



<i>PRODUCT SPECIFICATION</i>	Document N°	S-01
ROASTED CHOPPED HAZELNUTS	Date	02/12/2022
	Date de Modif	-
	Modif N°	-

1. PRODUCT CHARACTERISTICS

CALIBRATION	ROASTED CHOPPED HAZELNUTS 2-4MM
ORIGIN	GEORGIA
TASTE	TYPICAL FRESH ROASTED HAZELNUT TASTE, FREE FROM FOREIGN ODORS
APPEARANCE	TYPICAL, GOLDEN YELLOW UNTIL 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	2,5%	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

CHARACTERISTICS	MAX VALUE	METHOD
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	DMS 102747
MOULD	<500 cfu/g	ISO 21527-2
YEASTS	<500 cfu/g	ISO 21527-2



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5. GMOs & IRRADIATION

PRODUCT EXEMPT OF GMOs / NANO MATERIALS / IONIZATION	YES
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6. SHELF LIFE & RECOMMENDED STORAGE CONDITIONS

VACUUM	12 MONTHS AFTER PRODUCTION DATE
RECOMMENDED CONDITIONS	STORAGE TEMPERATURE : 10-20°C STORAGE RELATIVE HUMIDITY : 55-65%
** Shelf lives that are mentioned above are valid only if the goods are stored under recommended conditions.	

7. PACKAGING

VACUUM POUCHES 10KG, 20KG or 25KG.
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.
