

DESCRIPTION	
CALIBRATION	From 11 up to 15+mm with 1-2 mm size differences
PACKING	25 kg PP bags, 10/20/25 kg vacuum packs+cartons
STANDARD MARKING	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 ACIDS	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.
SKIN PARTS.DUST	1 % max.
BROKEN	2 % max.
UNDER/OVER CALIBRE	(+/-)10% max.
MECHANICALLY DAMAGED	10 % max.
SHRIVELLED	2 % max.
MICROBIOLOGICAL	
TOTAL PLATE COUNT	2000/gr max.
SALMONELLA	absent/25gr.
E.COLI	absent/gr.
MOULD&YEAST	100cfu/gr max.
STAPH.AUREUS	absent/gr.
ENTEROBACTERIACEAE	10 cfu/gr max.
TOTAL COLIFORM	10cfu/gr max.