

HAZELNUTS IN SHELL SPECIFICATION

Hazelnuts in shell	
Calibration	From 16 up to 21+mm with 1-2 mm size differences
Packing	25/50 kg PP bags
Standard Marking	Description, size, crop, producer, origin, weight, lot, best before
Shelf Life	12 months in PP bags
ORGANOLEPTIC	
Appearance	Uniform, whole and sound kernels
Taste/Odor	Typical
Texture	Sound
Color	Typical, dark brown
CHEMICAL & PHYSICAL	
Appearance	Regular-shaped, whole
Taste/Smell	Clear and unmistakable of hazelnut
Color	Brown, typical for variety
Moisture	7% max. (if grinded with shell max.12%)
Fat Content	55% -68%
Free Fatty Acids	0,7% max
Peroxide	0,7 mEq/kg max
Aflatoxin B1	2 ppb max
Aflatoxin B1+B2+G1+G2+	4ppb max
Foreign Matters	0,25%
Shell, Skin Parts	0.2% max
DEFECTS	7% max. (insect damaged, shriveled, molded, rancid-lemonous, sour)
Under/Over Caliber	+/- 10% max
Empty Ratio	8 pcs /100pcs

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

GMO: We certify that this product is not genetically modified



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