



# Raw Hazelnuts Final Product Specification

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1. Product information	
Product Name	Raw Hazelnuts
Quality	From 9 up to 15+ mm with 1-2 mm size differences
Country of Origin	Turkey
Product Profile	Dried Hazelnuts, fruits from Corylus columna.
Ingredient List	100 % Hazelnuts
GMO Declaration	The final product does not contain GMO product. The material conforms to the quality parameters specified herein and shall be produced, packaged and stored in accordance with current good manufacturing practices under sanitary conditions incorporating HACCP & GMP principles.

2.Sensory Characteristics	Properties	Method	Reference Criteria
Colour	Typical brown	TL.KG-05	Yaban Food
Odour	Typical fresh hazelnuts taste, free from foreign odours	TL.KG-05	Yaban Food
Apperance	Uniform, whole and sound kernels	TL.KG-05	Yaban Food

3. Physical and Chemical 1000 g Analysis	Properties	Method	Reference Criteria
Moisture	6 % max	TL.KG-02	Yaban Food
Fat content	55-68 % max	TL.KG-05	Yaban Food
Free Fatty Acids	0,7 % max	TL.KG-05	Yaban Food
Foreign matters	10 pcs/ max (except unshelled and shell pieces)	TL.KG-05	Yaban Food
Shell, skin parts	0,2 % max (unshelled, shell and skin parts, hazelnuts crumbs and powder)	TL.KG-05	Yaban Food
Defectuous	2 % max (inner/visible rotten, inner/visible mouldy, rancid, lemonous)	TL.KG-05	Yaban Food
Broken	1 % max	TL.KG-05	Yaban Food
Mechanically damaged	7 % max	TL.KG-05	Yaban Food
Shrivelled, Lemonous, tumorous	4 % max	TL.KG-05	Yaban Food
Under/ Over calibre	(+/-) 5 % max	TL.KG-05	Yaban Food

4. Microbiological Analysis	Properties	Method	Reference
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PREPARED	APPROVED
Food Safety Team Leader	General Manager

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			Criteria
Salmonella	Not Detected / 25g	TL.KG-04	Yaban Food

6. Regulatory / Certification	
MYCOTOXINE	The product comply with EU legislation with respect to heavy metals. (COMMISSION REGULATION (EC) No 1881/2006 of 19 December 2006 setting maximum levels for certain contaminants in foodstuffs)
CERTIFICATE OF ANALYSIS	A certificate of analysis is to be provided for each delivery including chemical, physical results.

7. PACKING, MARKING, SHELF LIFE & STORAGE CONDITIONS	
Packing	0,5/1/2/5/10/12,5/20/25 kg vacuum + cartons, 20/25 kg net cartons
Marking	All packing material will have lot numbers
Shelf Life & Storage Conditions	24 months. Should be stored in dry and cool place

8. Metal Detection
Adequate metal detection procedures are in place to provide a product free from metal contamination. Metal detection system provides a sensitivity of 2 mm Ferrous and 2 mm Non-Ferrous and 3,5 mm stainless steel.

9. LOADING CONDITIONS	
Vehicle Control	Vehicles are inspected with respect to Pest presence, Cleanliness, foreign odor, foreign material presence prior to loading.
Loading style	Can be loaded either palletized or bulk
Vehicle properties	Can be transferred with dry container.

10. CONSUMER GROUP & CONSUMPTION INSTRUCTION	
Consumer Group	Can be consumed by each person above 1 year old.
Place of sale	Foreign trade

11. Intended Use
Each product should be consumed within a short period of time after opening the package. Can be used as an ingredient in cakes, muesli etc.

12. Reference Criteria
TS 3075

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