

DAARNHOUWER

— EST. 1908 —

PRODUCT SPECIFICATION

HAZELNUTS – TURKEY NATURAL WHOLE

| | |
|----------------|--|
| Product name | Turkish shelled hazelnuts |
| Origin | Turkey |
| Type | Natural Whole |
| Classification | Class I |
| Conformity | TS 3075 – Hazelnut Kernels Standard (2002) |
| H.S. code | 08.02.22.00 |

Product description

Hazelnuts, without any additives, practically free from external and internal mould growth, infestation and visible foreign matter (including shells)

Hazelnut kernels in this class should be in good quality. They should have characteristics of class I and / or commercial type. Slight alterations in shape and colour which do not affect the visual appearance, quality, keeping the quality and marketing in packages are allowed.

Ingredients

100% shelled hazelnuts

Size

Regular sizes are 9/11mm – 11/13mm and 13/15mm, but are specifically agreed upon in contract.
Class I hazelnuts are minimum 9mm in size.

Fair Average Quality is set at 9+ mm unless agreed otherwise in contract.

Maximum 5% by weight may be of a size different from the specified size.

Physical parameters

CoA

| | | | |
|--------|--|-----------------------|---------------------------|
| Smell | | Organoleptic analysis | Fresh |
| Taste | | Organoleptic analysis | Typical hazelnut, crunchy |
| Colour | | Visual analysis | Brown |

Defects Class I

CoA

| | | | |
|-----------------------|--|--|----------------|
| Rancid, mouldy | | | Max 2,0% |
| Shriveled, yellowish | | | Max 4,0% |
| Mechanically damaged | | | Max 8,0% |
| Twins | | | Max 5% |
| Inshell, shell pieces | | | Max 0,25% |
| Foreign matter | | | Max 0,05% |
| Total defects | | | Max 12% |

Microbiological parameters

CoA

| | | | |
|-------------------|----|------------|-------------|
| Total plate count | ** | Cfu / g | Max 100.000 |
| Yeast and moulds | ** | Cfu / g | Max 10.000 |
| Coliforms | ** | Cfu / g | Max 1.000 |
| Escherichia coli | ** | Cfu / 25 g | ABSENT |
| Salmonella | * | Cfu / 25 g | ABSENT |

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Chemical parameters

CoA

| | | | |
|-----------------------------|---|--------|---------|
| Moisture | * | | Max 6 % |
| Free fatty acids | | | Max 1% |
| Peroxide value | | meq/kg | Max 0,5 |
| Aflatoxin B1 | * | In ppb | Max 5 |
| Aflatoxin B1, B2, G1 and G2 | * | In ppb | Max 10 |

Nutritional data*

| | | |
|-------------------------------|------|------|
| Energy | Kcal | 628 |
| Fat | g | 61 |
| - Saturated fatty acids | g | 4,5 |
| - Monounsaturated fatty acids | g | 48 |
| - Polyunsaturated fatty acids | g | 5,5 |
| Carbohydrates | g | 17 |
| - Sugars | g | 3,5 |
| Protein | g | 13,7 |
| Sodium | mg | 0 |
| Other (including minerals) | g | 8 |

*Averages for Natural Whole hazelnuts per 100 grams, as published by the FDC (04/01/2019) in the USDA data central.

Pesticides

Conform EU legislation for Maximum Residue Limits for pesticides EC 396/2005.

Allergens

| | | | | | |
|---|---------------------------|---------------------------------|--|---------------------------|-------------|
| | Milk | Not present | | Soy (soya) | Not present |
| | Egg | Not present | | Peanuts | Not present |
| | Cereals Containing Gluten | Not present | | Sesame | Not present |
| | Fish | Not present | | Lupin | Not present |
| | Crustaceans | Not present | | Mustard | Not present |
| | Mollusks | Not present | | Celery | Not present |
| X | Tree Nuts | Present – Hazelnuts only | | Sulfur Dioxide (Sulfites) | Not present |

GMO

Product is of NON-GMO origin, does not contain any GMO substances

Treatment

Neither the product nor any of its parts thereof have been irradiated or treated with ionizing radiation (ETO) for preservation, bacterial count reduction or any other purpose.

Packaging

Conform EU legislation for materials and articles intended to come into contact with food EC 1935/2004 and / or plastic materials and articles intended to come into contact with food EC 10/2011

Packaging as agreed upon in contract:

Vacuum packed in cartons / alufoil bags of 10 to 25 kg net or

Jute bags -new-, 50 to 80 kg

1000 kg net big bags on pallet

All packaging showing origin marks, size, crop year as well as quality identification (batch number)

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Shelf life & storage

Optimum storage conditions are 4-8°C, and relative humidity of < 65%.

Shelf life is max 1 year from production date, best before date for jute and big bags is within 8 months from production date.

Avoid exposure to strong odors, store in a cool, dry and dark place, away from direct sunlight

| | Suitability | Certified |
|------------|-------------|------------------------|
| Vegetarian | YES | |
| Vegan | YES | |
| Coeliacs | YES | |
| Kosher | YES | Available upon request |
| Halal | YES | Available upon request |

Product testing & Certificate of Analysis

CoA - Every batch is delivered with a CoA including all items listed with *

Monitoring (periodic product testing) is done via all items listed with **

All analysis is performed by accredited laboratories, unless specifically indicated otherwise on the CoA

Ronald Spoor
Quality Department.