



## SPECIFICATION

## CIRAV GIDA

Quality Hazelnuts From Turkey

PRODUCT: Blanched Hazelnut Kernels  
(9/11 & 11/13 mm)

Document no. : LTD.-KLMD-02

Issue Date : 05.09.2007

Revision no. : 1

Revision Date 01.01.2017

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

### GENERAL CHARACTERISTICS

Shelf Life :	Jute bags: 6 months, Vacuum boxes: 12 months Paper/bigbags: 6 months (at 10-15 C, relative hum. 65% max)
Packing :	25-kgs net vacuum+cartons

### CHEMICAL & PHYSICAL CHARACTERISTICS

Color	Light yellow(for blanched), dark yellow(for roasted)
Taste & Smell	Clear and unmistakable of hazelnut
Foreign Matters	20 pcs/ton, max.
Skin parts, dusty	0.5 %, max.
Partly skinned	10%, max.
Rotten, moulded, sour rancid	1%, max.
Mechanically Damaged	%10, max.
Other group ratio	10%, max.
Under/over calibre	10%, max.
Shrivelled, lemonous,	2%, max.
Broken	2%, max.
Moisture(%)	3%, max.(for roasted); 5%, max.(for blanched)
FFA (%)	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)	2.000 cfu/g, max.
Coliforms(/g)	neg.
Moulds and Yeasts(/g)	100 cfu/g, max.
E. Coli( /g)	neg.
Salmonella(/50 g)	neg.
Staph. Aureus (g)	neg.

PREPARED BY :  
QUALITY CONTROL MANAGER

APPROVED BY :  
DIRECTOR