b>	<1.000 cfu/g	ISO 21527-2
<b>YEASTS</b>	<1.000 cfu/g	ISO 21527-2

<b>5. GMOs &amp; IRRADIATION</b>	
PRODUCT EXEMPT OF GMOs / NANO MATERIALS / IONIZATION	YES

<b>6. SHELF LIFE &amp; RECOMMENDED STORAGE CONDITIONS</b>	
VACUUM	12 MONTHS AFTER PRODUCTION DATE
NON-VACUUM	12 MONTHS AFTER PRODUCTION DATE (10°C MAX)
RECOMMENDED CONDITIONS	STORAGE TEMPERATURE : 10-20°C STORAGE RELATIVE HUMIDITY : 55-65%
<b>** Shelf lives that are mentioned above are valid only if the goods are stored under recommended conditions.</b>	

<b>7. PACKAGING</b>	
JUTE BAGS / PP BAGS / BIG BAGS / VACUUM POUCHES	

<b>8. TRANSPORT CONDITIONS</b>	
TRANSPORT SHALL BE EXECUTED UNDER GOOD HYGIENIC CONDITIONS, WITHOUT ODORS NOR FOREIGN BODY.	

Aleksander Imnadze  
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 02/12/2022