

	Data sheet	DS.EN- NU01G46380H1	Ed. 2	Rev. 2
	DICED AND ROASTED HAZELNUTS		of 11/01/2021 updated on 05/07/2022	
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<i>Ingredients</i>	Roasted Shelled Hazelnuts
<i>Features Product and Process</i>	Product obtained from mechanically stripped hazelnuts and subjected to mechanical and manual selection. After roasting (medium roasting), peeling and mechanical selection, it is cut into small pieces and calibrated for size (4/6 mm). Characteristic taste of toasted hazelnuts.
<i>Genre</i>	Corylus Avellana
<i>Origin</i>	Italy
<i>Cultivar</i>	Mortarella
<i>Appearance</i>	Typical of hazelnuts, lighter and / or darker in color depending on the roasting required by the customer.
Physical characteristics	
Fineness	1/3 mm- 2/4 mm-4+
Moisture	Max 2 %
Rancidity (Kreiss reaction)	Negative
F.F.A. in% Oleic Acid	Max 2%
Ashes	3 % s.s. max
Fat	
N ° Iodine (Wijs)	90 ± 5
Number of peroxides	Max .2.2 meq di O ₂ / kg
Defects	
Chemical Characteristics	
Mycotoxins	EC Reg. 2023/915 • Aflatoxin B1 <5.0 µg / Kg • Aflatoxins B1, B2, G1, G2 <10.0 µg / Kg
Pesticide residues	Limits from EC Reg. 396/2005 as supplemented by EC Reg. 178/2006 which introduces Annex I (list of substances) and by EC Reg. 149/2008 which introduces Annexes II, III and IV on pesticide MRLs
Allergens	Hazelnut (Reg UE 1169/2011 annex II)
GMOs	The product does not contain Genetically Modified Organisms, nor has it undergone any manipulation or processes that require its use (Reg. CE 1829-1830 of 2003).
Microbiological characteristics	
Total bacterial load	max 10.000 ufc/g (linea guida Reg. Piemonte)
Enterobacteriaceae	<100 ufc/g (linea guida Reg. Piemonte)
Yeasts and molds	max 100 ufc/g (linea guida Reg. Piemonte)
E. Coli	Absent/25g (legge 283/1962)
Lysteria monocytogenes	Absent/25g (legge 283/1962)
Salmonella	Absent/25 g
Organoleptic and presentation characteristics	

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<i>Parameters</i>	<i>Characteristics / Values</i>
Smell	Typical (no extraneous odors)
Taste	Characteristic (absence of extraneous flavors)
Color	Typical, homogeneous
Shelf Life	12 months from packaging if stored in optimal conditions, in a cool and dry place.
Stocked product	It is recommended to keep the packages intact stored in a cool and dry place, away from heat sources and direct exposure to sunlight, at a temperature between + 15 ° C and + 18 ° C Once opened, the package must be stored at the same temperature, properly closed and quickly
Intended use	Ingredient of sweet or savory recipes.
Dangers related to improper use	Product not suitable for consumption under 36 months of age, and for people intolerant / allergic to nuts.
Transport	Standard (temperature ≤ 15°C).
Packaging	500 g; 1 Kg; 5 Kg; 10 Kg.
Packaging	PP film or bag.
Disposal informations	Primary packaging: Plastic - PET 1/PP 5/HDPE 5 (Contact us for more information) Label: Paper - PAP 22 Secondary packaging: Cardboard - PAP 22
Palletization	Standard
<i>Nutritional values for 100 g of edible product</i>	
Energy value	kcal 670,00
	kJ 2.814,00
Fats	
Of which saturated	64,10 g
Of which monounsaturated	4,16 %
Of which polyunsaturated	38,62 %
Of which trans	5,20 %
Cholesterol	0 %
Carbohydrates	9,00 g
Of which sugars	4,89 g
Of which added sugars	0 g
Fibers	8,10 g
Proteins	14,95 g
Vitamin D	0 g
Calcium	162 mg
Iron	4,4 mg
Potassium	560 mg
Salt	27,50 mg

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Allergens:-When purchased in bulk size original packaging, manufacturer allergen policy will apply.
When purchased in quantities that need re-packaging, our allergen policies will apply.

Component	Manufacturer			Nuts in Bulk (Applies when bought in small quantities that need re-packaging)		
	In Product	Processed in Same Equipment	Handled on Site	In Product	Processed in Same Equipment	Handled on Site
Cereals containing GLUTEN and products thereof	NO	NO	YES	NO	NO	YES
EGGS or its derivatives	NO	NO	NO	NO	NO	NO
FISH or its derivatives	NO	NO	NO	NO	NO	NO
CRUSTACEANS / SHELLFISH	NO	NO	NO	NO	NO	NO
MOLLUSCS	NO	NO	NO	NO	NO	NO
PEANUTS or derivatives	NO	NO	YES	NO	NO	YES
SOYA BEANS or derivatives	NO	NO	YES	NO	NO	YES
MILK (LACTOSE) or its derivatives	NO	NO	YES	NO	NO	YES
NUTS , tree nuts:	YES	YES	YES	YES	YES	YES
CELERY, including celeriac and its derivatives	NO	NO	NO	NO	NO	YES
MUSTARD, referring to all parts of the plant and derivatives thereof	NO	NO	YES	NO	NO	YES
SESAME SEEDS or derivatives	NO	NO	NO	NO	NO	YES
SULPHITES >10ppm – Sulphite quantity to be given in ppm	NO	NO	YES	NO	NO	YES
LUPIN seeds or derivatives	NO	NO	NO	NO	NO	NO