


	Product Specification	DS.EN- NU01SNA380H1	Ed. 1	Rev. 3
	<b>Data Sheet</b>			
	<b>NATURAL SHELLED HAZELNUTS</b> <b>Round</b>			of 02/02/2021 updated on 15/05/2023

<i>Ingredients</i>	<b>Shelled Hazelnuts</b>	
<i>Features Product and Process</i>	Product obtained from hazelnuts mechanically stripped of their shells and subjected to optical selection and manual selection. Characteristic taste of shelled hazelnuts.	
Genre	Corylus Avellana	
Origin	Italy	
Cultivar	Round	
Appearance	Typical of hazelnuts	
<b>Physical characteristics</b>		
Caliber	9/11 – 11/13 – 13/15 mm	
Gauge tolerance	max 10%	
Humidity	Max 6 %	
Rancidity (Kreiss reaction)	Negative	
F.F.A. in% Oleic Acid	From September to February: max 1% From March to August: max 1.5%	
Fat	63 ± 3 %	
Number of peroxides	Max .2.0 meq di O <sub>2</sub> / kg	
<b>Defects</b>		
Fats	58/64 %	
Visible damage	1,5 %	
Occult Damage	1 %	
Bedbug	4 %	
Impurities/Foreign bodies	0,5 %	
<b>Chemical Characteristics</b>		
Mycotoxins	EC Reg. 915/2023 • Aflatoxin B1 <5.0 µg / Kg • Aflatoxins B1, B2, G1, G2 <10.0 µg / Kg	
Pesticide residues	Limits from EC Reg. 396/2005 as supplemented by EC Reg. 178/2006 which introduces Annex I (list of substances) and by EC Reg. 149/2008 which introduces Annexes II, III and IV on pesticide MRLs	
Allergens	Hazelnut (Reg UE 1169/2011 annex II)	
OGM	The product does not contain Genetically Modified Organisms, nor has it undergone any manipulation or processes that require its use (Reg. CE 1829-1830 of 2003).	

	Product Specification	DS.EN- NU01SNA380H1	Ed. 1	Rev. 3
	<b>Data Sheet</b>			
	<b>NATURAL SHELLED HAZELNUTS</b> <b>Round</b>			of 02/02/2021 updated on 15/05/2023

<b>Microbiological characteristics</b>	
<b>Total bacterial load</b>	<i>max 10.000 ufc/g (linea guida Reg. Piemonte)</i>
<b>Enterobacteriacee</b>	<i>&lt;100 ufc/g (linea guida Reg. Piemonte)</i>
<b>Yeasts and molds</b>	<i>max 100 ufc/g (linea guida Reg. Piemonte)</i>
<b>E. Coli</b>	<i>Absent/25g (legge 283/1962)</i>
<b>Lysteria monocytogenes</b>	<i>Absent/25g (legge 283/1962)</i>
<b>Salmonella</b>	<i>Absent/25 g</i>
<b>Organoleptic and presentation characteristics</b>	
<b>Parameters</b>	<b>Characteristics / Values</b>
<b>Smell</b>	Typical (no extraneous odors)
<b>Taste</b>	Characteristic (absence of extraneous flavors)
<b>Color</b>	Typical, homogeneous
<b>Shelf Life Stocked product</b>	12 months from packaging if stored in optimal conditions, in a cool and dry place.
<b>Methods of storage and conservation</b>	It is recommended to keep the packages intact stored in a cool and dry place, away from heat sources and direct exposure to sunlight, at a temperature between + 15 ° C and + 18 ° C. Once opened, the package must be stored at the same temperature, properly closed and quickly.
<b>Intended use</b>	To be consumed as it is or as an ingredient in sweet or savory recipes.
<b>Dangers related to improper use</b>	Product not suitable for consumption under 36 months of age, for people intolerant / allergic to nuts.
<b>Transport</b>	Standard (temperature ≤ 15 ° C).
<b>Packaging</b>	500 g; 1 Kg; 5 Kg; 10 Kg.
<b>Packaging</b>	PE film. PP bags.
<b>Disposal informations</b>	Primary packaging: Plastic - PET 1/PP 5/HDPE 5 (Contact us for more information) Label: Paper - PAP 22 Secondary packaging: Cardboard - PAP 22
<b>Palletization</b>	Standard
<b>Nutritional values for 100 g of edible product</b>	
<b>Energy value</b>	kcal <b>670,00</b>
	kJ <b>2.814,00</b>
<b>Fat</b>	<b>64,10 g</b>
<b>Of which saturated fatty acids</b>	<b>4,16 %</b>
<b>Of which monounsaturated fatty acids</b>	<b>38,62 %</b>
<b>Of which polyunsaturated fatty acids</b>	<b>5,20 %</b>
<b>Carbohydrates</b>	<b>9,00 g</b>
<b>Of which sugars</b>	<b>4,89 g</b>
<b>Fibers</b>	<b>8,10 g</b>
<b>Proteins</b>	<b>14,95 g</b>
<b>Salt</b>	<b>27,50 mg</b>

	Product specification	DS.EN- NU01SNA380H1	Ed. 1	Rev. 3
	<b>Data Sheet</b>			
	<b>NATURAL SHELLED HAZELNUTS Round</b>			of 02/02/2021 updated on 15/05/2023

Allergens	Ingredients	Same line	Presence in the company	Danger of cross-contamination YES/NO/NA
Cereals containing gluten and cereal products containing gluten			X	NO
Crustaceans and shellfish-based products				NO
Molluscs and shellfish-based products				NO
Eggs and egg products				NO
Fish and fish products				NO
Peanuts and peanut products			X Stocked in vacuum	NO
Soy and soy products			X	NO
Milk and dairy products (including lactose)			X	NO
Nuts and derived products (E.g. walnuts, hazelnuts, pistachios, almonds, pecans, Brazil nuts, cashew nuts, cashews, etc.)	X	Walnuts	Almonds, pistachios	YES (Only for walnuts)
Sesame seeds and sesame seed products				NO
Sulfur dioxide and sulphites in concentrations above 10 mg / kg or 10 mg / liter in terms of total SO2			X As residue	NO
Celery and celery-based products				NO
Mustard and mustard products			X	NO
Lupins and lupine-based products				NO

**Allergens:-**When purchased in bulk size original packaging, manufacturer allergen policy will apply.  
When purchased in quantities that need re-packaging, our allergen policies will apply.

Component	Manufacturer			Nuts in Bulk ( Applies when bought in small quantities that need re-packaging )		
	In Product	Processed in Same Equipment	Handled on Site	In Product	Processed in Same Equipment	Handled on Site
Cereals containing GLUTEN and products thereof	NO	NO	NO	NO	YES	YES
EGGS or its derivatives	NO	NO	NO	NO	NO	NO
FISH or its derivatives	NO	NO	NO	NO	NO	NO
CRUSTACEANS / SHELLFISH	NO	NO	NO	NO	NO	NO
MOLLUSCS	NO	NO	NO	NO	NO	NO
PEANUTS or derivatives	NO	NO	NO	NO	YES	YES
SOYA BEANS or derivatives	NO	NO	NO	NO	YES	YES
MILK (LACTOSE) or its derivatives	NO	NO	NO	NO	YES	YES
NUTS , tree nuts:	NO	NO	NO	NO	YES	YES
CELERY, including celeriac and its derivatives	NO	NO	NO	NO	YES	YES
MUSTARD, referring to all parts of the plant and derivatives thereof	NO	NO	NO	NO	YES	YES
SESAME SEEDS or derivatives	NO	NO	NO	NO	YES	YES
SULPHITES >10ppm – Sulphite quantity to be given in ppm	NO	NO	NO	NO	YES	YES
LUPIN seeds or derivatives	NO	NO	NO	NO	NO	NO