

Technical Sheet from 26.6.2025

Product name: Roasted chopped hazelnut kernels

Origin: Georgia

Product Description

This product is being produced by chopping of roasted hazelnut kernels into millimetric calibrations with automated high-tech machines.

Skin ratio < 10%

Physical Parameters

Appearance: Uniformly sized, shaped and colored fragments of roasted and chopped hazelnut kernels Taste and smell: Typical of Roasted Hazelnut Kernels No musty, rancid, or

bitter taste. Size: 2-4mm.

Color: Cream-white to gold color.

Legality

The Product comply with all relevant EU legislation on foods and materials intended to come into contact with foods.

Structure / Chemical Parameters

 $\label{eq:moisture content: 2\% max.} Peroxides < 0.8 meq O_2/kg$ Free fatty acids no more than 1%

Peroxide Value: < 2 mval O₂/kg fat

Package Properties

Vacuum in Carton boxes. Net Weight: 20kg.

Shelf-life: 12 months stored under

recommended conditions.

Product Labelling

Name of product: Hazelnut kernels roasted&diced

Lot Nr.

Country of origin: Georgia

Net weight: 20 kg. Packaging date: Expiring date:



Comments

Allergens: No. 8, shell fruit, hazelnuts - Corylus

avellana

Storage Conditions: room temperature (< 22 °C and < 70 % relative humidity)

protect from heat and sunlight

Crop: 2024

Microbiological Specifications

Total plate count: max. 5.000/g Yeast and Moulds: Max 50/g

Coliforms: Max 10/g E. coli: Negative

Bacillus cereus: Max. 10/g Staph aureus: <10/g Salmonella: Negative Aflatoxins B1 < 5 µg/kg

Aflatoxins B1+B2+G1+G2 $< 10 \mu g/kg$

Nutritional Information 100g

Total calories (kcal) 667

Fat (g) 61.6

thereof saturated fatty acids (g) 4.2

Carbohydrate (g) 10.5 thereof sugar (g) 0.9 Dietary Fibres (g) 7.2 Protein (g) 14.1