



## SHELLED HAZELNUTS

PRODUCT	SHELLED HAZELNUTS		
GTIP CODE NO	0802.21.00.00.00		
OPENING	Shelled hazelnut (Corylus avellana L. and Corylus maxima Mill ) 100% Shelled hazelnut.		
MENŞEI	<b>ORDU, GÜRGENTEPE ÇAKILDAĞI, GİRESUN OR AKÇAKOCA LEVANT, GİRASUN</b>		
PRODUCTION METHOD	In August and September, hazelnuts are collected from hazelnut orchards and laid on the threshing floor to dry by the barber. Dried crossed hazelnuts are given to the paste and the kernels are separated from their intersections. Shelled hazelnuts are dried by laying on the threshing floor. When the drying process is finished, it is filled in jute sacks and sold to intermediary companies or factories.		
GENERAL FEATURES	<p><b>A) HAZELNUT FEATURES</b></p> <ul style="list-style-type: none"> <li>- The shell shape should be smooth.</li> <li>- must be whole</li> <li>- must be solid</li> <li>- should be clean</li> <li>- must be dry</li> <li>- must be collected on time</li> </ul> <p><b>b) HAZELNUT FEATURES.</b></p> <ul style="list-style-type: none"> <li>- must be whole</li> <li>- must be solid</li> <li>- should be clean</li> <li>- should not be moldy</li> <li>- insect should not be harmful</li> <li>- shouldn't be painful</li> <li>- must have foreign taste and odor</li> <li>- there should be no stains</li> </ul> <p><b>c) MOİST CONTENT</b></p> <ul style="list-style-type: none"> <li>- The moisture content of shelled hazelnuts should not be more than 12%.</li> <li>- The moisture content of the hazelnut kernel should not be more than 7%.</li> </ul>		
GROUP FEATURES	shelled chubby hazelnuts	round, spherical nuts	
	shelled pointed hazelnuts	hazelnuts longer than their diameter	
	other hazelnuts	nuts that do not fit into the above groups.	
CLASS FEATURES	Extra	must be very high quality	
	1st Class	must be of good quality	
	2st Class	Must meet minimum requirements	
SIZE FEATURES	Sorting and screening is done by measuring the largest diameter of the equatorial region of the shelled hazelnut using round hole sieves.	Dimension	Elimination
		22 mm and above From 20 mm to 22 mm. From 18 mm to 20 mm. From 16mm to 18mm. From 14mm to 16mm. From 12mm to 14mm.	22 mm and more (or less) 20 mm and more (or less) 18 mm and more (or less) 16 mm and above (or below) 14 mm and more (or less)
Grading is made from hazelnuts with an equatorial diameter of at least 16 mm in extra-shelled hazelnuts, and from hazelnuts in at least 14 mm in Class I shelled hazelnuts.			



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allowed defects		allowable tolerances (% by mass of defective fruit)		
		EXTRE	SINIF I	SINIF II
QUALITY TOLERANCES	Total tolerance for shell defects (calculated by the mass of nuts in the shell)	3	5	7
	Total tolerance for shell defects (calculated by the mass of nuts in the shell)	5	8 <sup>a)</sup>	12 <sup>a)</sup>
	Moldy, rotten, bitter or insect-damaged (calculated according to the mass of hazelnuts)	3 <sup>b)c)</sup>	5 <sup>c)</sup>	6 <sup>c)</sup>
	Foreign matter (based on the mass of hazelnuts in shell)	0.25	0.25	0.25
	Empty hazelnuts (calculated as numbers)	4	6	8
	a) Slight deformities in hazelnut kernels are not considered defects. b) The oily appearance of the fruit flesh does not indicate rancidity. c) Live insects and pests are not accepted for any class.			
GROUP TOLERANCE	In each shelled hazelnut group, the mixing ratio from other groups should not exceed 12% by mass.			
HEIGHT TOLERANCE	In all classes, 5% of the total number of fruits in shelled hazelnuts and 10% in shelled pointed hazelnuts may be outside these limits.			
MINERAL PURITY	The amount of ash insoluble in hydrochloric acid in the consumable part of the shelled hazelnut should not be more than 1 g/Kg.			
DIFFERENT SEASONS	Products from different years should not be mixed with each other..			
PESTICIDE	Turkish food codex pesticide regulation maximum residue limits	Turkish food codex pesticide maximum residue limits regulation limits		
ALLERGEN	Turkish food codex labeling regulation and informing consumers (POSSIBLE : 29960,26.01.2017) Exact explanation		EXACT EXPLANATION	
ACTIVE CONTENT	Dithiocarbamate Take Fosetyl.		SHOULD NOT BE DETECTED	



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	GLYPHOSATE	
MOSH	>/= C10 - </= C50 total	Max:10 mg/kg
MOAH	>/= C10 - </= C50 total	Max:1 mg/kg
SHELF LIFE AND STORAGE CONDITIONS	1 year under proper storage conditions	
PACKAGING	80 kg jute sacks	
TRANSPORT	It should be transported in closed vehicles suitable for food transportation. Tools must be clean. Vehicles should not have torn holes.	
LEGAL TERMS	<ul style="list-style-type: none"> <li>- Turkish food codex pesticide regulation maximum residue limits (possible.29899)</li> <li>- Turkish food codex communiqué on the signs or numbers identifying the lot to which the food belongs (no:28163)</li> <li>- Turkish food codex contaminants regulation (3. mükerrer,no:28157)</li> <li>- Turkish food codex labeling regulation and informing consumers (mük:29960,26.01.2017)</li> <li>- Biosecurity law (LAW:5977,tarih.18.03.2010)</li> </ul>	
DECLARATION	Nuts in shell mentioned above do not contain any foreign allergens. The product is the same as the specified origin. No installment payment has been made. It is not GMO.	