

Organic certified Hazelnuts

DESCRIPTION

The product obtained after removal of shells from hazelnuts.
The raw material is clean, organic, ripe, and whole.
The hazelnuts do not contain added thickeners, sugars, salt, colours, flavours of any kind.
The product has flavour and taste typical of hazelnut and is free from off-flavours.

BOTANICAL NAME

Corylus avellana

VARIETIES

Sicilian or round roman

ORGANOLEPTIC PROPERTIES

Colour: clear brown to brown according to the variety or processing.
Taste: typical of hazelnut
Aspect: sound, more or less round according to the variety.

TOLERANCES (we can process according to more strict parameters on demand)

Stones and other foreign bodies non concerning hazelnuts max 30 g/ 300 kg

CERTIFICATION, ORIGIN, ALLERGENS

The product is certified by Ecocert. NOP and Biosuisse on demand.
The product is GMO free
100% italian product
No known allergens

Physico-chemical information

- Kcalories:	614,8;			
- Proteines:	15,2 g;			
- Fat:	65,8 g of which	Saturated	8,34%	
"	"	Mono unsaturated	84,55%	
"	"	Poly-unsaturated	7,11%	
- Soluble sugars:	3,6 g;			
- Dietary fiber:	6,2%;			
- Carbohydrates:	4 g;			
- Humidity:	< 6%;			
- minerals (mg):	Ca 185;			
	Fe 4,5;			
	K 452;			
	Na 9,7;			
	P 296			
- Ashes:	3,5;			
- pH (on the extracted oil):	4,52;			
- Peroxide value:	0,3;			
- Acidity (% as oleic acid on the oil):	0,31;			
- Inorganic acidity (mg KOH/g):	0,34;			

Microbiologics

- Mesophyl germs aerobic:	< 50000/g;
- Yeasts and molds:	< 5000 ufc/g;
- Total choliforms:	< 500 ufc/g;
- salmonella:	absent in 25 g;
- E. coli:	< 20 ufc/kg;

Shelf life

1 year from the harvest if stored at a temperature between 8 and 14°C

Packing and logistics

25 kg polypropylene sac (30 to 35 bags/pallet) or 1 ton big bag

SOME DETAILS MAY CHANGE WITHOUT ADVISE

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