



## SPECIFICATION OF BLANCHED WHOLE HAZELNUTS

### GENERAL

**DETAILS ON MANUFACTURING:** Blanched whole hazelnuts are obtained by blanching the kernels through removing their skins and separating them from the partially blanched kernels. Contains 100% hazelnut and do not include any food additives

**ORIGIN:** Turkey (Giresun – Ordu quality)

**USAGE:** Blanched whole hazelnut kernels are ready for the domestic and international markets after sorting. Also according to customer request, slightly roasted kernels are processed as chopped, sliced, meal or paste and supplied to the market.

**USAGE AREA:** It is used as the raw material for chocolate, confectionary industry and as a snack for the end user.

### **PROCESS:**

*Roasting Level* : Blanched (slightly roasted)

*Calibration* : According to customers requests (13-15mm, 11-12mm, 12-14mm, 13-15mm, etc)

*Packing Types* : Vacuum bags or jute bags polythene inside (50-80 kg)

Vacuum bags (500 gr-1-10-12,5-5-20-25 kg etc)

Vacuum bags are packed with or without cardboard outers, shrunked, stretched with folio and shipped by pallets.

**LEGAL CONFORMITY:** TS 3075, HACCP and ISO 9001 Quality Management systems are conducted in the manufacturing facilities. This specification complies with Turkish Food Codex and related TSE.

### PROPERTIES

#### **ORGANOLEPTIC PROPERTIES:**

*Flavor/Odor* : Characteristic for blanched kernels, fresh. No rancid, bitter, moldy, foreign taste or smell

*Appearance* : The hazelnuts are fully developed with regular round shape, healthy, dry and with a uniform flesh. Free from insects and their traces. Crispy and uniform color.

**PHYSICAL SPECIFICATION:**

- Undeveloped, shriveled, tumorous, yellowish : 2% max
- Bad taste, rotten, moldy, insect damaged, rancid : 1.0% max
- Touched, broken, smashed : 10% max
- Skin and hazelnut fragments, and powder : 0.05% max
- Skin level : According to customer requests  
(from 5-15%)
- Skin under % : 5% max
- Size over % : 5% max
- Foreign Material : 0.02% max

**CHEMICAL SPECIFICATION:**

- Humidity : 3 – 5% (according to customer requests)
- F.F.A.(%) : 0.5% max (oleic acid)
- Peroxide : 0.5 meq/kg max
- Aflatoxin B1 : 2 ppb (EU reg.) 5 ppb (TS reg.)
- B1+B2+G1+G2 : 4 ppb (EU reg.) 10 ppb (TS reg.), for the rest of the countries,  
customer's requirements are accepted.
- Oil Content : 62-67%

**MICROBIOLOGICAL SPECIFICATION:**

- Total Plate Count : 2000 max c.f.u./g
- Yeast & Molds : 50 max c.f.u./g
- Coliform : 10 max c.f.u./g
- E. Coli : None
- Salmonella : None

**TRANSPORT**

Cleaned trucks/lorries are used to carry the goods in a safe and hygienic way. The cover on goods must be clean and in good conditions to prevent outside affects.

**PACKAGING**

The products are packed in clean, functionally adequate dedicated packages, which shall be hygienically harmless and shall be approved.

**STORAGE CONDITIONS**

- Vacuum Temperature : 10-12°C      Humidity: 55-65 RH%      Shelf Life 1 Year
- Jute Bag Temperature : 10-12°C      Humidity: 55-65 RH%      Shelf Life 8 Months