

DESCRIPTION	
CALIBRATION	0-2 mm. 2-4 mm.
PACKING	10/20/25kg vacuum packs+cartons
STANDARD MARKING	Description: size, crop, producer, origin, weight, lot, best before
SHELF LIFE	12 months in vacuum
ORGANOLEPTIC	
APPEARANCE	Uniform
TASTE/ODOUR	Typical hazelnut taste, free from foreign odours
TEXTURE	Homogeneous
COLOUR	Typical, light yellow, golden yellow
CHEMICAL&PHYSICAL	
MOISTURE	3 % max.
FAT CONTENT	55%-68%
FRE FATTY ACIDS	1% max.
PEROXIDE	1 mEq/kg max.
AFLATOXIN B1	2 ppb max.
AFLATOXIN B1+B2+G1+G2+	4 ppb max.
FOREIGN MATTERS	0.01% max.
SKIN PARTS.DUST	5.0 % max
BROKEN	2 % max.
UNDER/OVER CALIBRE	(+/-)10% max.
MECHANICALLY DAMAGED	10 % max.
MICROBIOLOGICAL	
TOTAL PLATE COUNT	2000/gr max.
SALMONELLA	absent/25gr.
E.COLI	absent/gr.
MOULDO&YEAST	100cfu/gr max.
STAPH.AUREUS	absent/gr
ENTEROBACTERIACEAE	10 cfu/gr max.
TOTAL COLIFORM	10 cfu/gr max.