



TECHNICAL SHEET

PRODUCT: HAZELNUT

COMMERCIAL NAME: RAW HAZELNUT KERNELS

Head Office Plant
Fundo La Granja S/n – Mulchén

Commercial Offices
España 460 Of. 504 • Temuco, Chile.

Product description

Dried hazelnut kernel. This standard applies to whole hazelnut kernels from varieties grown from *Corylus avellana* L. and *Corylus maxima* Mill. and their hybrids from which the protective ligneous epicarp has been removed.

Quality tolerances

Permitted defects	Tolerances allowed (per cent of defective fruit by weight)		
	EXTRA	Class I	Class II
Total tolerances ^a	5	12	16
Rancid, ^b rotten, mouldy, having a bad smell or taste, damaged by insects or attacked by rodents ^{c d}	1 ^e	2 ^{e f}	3 ^e
Not fully developed, including shrunken and shrivelled, stained and yellowish kernels	2	4	8
Mechanically damaged and pieces ^g	3	8	10
Twin hazelnuts (not included in the total tolerance)	2	5	8
Inshell hazelnuts, shell or tegument fragments, dust and foreign matter	0.25	0.25	0.25

- a)** Total tolerance for old crop shall be 6 per cent, 13 per cent and 18 per cent respectively in Extra Class, Class I and Class II provided that the marking indicates the crop year or the mention "Old Crop".
- b)** An oily appearance of the flesh does not necessarily indicate a rancid condition.
- c)** For hazelnuts of an old crop, these tolerances are increased to 1.5 per cent, 2.5 per cent and 4 per cent respectively in Extra Class, Class I and Class II, provided that the marking indicates the crop year or "old crop".
- d)** Living insects or animal pests are inadmissible in any class.
- e)** Reservation by Poland requesting 0.5% tolerance for mouldy. Any trace of damage by rodents is a disqualifying defect.
- f)** Reservation by Romania requesting 1% tolerance for mouldy for Class I. Romania agrees with the 2% total tolerance for ARancid, rotten, mouldy, having a bad smell or taste damaged by insects or attacked by rodents@ for Class I.@
- g)** The percentage of pieces may not exceed 0.5 per cent, 1 per cent and 2 per cent respectively in Extra Class, Class I and Class II.

Nutrition Facts

Serving Size	100g	Sugar	4.3g
Amount Per Serving		Protein	15g 30%
Calories	628	Vitamin D	0.00mcg 0%
	%Daily Value*	Calcium	114.00mg 9%
Total Fat	61g 78%	Iron	4.70mg 26%
Saturated Fat	4.5g 22%	Potassium	680mg 14%
Total Carbohydrate	17g 6%		
Dietary Fiber	9.7g 35%		

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contribute to a daily diet. 2,000 calories a day is used for general nutrition advice.

Comments

- Machine and hand sorted
- Hazelnuts dried at 38 °C
- 20" (10,000 kg app) and 40" (20,000 Kg app.) containers
- Crop period: March-May
- Processing Period: All year

Structure

- intact; the absence of part of the tegument or a scratch less than 3 mm in diameter and 1.5 mm in depth shall not be regarded as a defect;
- dry, free from abnormal external moisture;
- clean, and in particular, free from visible foreign matter;
- sound; produce affected by rotting or deterioration such as to make it unfit for consumption is excluded;
- sufficiently developed; shrunken and shrivelled kernels are to be excluded;
- free of any rancidity;
- free of blemishes rendering them unfit for consumption;
- free from living insects or mites whatever their stage of development;
- free from visible damage by insects, mites or other parasites;
- free from mould;
- free of foreign smell and/or taste.

Chemical Parameters

Moisture content : ≤ 5%
Peroxide Values : < 1.5 meq / Kg.

Microbiological Parameters

Molds and Yeast : <1000 CFU/g
E.coli : < 500 CFU/g
Salmonella : negative in 50 g
Total Aflatoxins : ≤ 4ppb
Aflatoxin B1 : ≤ 2ppb

Packaging Properties

Primary Package : 75 microns polietilene bulk Modified Atmosphere.

Units : 10 kilograms.

Secondary Package : Corrugate Carton Box.

Net Weight : 10 kilograms.

Shelf Life : For 12 month: Store under fresh, clean and dry conditions.
For 24 month: Store under refrigeration conditions.

Storage and Manipulation

This product should be stored in a clean, fresh and dry area, away from strong odors and contaminating products.