



**DALE888**

## Technical Sheet

Date of issu 26.6.2025

**Product name:** Roasted Blanched Hazelnut Kernels

**Origin:** Georgia

### Product Description

This product is being produced by Roasting and Blanching Natural Hazelnut Kernels with automated high-tech machines.  
Skin ratio < 10%

### Physical Parameters

Appearance: cream white colored whole roasted Hazelnut Kernels without skin.  
Taste and smell: Typical of Roasted Hazelnut Kernels  
No musty, rancid, or bitter taste.  
Size: 13-15 mm.  
Color: Cream-white



### Legality

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

### Structure / Chemical Parameters

Moisture content: 2% max.  
Peroxides < 0,8 meq O<sub>2</sub>/kg  
Free fatty acids no more than 1%  
Peroxide Value:  
< 2 mval O<sub>2</sub>/kg fat

### Package Properties

Vacuum in Carton boxes.  
Net Weight: 20 kg.  
Shelf-life: 12 months stored under recommended conditions.

### Product Labelling

Name of product  
EU importer  
Country of origin  
Net weight  
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 µg/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