

BLANCHED HAZELNUT KERNELS SPECIFICATION

DESCRIPTION	
Calibration	From 11/13 mm. >11 mm – max 5 % 11-13 mm – min 90% <13 mm max 5 %
Packing	10/20/25 kg vacuum
Standart Making	Description, size, crop, producer, origin, weight, lot, best before
Shelf Life	12 months (storage under 10-15° C)
ORGANOLEPTIC	
Appearance	Uniform, whole and sound kernels
Taste/Odour	Typical fresh roasted hazelnut taste, free from foreign odours
Texture	Crispy and crunchy
Colour	Typical, light yellow, golden yellow
CHEMICAL&PHYSICAL	
Moisture	3 % max.
Fat Content	55%-68%
Free Fatty AIDS	1% max.
Peroxide	1 mEq/kg max.
Aflatoxin B1	2 ppb max.
Aflatoxin B1+B2+G1+G2+	4 ppb max.
Foreign Matters	10 pcs max/t max.
Defectous	1 % max.
Under/Over Calibre	(+/-)10% max.
Mechanically Damaged	10 % max.
Content of hazelnuts with skin	5-10 % max.
MICROBIOLOGICAL	
Total Plate Count	2000/gr max.
Salmonella	absent/25gr.
E.COLI	absent/gr.
Mouldo Yeast	100cfu/gr max.
Straph Aureus	absent/gr.
Enterobacteriaseae	10 cfu/gr max.
Total Coliform	10cfu/gr max.

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

