



ALMONDS

DRIED FRUITS

PRESERVED
ALIMENTARY

70129 Ceglie, BARI - ITALY

Via San G. ppe Marellò, 19

Tel. +39 080 5653262 / 080 5672307

Fax +39 080 5008133

e-mail info@anaclerio.it

<http://www.anaclerio.it>

HAZELNUTS

DEFINITIONS

- **Raw hazelnuts:** Product obtained from the seeds of the fruit of *Corylus avellana*, previously shelled, subjected to the action of steam and hot water for the removal of the seed coat.
- **Whole roasted blanched hazelnuts:** Product obtained from the seeds of the fruit of *Corylus avellana*, previously shelled, subjected to the action of steam and hot water for the removal of the seed coat, roasted and blanched.
- **Roasted blanched diced hazelnuts:** Product obtained from the seeds of the fruit of *Corylus avellana*, previously shelled, subjected to the action of steam and hot water for the removal of the seed coat, roasted, blanched and then chopped.

GENERAL ORGANOLEPTIC CHARACTERISTICS:

Quality requirements:

- the product must be from the last crop;
- the product must be white, free of stains, dry, clean, free of odor and / or taste, in particular musty, rancid, of "oiled", by fermentation, and so on.

Chemical and physical requirements:

- | | |
|--|----------|
| • Moisture | max 6.0% |
| • Fat | 60-65% |
| • Proteins | 10-15% |
| • Reducing sugars | < 1% |
| • N° of peroxides (on the extracted fat meq 0.2/kg.) | max 5 |
| • Aflatoxin B1 (products for the human direct consumption) | < 2µg/Kg |
| • Aflatoxin B1 + B2 + G1 + G2 | < 4µg/Kg |

Hygienic and microbiological characteristics:

The product must be:

- free from insects and their larvae and other vermin alive or dead;



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- free from mold, even in traces, as well as pathogenic microorganisms and their works (afla / mycotoxins and toxic metabolites);
- free from pesticide residues: the highest permissible limit shall not in any case exceed the limits provided for by law;
- free from foreign objects and ferrous metals;
- conforms to the EU directive on allergens (EC Directive 2000/13 / EEC 10/11/2013).

The product must meet the following microbiological requirements in accordance with the contract of sale:

- | | |
|---|--------------------|
| • Bacterial count at 32°C | < 100.000 ufc/g |
| • Fungal count | < 200 microgermi/g |
| • Escherichia Coli (Reg. CE n. 2073/2005) | < 1000 UFC/g |
| • Salmonella | absent in 25 g |
| • Staphylococcus aureus | absent in 1 g |
| • Bacillus cereus | < 1000 UFC/g |
| • Listeria monocytogenes | absent in 25 g |

Confezionamento

Polypropylene bags or cartons (hazelnuts kernels).

Polypropylene bags in vacuum, contained in cartons to ensure content protection (roasted blanched hazelnuts and roasted blanched diced hazelnuts).

Conservation

12 months in a cool, dry place away from heat and moisture, in the original packaging.