



ROASTED HAZELNUT

PRODUCT GROUP DESCRIPTION		ALL ROASTED HAZELNUTS ARE IN THIS GROUP.
FINAL PRODUCT FEATURES	SENSORY	IT MUST HAVE UNIQUE HAZELNUT TASTE AND ODOR. IT SHOULD NOT BE A FOREIGN ODOR AND TASTE. IT SHOULD NOT BE BROKEN, MOLD AND RANSIT TASTE.
	PHYSICALLY	PROCESSED HAZELNUT TS 1917 THEY ARE ANALYSED ACCORDING TO THEIR STANDARDS. ROOT+MOLD: MAX. 1.0% DICE: CUSTOMER SPECT HIGHLIGHT – BROKEN: MAX. 10.0% UNDER SIEVE + ABOVE SIEVE: MAX. 10.0%
	CHEMICAL	ACID: MAX. 1.0% PEROXIDE: MAX. 2.0 MEG/KG HUMIDITY: MAX. 2.8% AFLATOXIN: TOTAL MAX. 10 PPB, B1 MAX. 5 PPB OIL: % 45 – 70% (DEPENDING ON HAZELNUT TYPE)
	MICROBIOLOGICAL	TOTAL BACTERIA: MAX. 2000 PCS/G MOLD – YEAST: MAX. 50 PCS/G COLIFORM: MAX. 10PCS/G ENTEROBACTER: MAX. 10PCS/G E.COLI, SALMONELLA AND STAPH. AUREUS: NOT EXIST
CONTENTS		% 100 HAZELNUT
PRODUCT TYPE		9-11 MM, 10-11 MM, 10-12 MM, 11-12 MM, 11-13 MM, 12-13 MM, 12-14 MM, 13-15 MM, 14-16 MM (CUSTOMER SPEC)
SHELF LIFE		12 MONTHS FROM PRODUCTION DATE
STORAGE CONDITIONS		STORED IN A COOL AND DRY PLACE. DO NOT PUT IN THE REFRIGERATOR. 15 – 20 °C
LABELINFORMATION		PRODUCT NAME, COMPANY NAME, TYPE OF PRODUCT, ADDRESS AND PHONES, WEB, STORAGE CONDITIONS, QUANTITY, RECOMMENDED CONSUMPTION DATE/SHELF LIFE, LOT NO, PACKAGING.
PROCESSING METHOD		SUITABLE HAZELNUT IS BROUGHT TO THE FACTORY ACCORDING TO TS 3075. IT IS ROASTED IN ACCORDANCE WITH SPECTS, BY PRE-CLEANING AND PASSING THROUGH THE STONE RECEIVER, SELECTED ACCORDING TO TS 1917 OR CUSTOMER'S SPECT, AND PACKED.
CONSUMER PROFILE		GENERAL CONSUMPTION. CHILDREN UNDER 3 YEARS OLD MUST BE FEED WITH PARENT CONTROL. RISK OF CHOKING.
SPECIAL DISTRIBUTION CONDITION		DISTRIBUTION IS MADE BY TRANSPORTATION VEHICLES THAT PROTECT THE PRODUCT FROM DIRECT SUNLIGHT AND WATER.
KINDS OF SELLING		OUR PRODUCTS ARE AVAILABLE FOR RETAIL OR INDUSTRIAL SALE.

INFORMATION	BECAUSE HAZELNUT IS ALLERGIC, IT CAN MAKE ALLERGY IN SOME BUSINESSES.
USAGE	USED DIRECTLY. IN CHOCOLATE, PASTRY PRODUCTS, ICE CREAM INDUSTRY, WAFER ETC.
PLACE TO SALE	WHOLESALER AND END CONSUMER IN THE DOMESTIC AND EXTERNAL MARKETS.
PACKAGING	 In 250 G, 500 G, 10 KG, 12.5 KG, 20 KG, 25 KG VACUUM PACKAGING AND IN THE BOXES THEY ARE POSTED. In 12.5 KG BAGS AND IN BOX. In 50 KG PP / PE BAGS, 1000 KG PP / PE BAGS.
LEGISLATION	TS 1917 TURKISH FOOD CODEX COMMUNICATION ON CONTACTED LABELING REGULATION