Food Safety CODEX HACCP SAIGLOBAL	TH & CO-TRADING PTY LTD Suite 3C, level 2, 58 Victor Crescent Narre Warren 3805	Product Specification	
Origin	TURKEY, GEORGIA	Date of issue	25.7.2023
Product Code(s)	DF2150-DF2159	Supersedes	16.4.2021
Product	HAZELNUT	Page 1 of 3	

Product Description:

Hazelnuts are derived from the nut of the *Corylus quellens, Corylus maxima mill* and their hybrids of the shrub from the plant family Betulaceae.

Organoleptic properties:

Kernel Colour natural mid brown exterior skin and creamy white coloured flesh, (Hazelnut meal contains a mixture of these colours). Odour typical of Hazelnut, without offending foreign odour Taste sweet, free from rancidity or foreign flavour.

Appearance – Crisp firm texture, even size and colour (appropriate to size and grade purchased).

Physical /Grade Parameters:

Product/ Grade	Size / kernels per ounce	Tolerances	Moisture
Hazelnut Kernel	13-15mm or	- Foreign matter 0.5%max	
Natural	15mm+	target nil.	
(**with skin)		- 5% max size variation	C0/
		- Over dried, Shrivelled or Lemony <4%	6% max
		- Touched, Broken Crushed	
		Combined <8% (broken <2%)	
		- Shell Pieces <0.05%	
		- Rancid, rotten, mouldy, insect	
		damaged < 3.0%	
Hazelnut Kernel	13-15mm or	**In addition to tolerances state	
Blanched	15mm+	- Skin Pieces <0.05%	
(**without skin)			
Hazelnut Meal	Ground meal	- Foreign matter (metal, timber,	6% max
(**with skin)	max. 2 mm	glass) 0%	
Blanched Meal	grains	- Extraneous matter 0.5% max	3.5-5% max
(**without skin)		target nil	
		- Rancid, rotten, mouldy <2.0%	

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Microbial Parameters:

Parameters	Quality Standard.
Salmonella	Absent in 25g
Coliforms	<100cfu/g
E. Coli	<10cfu/g
Total Plate count	<50000cfu/g
Yeast and Mould	<1000cfu/g

Chemical Parameters:

Aflatoxin	<15PPB
FFA	<2.0%
Peroxide	<5meq O ₂ /kg

Nutrition Information				
Servings per package:	100.00			
Serving size:	100.00	g		
	Average Quantity Serving	y per	Averag Quantit 100 g	
Energy	2690	kJ	2690	kJ
Protein	14.8	g	14.8	g
Fat, total	61.4	g	61.4	g
- saturated	2.7	g	2.7	g
Carbohydrate	5.1	g	5.1	g
- sugars	4.4	g	4.4	g
Sodium	3	mg	3	mg

Nutritional Information:

Nutritional information is to be used as an average representative example only.

Shelf Life:

Product shelf life is 12 months when stored under the correct conditions.

Storage and Handling:

Product should be stored in ambient conditions (<12°C) with a maximum relative humidity of 65%. Product should be kept free from direct sunlight in air tight containers/bags. Storage areas should be clean and regularly treated against pests.

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<u>Allergen</u>	Present in Product
	YES / NO
Cereals containing gluten & their products (wheat,rye,barley,oats,spelt)	No
Crustacean & Crustacea products	No
Egg & egg products	No
Fish & Fish Products (including molluscs w/out shells & fish oils)	No
Lupin & Lupin products	No
Milk & Milk products	No
Peanuts & Peanut Products	No
Sesame Seeds & sesame products	No
Soy & soybean products	No
Tree nuts & tree nut products	YES
Sulphites, present in ingredients, additives or processing aids*	NO

Packaging/Weight:

Cartons with vacuum sealed inner liners. Bulk 12.5kg, 2x10kg, or 20kg.

Intended Use:

Food supplied as an ingredient for use in further manufacturing and processing.

Non Irradiation & Ethylene Oxide Statement:

This product is declared free from exposure or treatment from sources of irradiation and ethylene oxide.

Genetic Modification:

This product and any processing aids used in the preparation of this product are declared free from genetic modification.