



# 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 <sup>a</sup>	5	12	16
Rancid, <sup>b</sup> rotten, mouldy, having a bad smell or taste, damaged by insects or attacked by rodents <sup>c,d</sup>	1 <sup>e</sup>	2 <sup>e,f</sup>	3 <sup>e</sup>
Not fully developed, including shrunken and shrivelled, stained and yellowish kernels	2	4	8
Mechanically damaged and pieces <sup>g</sup>	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.

▣ 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 Rancid, 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.