

	<b>Scheda Tecnica</b>	Data emissione scheda: <b>01/07/2006</b>
	<i>ROASTED AND PEELED HAZELNUT</i>	Data ultimo aggiornamento <b>: 18/12/2020</b>

<b>MANUALE DELLA QUALITA'</b>		<b>Pag. 1 di 4</b>
<i>Ingredients</i>	<b>Hazelnut roasted</b>	
Product	Product realized by hazelnut in shell cracked and mechanically, optically and handly selected Strong roasted Typical taste of natural hazelnut kernels	
Genre	Corylus Avellana	
Origin	Italy/Turkey	
Aspect	Typical of hazelnut	
<i>Chemical-physical characteristic</i>		
<b>Moisture</b>	<i>Max 3 %</i>	
<b>Rancidity (Kreiss reaction)</b>	<i>Negative</i>	
<b>F.F.A. in % Oleic Acid</b>	<i>Max 2 %</i>	
<b>Aflatoxin B1</b>	<i>&lt; 5µg / kg</i>	
<b>Aflatoxin B1 B2 G1 G2</b>	<i>&lt; 10µg / kg</i>	
<b>Fat content (oil ether)</b>	<i>63% ± 3</i>	
<b>Proteins (N x 6,25)</b>	<i>(14 ± 2) % s.s.</i>	
<b>ash</b>	<i>3% s.s. max</i>	
<b>Impurities (foreign bodies/extrogeneous/endogenous)</b>	<i>Max 0.05%</i>	
<b>fat</b>	<i>58 - 62%</i>	
<b>N° Iodio (Wijs)</b>	<i>90 ± 5</i>	
<b>Number of peroxides</b>	<i>Max .2.2 meq di O<sub>2</sub> / kg</i>	
<b>Heavy Metals:</b> cadmium Cd mercury Hg lead Pb	<i>max 0,05 ppm</i> <i>max 0,05 ppm</i> <i>max 0,05 ppm</i>	
<b>Pag. 2 di 4</b>		

	<b>Scheda Tecnica</b>	Data emissione scheda: <b>01/07/2006</b>
	<i>ROASTED AND PEELED HAZELNUT</i>	Data ultimo aggiornamento <b>: 18/12/2020</b>

<b>Radioactivity</b>	< 20 Bq / kg
<b>Pesticides</b>	Absents
<i>Sensorial characteristic</i>	
<i>Parametres</i>	<i>Values</i>
<b>Flavor</b>	<i>Typical (absence of foreign flavors)</i>
<b>Taste</b>	<i>Typical abence of foreign taste)</i>
<b>Color</b>	<i>Typical homogenous</i>
<i>Micro-biological characteristic</i>	
<b>Total plate count</b>	<i>max 30.000 u.f.c. / g</i>
<b>Coliform</b>	<i>Absent / 10 g</i>
<b>E. Coli</b>	<i>Absent / 10 g</i>
<b>Yeasts and moulds</b>	<i>max 500 u.f.c. / g</i>
<b>Stafilococchi</b>	<i>max 10 u.f.c. / g</i>
<b>Clostrides</b>	<i>absents / g</i>
<b>Salmonella</b>	<i>absents / 25 g</i>
<b>Shelf Life</b>	12 months from packing if well stored in a warm and dry place
<b>Prodotto stoccato</b>	
<b>Allergen</b>	Hazelnuts are in the list of allergens of Reg. (UE) 1169/2011 allegato II.
<b>OGM</b>	We are ogm free rif. (2006/1829/CE -- 2006/1830/CE).
<b>Gluten</b>	Product doesn't contain gluten


	<b>Scheda Tecnica</b>	Data emissione scheda: <b>01/07/2006</b>
	<i>ROASTED AND PEELED HAZELNUT</i>	Data ultimo aggiornamento : <b>18/12/2020</b>

*Nutritional values for 100 gr of edible product*

<b>Energy</b>	<b>kcal</b>	<b>655,00</b>	<b>Fibers</b>	<b>8,10 g</b>
	<b>kJ</b>	<b>2.740,00</b>	<b>Protein</b>	<b>13,80 g</b>
<b>fat</b>	<b>64,10 g</b>		<b>Calcium</b>	<b>150,00 mg</b>
<b>Carbohydrates</b>	<b>6,10 g</b>		<b>Magnesium</b>	<b>160,00 mg</b>
Saturated fatty acid	4.464 g		Salt(sodium):	<b>0 mg</b>
<b>Sugar</b>	<b>4,10 g</b>		<b>Phosphorous</b>	<b>322,00 mg</b>

When purchased in large quantities which comes in full supplier box manufacturer allergen policies apply.  
When ordered in quantities re-packaged by us, Nuts in Bulk allergen policies apply.

Allergens	Manufacturer		Nuts in Bulk ( Applies when bought in small quantities that need re-packaging )	
	Product contains: (as ingredient)	Cross- contamination possible:	Product contains: (as ingredient)	Cross- contamination possible:
Milk and products (cow), lactose	-	-	-	-
Egg	-	-	-	-
Soy	-	-	-	-
Gluten (wheat, rye, barley, oat, spelt, kamut)	-	-	-	-
Fish	-	-	-	-
Shellfish and crustaceans	-	-	-	-
Nuts (walnut, pecan, almond, cashew, hazelnut, macadamia, brazil nut, pistachio, chestnut)	+	+	-	+
Peanuts and products thereof	-	+	-	+
Sesame	-	-	-	+
Sulphite (E220 to E228) if >10 ppm	-	-	-	-
Celery	-	-	-	-
Lupine	-	-	-	-
Mustard	-	-	-	+
Molluscs	-	-	-	-

	<b>Scheda Tecnica</b>	Data emissione scheda: <b>01/07/2006</b>
	<i>ROASTED AND PEELED HAZELNUT</i>	Data ultimo aggiornamento : <b>18/12/2020</b>

**Disclaimer:** The information contained in this specification are based on data and knowledge of our suppliers and the provisions of applicable law. The user should examine the suitability prior to use and permissible use of the product in the planned application. :

All stated values are average and limit values respectively. They are not meant to ensure warranty of characteristics. They come without commitment are not valid for any claim or warranty and product liability respectively.

Outlet Wholefood Company Ltd T/A Nuts in bulk,  
114 Boyne Road, Dublin Industrial Est, Glasnevin, Dublin 11 Company Code: 620304; Tel. No.: +353-  
(0)18828789, E-mail: sales@nutsinbulk.ie, www.nutsinbulk.ie, VAT Code: IE3525755NH,