

 <b>CIRAV GIDA</b> <small>SANAYİ VE TİC. A.Ş.</small>	<b>SPECIFICATION</b>	<b>CIRAV GIDA</b> <i>Quality Hazelnuts From Turkey</i>	Document no. : LT.D.-KLMD-01
		<b>PRODUCT</b> : Natural Hazelnut Kernels (11/13 & 13/15&14/16mm, Levant Quality)	Issue Date : 05.09.2007 Revision no. : 0 Revision Date : 12.03.2010

- \*Products are suitable for human consumption.
- \*Products comply with the Turkish and European Legislations.

#### GENERAL CHARACTERISTICS

Shelf Life :	Jute bags: 9 months, Vacuum boxes: 12 months Paper/bigbags: 6 months (at 10-15 C, relative hum. 65% max)
Packing :	20/25-kgs net cartons, 10/12,5/20/25-kgs net vacuum+cartons, 50/80-kgs g/n jute bags, 500/800/1000-kgs net bigbags

#### CHEMICAL & PHYSICAL CHARACTERISTICS

Appearance	Regular-shaped, whole
Color	Brown, typical for variety
Taste & Smell	Clear and unmistakable of hazelnut
Texture	Solid
Foreign Matters	0.05 %, max.
Shell, skin parts	0.25 %, max.
Defectuous	2 % max.( inner/visible rotten, inner/visible mouldy,rancid)
Mechanically Damaged	% 8, max.
Other group ratio	10%, max.
Under/over calibre	(+/-) 5% max. 2mm size diff.,(+/-) 10% max. 1mm size dif.
Shrivalled, lemonous,	4%, max.
Broken	1%, max.
Moisture(%)	6%, max.
FFA (%)	0.7%, max.(after April to until Sept.1.0%, max.)
Fat content(%)	55-66%
PV (meq.O2/kg)	1.0 meq/kg, max
B1(ppb)	5 ppb, max.
B1,B2,G1,G2(ppb)	10 ppb, max.

#### MICROBIOLOGICAL CHARACTERISTICS

Total Plate Count(/g)	20.000 cfu/g, max.
Moulds and Yeasts(/g)	1000 cfu/ç neg.
E. Coli( /g)	neg.
Salmonella(/50 g)	neg.
Staph. Aureus (g)	neg.

PREPARED BY : QUALITY CONTROL MANAGER	APPROVED BY : DIRECTOR
--	---------------------------