

TECHNICAL SHEET

DATE: 03/01/2022

REV: 05/2022

Product Name

Raw Hazelnuts

Caliber

11/13 mm

Crop

current crop

Origin

Turkey

TMC

12 months from packing– store in a cool and dry place

Ingredients

100% hazelnuts

Batch

in reference to product delivered

Physical Parameters

<i>parameters</i>	<i>target value</i>	<i>tolerance</i>	<i>unit misures</i>	<i>method</i>
moisture:	5,50%	max 0,50	%	Current MP/11
FFA	0,80%	max 0,20%	% oleic acidity on extra oil	CEE 2568/1991
Number of Peroxides	1,00%	max 0,50%	Meq of O ₂ /Kg of f.m.	DAN MP5048PRE Rev. 1Metodo
Size Tolerance	> 90%	max 10%	mm	sieving
Rancidity	negative	negative	Adimesional	Kreiss Test
Foreign matter	max 0,025	max 0,025	%	visual check
Physical defects (on raw material)	Class I	UNECE STD	%	visual check

Chemical parameters

<i>parameters</i>	<i>target value</i>	<i>tolerance</i>	<i>unit misures</i>	<i>method</i>
yeast's	300	200	cfu/g	Rapporti ISTISAN 96/35 Met.2 pag.28

moulds	300	200	cfu/g	Rapporti ISTISAN 96/35 Met.2 pag.28
TBC	30.000	max 20.000	cfu/g	UNI EN ISO4833-1:2013
coliform	100	max 100	cfu/g	DAN MP5020MIC Rev11 2017
enterobacteriacee	100	max 100	cfu/g	UNI EN ISO 21528-2:2004
E. Coli	< 10	max 10	cfu/g	DAN MP5020MIC Rev11 2017
Salmonella	absent	absent	in 25g	AFNOR UNI 03/06-12/07
Contaminants				
<i>parmeters</i>	<i>target value</i>	<i>tolerance</i>	<i>unit misures</i>	<i>method</i>
Pesticides	< L.Q.	EU Limits	mg/kg	UNI EN 5662:2009
Aflatoxin B ₁	EU Limits	max 5	µg/kg	UNI EN ISO 16050:2011
Total Aflatoxin (B ₁ -B ₂ -G ₁ -G ₂)	EU Limits	max 10	µg/kg	UNI EN ISO 16050:2011
Organoleptic Characteristic				
Appearence	Typical of this product			
Flavour/Odour	Typical of this product			
Colour	Typical of this product			
Taste	Typical without strange and/or extraneous taste			
Texture	Crunchy ad not over drying			
Nutritional value (USDA nutrient database)				
<i>Parmeters</i>	<i>Value averege for 100g of product</i>			
Energy	2699Kj - 654Kcal			
Fat	61g			
of wich satures	4,5g			
Carbohydrate	7,3g			
of wich sugar	4,3g			
Fiber	9,7g			
Protein	15g			
Salt	0.0g			

Allergens				
Allergen	Presence		Possible cross-contamination	
	YES	NO	In line	In site
Cereals containing gluten		x		
Crustaceans and products thereof		x		
Eggs products thereof		x		
Fish and products thereof		x		
Peanuts and products thereof		x		
Soybeans and products thereof		x		
Milk and lactose products thereof		x		
Edible nuts	x			
Hazelnuts	x			
Almonds				x
Pistachios				x
Walnuts				x
Mustard and products thereof		x		
Celery and products thereof		x		
Sesame seeds and products thereof		x		
Lupin and products thereof		x		
Sulfur dioxide and sulphites at concentrations of more than 10ppm		x		
Corn and products thereof		x		
Azo dyes		x		
Molluscs		x		
Ingredients of bovine origin / swine		x		
Packaging				
vacuum				
Net Weight				
5 kg				
Store conditions				

Store in a cool and dry place away from direct sunlight		
Special dietary requirements		
Suitable for:	YES	NO
Ovo - lactovegetarian	x	
Vegans	x	
Kosher diets	x	
Halal diets	x	
Coeliac	x	
Diabetics	x	
Free from GMO	x	
Free from Caffeine	x	
Free from Sweeteners	x	
Santo Santaniello Srl		
via Grottone snc - 83030 Pietradefusi (AV) P.IVA IT07850921219 e-mail: lab@santaniellonuts.com		

FOR ACCEPTANCE_ Sign and Stamp

Date 23/12/2022

