# >> Product specification

| Product number RN106  | Product name Haselnüsse Roh   |  |
|---|---|--|
| Product description   | Shelled hazelnuts 12-14mm without skin and blanched                     |  |
| Country of origin   | Turkey  |  |
| Specific product features:  |   |  |
| Texture   | Nuts  |  |
| Color   | white-yellow/light brown  |  |
| Odor  | typical hazelnuts   |  |
| Measure   | 12/14 ca. 37 per 28,35 g  |  |
| Permissible deviation   | shrinked: max 1%, damaged/broken: max 10%, strange material: max 0,05%, |  |
| Products are irradiated   | pieces of shell 1-2mm: max 20%, differ from shape: max                  |  |
| GMO:  | 15%   |  |
| Products are not GMO  | Yes   |  |
| Traceability and labeling required in accordance with EC          | No  |  |
| A830/2003 A84110712aflon required in accordance with EC 1829/2003 | No  |  |
| Standards Mycotoxins, sulfite:                                    |   |  |
| Standard Aflatoxin B1 + B2 + G1 + G2 (g / kg)                     | 10  |  |
| Standard Aflatoxin B1 (g / kg)                                    | 5   |  |
| Standard Ochratoxin A (g / kg)                                    | n/a   |  |
| Standard Sulfite (mg / kg)  | n/a   |  |
| Nutritional values:   |   |  |
| Fat:  | 69.0 g / 100g   |  |
| Of which: EV unsaturated  | 53.4 g / 100g   |  |
| MV unsaturated  | 7.3 g / 100g  |  |
| Saturated   | 4.9 g / 100g  |  |
| Trans fatty acids   | 0.0 g / 100g  |  |
| Cholesterol   | 0.0 g / 100g  |  |
| Protein   | 14.0 g / 100g   |  |
| Carbohydrates:  | 6.0 g / 100g  |  |
| Of which is sugar   | 5.0 g / 100g  |  |
| Added sugar   | 0.0 g / 100g  |  |
| Starch  | 1.0 g / 100g  |  |
| Natrium   | 2.0 mg / 100g   |  |
| salt  | 5.0 mg / 100g   |  |
| Dietary fiber   | 8.2 g / 100g  |  |
| Energy value (kJ)   | 2959 kJ / 100g  |  |
| Energy value (kCal)   | 717 kCal / 100g   |  |
| Moisture  | 6.0 %   |  |

The information in this table should be viewed as the closest approximation to reality. Foods are subject to variations in composition for various reasons. Natural

variation among comparable food products may arise from differences in variety, cultivation, soil conditions, season, harvest time and storage conditions. Data is

provided by suppliers, analysed, calculated or literature values.

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| Microbiological data:      |                        |                        |  |  |
|----------------------------|------------------------|------------------------|--|--|
| Aerobic plate count        | <1.000.000             | cfu / g                |  |  |
| Yeasts and molds           | <100.000               | cfu / g                |  |  |
| E.coli                     | <100                   | cfu / g                |  |  |
| Listeria                   | afwezig/absent         | cfu / 0.01g            |  |  |
| Salmonella                 | afwezig/absent         | cfu / 25 g             |  |  |
| Logistical features:       |                        |                        |  |  |
| Packaging form             | carton of 10 kilos net | carton of 10 kilos net |  |  |
| Type of packaging material | box = carton, bag = PE | box = carton, bag = PE |  |  |
| Package contents           | Box 10,00 kg           | Box 10,00 kg           |  |  |

#### Storage and transport

The products must be preserved in a cool and dark environment which is free of odours, at a temperature between 15-18°C and a relative humidity about 65 %,

unless it is reported different erent on the package. The products must be transported and stored under hygienic conditions, to ensure that the product cannot be

Listanfirlagued imotals, strange materials or smell.

| Ingredients | Percentage |
|-------------|------------|
| HAZELNUTS   | 100,0000%  |

### Allergenic / ALBA-list

M: Recipe contains K: May contain Z: Recipe without O: Unknown

#### Legal allergens

| 1.1  | Wheat       | Z | 1.2  | Rye                          | Z |
|------|-------------|---|------|------------------------------|---|
| 1.4  | Oats        | Z | 1.5  | Spelt                        | Z |
| 1.7  | Gluten*     | Z | 2.0  | Crustaceans                  | Z |
| 4.0  | Fish        | Z | 5.0  | Peanuts                      | K |
| 7.0  | Milk        | Z | 8.1  | Almonds                      | K |
| 8.3  | Walnuts     | K | 8.4  | Cashews                      | K |
| 8.6  | Brazil nuts | K | 8.7  | Pistachio nuts               | K |
| 8.9  | Nuts*       | М | 9.0  | Celery                       | Z |
| 11.0 | Sesame      | Z | 12.0 | Sulfur dioxide and sulphites | Z |
| 14.0 | Molluscs    | Z |      | (E220 t/m E                  |   |

| 1.3  | Barley         | Z |
|------|----------------|---|
| 1.6  | Kamut          | Z |
| 3.0  | Egg            | Z |
| 6.0  | Soy            | Z |
| 8.2  | Hazelnuts      | M |
| 8.5  | Pecan nuts     | K |
| 8.8  | Macadamia nuts | K |
| 10.0 | Mustard        | Z |
| 13.0 | Lupin          | Z |
|      |                |   |

This information is based on knowledge available at present. To the best of our knowledge, the information herein is accurate and complete. However, nothing

herein contained shall be constructed to imply any warranty or guarantee. This is a non-controlled document. It will not be automatically replaced when updated.

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