

DESCRIPTION	
CALIBRATION	From 9 up to 15+mm with 1-2 mm size differences
PACKING	25/40/50 kg PP bags, 50/80kg jute bags, 1000kg big bags
STANDARD MARKING	Description: size, crop, producer, origin, weight, lot, best before
SHELF LIFE	12 months in jute or big bags
ORGANOLEPTIC	
APPEARANCE	Uniform, whole and sound kernels
TASTE/ODOUR	Typical fresh hazelnut taste, free from foreign odours
TEXTURE	Firm and crispy
COLOUR	Typical, brown
CHEMICAL&PHYSICAL	
MOISTURE	6% max.
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	10 pcs max. (except unshelled and shell pieces)
DEFECTUOUS	2.0% max (inner/visible rotten, inner/visible mouldy, rancid, lemonous)
BROKEN	1%max
UNDER/OVER CALIBRE	+/- 5% max.
MECHANICALLY DAMAGED	7% max.
SHRIVELLED, LEMONOUS	4% max.
MICROBIOLOGICAL	
TOTAL PLATE COUNT	20000/gr. max.
SALMONELLA	absent/25gr.
E.COLI	absent/gr.
MOULDO YEAST	1000cfu/gr. max
STAPH.AUREUS	10 cfu/gr. max.
ENTEROBACTERIACEAE	200 cfu/gr. max.
TOTAL COLIFORM	100cfu/gr. max.