

	Scheda Tecnica	Data emissione scheda: 01/07/2006
	<i>NATURAL HAZELNUT KERNELS</i>	Data ultimo aggiornamento: : 11/12/2020

MANUALE DELLA QUALITA'		Pag. 1 di 4
<i>Ingrediens</i>	Natural hazelnut kernels .	
Product	Product realized by hazelnut in shell cracked and mechanically, optically and handly selected Typical taste of natural hazelnut kernels	
Genre	Corylus Avellana	
Origin	Italy	
Cultivar	Mortarella 9/11	
Aspect	Typical of hazelnut	
<i>Chemical-physical characteristic</i>		
Calibre	<i>11/13 mm 13/15 mm</i>	
Tolerance calibre	<i>max 10%</i>	
Moisture	<i>Max 6 %</i>	
Rancidity (Kreiss reaction)	<i>Negative</i>	
F.F.A. in % Oleic Acid	<i>Max 2 %</i>	
Aflatoxin B1	<i>< 5µg / kg</i>	
Aflatoxin B1 B2 G1 G2	<i>< 10µg / kg</i>	
Number of peroxides	<i>Max .2.0 meq di O₂ / kg</i>	
Heavy Metals: cadmium Cd mercury Hg lead Pb	<i>max 0,05 ppm</i> <i>max 0,05 ppm</i> <i>max 0,5 ppm</i>	
Impurities (foreign bodies/extrogeneous/endogenous)	<i>Max 0.05%</i>	
Mouldy visible	max 3%	
Mouldy hidden	max 4 %	
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Radioactivity	<i>< 20 Bq / kg</i>	
Pesticides	<i>European law limits</i>	

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<i>Sensorial characteristic</i>	
<i>Parametres</i>	<i>Values</i>
Flavor	<i>Typical (absence of foreign flavors)</i>
Taste	<i>Typical absence of foreign taste</i>
Color	<i>Typical homogenous</i>
<i>Micro-biological characteristic</i>	
Total plate count	<i>max 30.000 u.f.c. / g</i>
Coliform	<i>Absent / 10 g</i>
E. Coli	<i>Absenti / 10 g</i>
Yeasts and moulds	<i>max 500 u.f.c. / g</i>
Stafilococchi	<i>max 10 u.f.c. / g</i>
Clostrides	<i>absents / g</i>
Salmonella	<i>absents / 25 g</i>
Shelf Life Prodotto stoccato	18 months from packing if well stored in a warm and dry place Si raccomanda di mantenere le confezioni integre stoccate ad una temperatura compresa fra + 15°C e + 18°C.
Allergen	Hazelnuts are in the list of allergens of Reg. (UE) 1169/2011 allegato II.
OGM	We are ogm free rif. (2006/1829/CE -- 2006/1830/CE).
Gluten	Product doesn't contain gluten


<i>Nutritional values for 100 gr of edible product</i>				
Energy	kcal	655,00	Fibers	8,10 g
	kJ	2.740,00	Protein	13,80 g

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fat	64,10 g	Calcium	150,00 mg
Carbohydrates	6,10 g	Magnesium	160,00 mg
Saturated fatty acid	4.464 g	Salt(sodium):	0 mg
Sugar	4,10 g	Phosphorous	322,00 mg

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	-	-	-	-

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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.
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