



HAZELNUT FLOUR

PRODUCT GROUP DESCRIPTION		It is obtained as a result of grinding natural hazelnut kernels. It is membranous because it is produced from natural hazelnuts.
FINAL PRODUCT FEATURES	Sensory	It should have a unique hazelnut taste and smell. There should be no foreign smell and taste. It should not be rancid, musty or rancid taste.
	Physically	It is analyzed according to TS 10937.
	Chemical	Acid : Max. 1.0% Peroxide : Max. 2.0 meg/kg Humidity : Max. 4% 6% Aflatoxin : Total Max. 10 ppb, B1 Max. 5 ppb Oil: 45 – 70% (depends on the type of hazelnut)
	microbiological	Not searched.
CONTENTS		% 100 Hazelnut
PRODUCT TYPE		0 - 1.5 mm; 0 - 2mm; 0 - 3 mm in length (Customer spectrum)
SHELF LIFE		12 months from date of manufacture
STORAGE CONDITIONS		It is stored in a cool and dry place. It cannot be put in the refrigerator. 15 – 20 °C
LABEL INFORMATION		Product name, company name, product type, address and telephone numbers, web, storage conditions, quantity, recommended consumption date/shelf life, Lot No, Packaging Type.
PROCESSING METHOD		Suitable hazelnuts are taken to the factory according to TS 3075. After pre-cleaning and passing through the stone receiver, it is roasted in accordance with the specifications, selected and packaged according to TS 1917 or the customer's specifications. .
CONSUMER PROFILE		general consumption. Children under 3 years old should be fed under parental supervision. There may be a risk of suffocation.
SPECIAL DISTRIBUTION CONDITION		It is distributed by means of transport that are covered and protect the product from direct sunlight and water.
KINDS OF SELLING		Retail or industrial sale of our products is possible.

INFORMATION	Since hazelnut is allergic, it may cause allergies in some bodies.
USAGE	It is used directly. Chocolate, Patisserie products, Ice cream industry, Waffles ... etc.
PLACE TO SALE	Wholesalers and final consumers in the domestic and foreign market .
PACKAGING	<ul style="list-style-type: none"> ▪ <input type="checkbox"/> In vacuum packaging of 250 g, 500 g, 10 kg, 12.5 kg, 20 kg, 25 kg and in the boxes in which they are put. ▪ <input type="checkbox"/> In 12.5 kg bags and in boxes. ▪ <input type="checkbox"/> In 50 kg PP / PE Sacks, 1000 kg PP / PE Sacks.
LEGISLATION	<ul style="list-style-type: none"> ▪ <input type="checkbox"/> TS 10937 ▪ <input type="checkbox"/> Turkish Food Codex Communiqué on Contaminants ▪ <input type="checkbox"/> Labeling Regulation