

1. PRODUCT CHARACTERISTICS	
CALIBRATION	HAZELNUT MEAL 0-2MM
ORIGIN	GEORGIA
TASTE	TYPICAL FRESH HAZELNUT TASTE, FREE FROM FOREIGN ODORS
APPEARANCE	TYPICAL, LIGHT BROWN
INGREDIENTS	100% RAW HAZELNUT, NO ADDITIVE.

2. PHYSICAL CHARACTERISTICS		
CHARACTERISTICS	MAX VALUE	METHOD
OVERSIZED / UNDERSIZED	5%	Sieve
FOREIGN BODY	Absence	Visual
GLASS & METAL	Absence	Visual

3. CHEMICAL CHARACTERISTICS		
CHARACTERISTICS	MAX VALUE	METHOD
HUMIDITY	4,5%	Moisture tester
FREE FATTY ACIDS (FFA)	0,8%	ISO 660
PEROXIDE	1 meq/Kg	Titration
AFLATOXIN B1	5 ppb	Toximet
TOTAL AFLATOXIN	10 ppb	Toximet

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

4. MICROBIOLOGICAL CHARACTERISTICS		
TOTAL PLATE COUNT	<100 000 cfu/g	ISO 4833
ENTEROBACTERIAE	<1.000 cfu/g	ISO 21528-2
E. COLI	<10 cfu/g	ISO 16649-2
TOTAL COLIFORM	<25 cfu/g	EMS
SALMONELLA	<negative 125g<="" th=""><th>DMS 102747</th></negative>	DMS 102747
MOULD	<500 cfu/g	ISO 21527-2
YEASTS	<500 cfu/g	ISO 21527-2

	PRODUCT SPECIFICATION	Document N°	S-01
AER	NATURAL HAZELNUT	Date	02/12/2022
	MEAL	Date de Modif	-
	IVIEAL	Modif N°	-

5. GMOs & IRRADIATION	
PRODUCT EXEMPT OF GMOs / NANO MATERIALS / IONIZATION	YES

## 6. SHELF LIFE & RECOMMENDED STORAGE CONDITIONS

BAGS WITHOUT VACUUM 1	12 MONTHS AFTER PRODUCTION DATE
RECOMMENDED CONDITIONS	STORAGE TEMPERATURE : 10-20°C
S S S	STORAGE RELATIVE HUMLIDITY : 55-65%

\*\* Shelf lives that are mentioned above are valid only if the goods are stored under recommended conditions.

## 7. PACKAGING

BAGS WITHOUT VACUUM – 20 KG

The packaging materials used comply with the requirements of Regulation (EC) no. 1935/2004 and (EU) 10/2011. The packaging materials used were / are not made from recycled materials.

## 8. TRANSPORT CONDITIONS

TRANSPORT SHALL BE EXECUTED UNDER GOOD HYGIENIC CONDITIONS, WITHOUT ODORS NOR FOREIGN BODY.