

HAZELNUT KERNELS SPECIFICATION

Crop 2017	LIMIT	UNIT	METHOD
SENSORY TESTS:			
	Class 1		
Color	Natural	-	Visual Check
Odor-taste	Typical	-	Visual Check
PHYSICAL / CHEMICAL TESTS			
Foreign Materials	glass/metal: none; others: max 5 pcs/ton	Pieces / Ton	Visual Check
Size Under	max 3%	%	Calibrator
Size Over	max 3%	%	Calibrator
Humidity Test	max 6%	%	Moisture Tester
Rotten, Mouldy, Rancid, Insect Damages	max 2,5-3,5%	%	Guillotine Test
Shriveled	max 4%	%	Visual Check
Mechanically Damaged	max 8% (of which max 1% of broken)	%	Visual Check
Twins	max 4% (not included total tolerance)	%	Visual Check
AFLATOXIN TESTS			
Aflatoxin B1	5ppb	ppb	Toximet
Aflatoxin B1+B2+G1+G2	10ppb	ppb	Toximet
CHEMICAL TESTS			
FFA	max 0,5%	%	ISO660 (of extracted oil)
Fat Content	60-65%	%	(of extracted oil)
MICROBIOLOGY			
Total Plate count	10 000 cfu/g	cfu/g	ISO4833
Yeast	500 cfu /g	cfu /g	ISO21527-2
Mould	1000 cfu /g	cfu /g	ISO21527-2
Total Coliform	25 cfu / g	cfu /g	ISO21528-2
Staphylococcus	abs in 25g		
E.coli	10 cfu/g	cfu/g	ISO16649-2
Salmonella	abs in 25g	cfu	ISO6579

We herewith confirm that below mentioned goods are sound and merchantable and are fit for human consumption.

GMO: We certify that this product is not genetical modified.



UAB „Raserna“
ID: 302757585
VAT code: LT100006779711

