

Document No: SP002.12	HAZELNUT MEDIUM ROASTED 13-15MM SPECIFICATION	ISO 22 000 Food Safety
Issue Date : 01.01.2004		Management System Registered
Rev. No : 02		Integrated Pest Management
Rev. Date : 04.03.2012		(IPM)System Implemented

1. DESCRIPTION

The nut kernels of shrubs or small trees of hazel *Corylus avellana*. After removal of the shell, clean, sound kernels of even shape, size and color are medium roasted, grinded and calibrated.

2. COMPOSITION

100% Hazelnuts

3. ANALYTICAL REQUIREMENTS AND CHARACTERISTICS

3.1 Physical

Parameter	Value / Tolerance / Unit	Test Method/Technique Used*
Over Size	≤5%	Based On /Mechanical sieving ISO2591-1:1988
Attached Skin	10% max or according to customer spec.	Based On ISO 4149:2005
Over Roasted / Burnt	0.5% max	Based On / ISO 4149:2005
Foreign matter, Glass, metal, stones, hard plastic,	0	Based On / ISO 4149:2005 Visual inspection & evaluation
Nut shells, in-shell	≤10 /1000 Kg. Target: 0	

3.2 Chemical

Parameter	Value / Tolerance / Unit	Test Method/Technique Used*
Moisture	1.5-2.5 % max	Based On ISO 665:2000
Free Fatty Acids (As oleic acid)	from Sep. until Mar. 0.5% from Apr. until Aug. 1%	Based On IUPAC 2.201 and ISO 660:2009
Peroxide Value	1 meqO ₂ /kg max	Based On IUPAC 2.501 (as amended) and ISO 3960:2007
Fat Content	55-65%	Based On Soxhlet (Reference method) ISO 659:2009
Aflatoksin B1 content	<5 ppb	Based On DIN EN 12955:1999 (by HPLC)EC 401/2006
Aflatoksin content B1 + B2 + G1 + G2	<10ppb	Based On DIN EN 12955:1999 (by HPLC)EC 401/2006

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3.3 Microbiological

Parameter	Test Method/Technique Used*	Sampling Plan		Limits	
		n	C	m	M
Aerobic plate count (APC)* at 30 0C	Based On ISO 4833:2003	5	2	5000 cfu/g	50000 cfu/g
Moulds at 25 0C	Based On ISO 21527-2:2008	5	2	100 cfu/g	1000 cfu/g
Yeast at 25 0C	Based On ISO 21527-2:2008	5	2	100 cfu/g	1000 cfu/g
Coliforms	Based On ISO 4832:2006	5	1	10 cfu/g	100 cfu/g
Enterobacteriaceae	Based On ISO 21528-2:2004	5	1	10 cfu/g	100 cfu/g
Staphylococcus Aureus		5	0	0 g	0 g
Escherichia coli	Based On ISO 7251:2005	5	0	0 g	0 g
Salmonella	Based On ISO 6579:2002	10	0	0 /25g	0 /25g

Sampling Plan

n = No of sample units taken from a lot, which is a quantity of product produced under identical conditions during a particular time interval on a particular processing unit.

m = A microbiological criterion which in general represents the typical acceptable level reflecting Good Manufacturing Practice (GMP), thus separating good quality from marginal acceptable quality.

M = A microbiological criterion which is the maximum level tolerated and separates marginally acceptable quality from rejectable quality.

c = The maximum allowable number of marginal units between m and M.

When more than this number is found, the lot is rejected.

*Note: Aerobic Mesophilic Count (AMC), Aerobic Plate Count (APC), Standard Plate Count (SPC), used to or Total Viable Count (TVC) are equivalent terms Express counts aerobic mesophilic microorganisms

**Test methods: Documented in-house methods.

4 SENSORY REQUIREMENTS

4.1 Taste

Characteristic, clean; no off-flavor and off-taste (e.g. rancid, bitter)

5 SHELF LIFE

Shelf Life	Duration	Temperature	Humidity	Additional Details
	12 Month	5 to 18 °C	50-60% RH	Vacuum sealed goods

6 TRANSPORT AND STORAGE

6.1 Transport

Hazelnut kernels must be transported under clean and sound hygienic conditions. Transport conditions have to guarantee integrity and quality of the goods that has to be protected from atmospheric agents, infestation, condensation, dust and from everything that can jeopardize the quality.

6.2 Storage Conditions

Hazelnut kernels should be stored in a cool, dry area at a temperature of maximum 18 °C and a relative humidity of max 60%, away from sunlight and strong odors.

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7 GENERAL PACKING

All packing materials must be suitable for food products. Hazelnut kernels shall be packed in new, clean, food grade packages as per customer specifications.

8 LEGAL REQUIREMENTS

The product shall comply with all relevant applicable legislation governing its composition, labeling, additives, packaging, contaminants, pesticides and other aspects of the buying countries such as Turkey, EU, Switzerland, USA, Canada, Japan, Russia, Australia, etc.

9 METAL DETECTION

All products shall be checked by in-line metal detectors to assure absence of ferrous (max. 1mm), non-ferrous (max. 1mm) and stainless steel (max 1.5mm).

10 ALLERGEN INFORMATION

Allergen - Allergenic foods and derivatives	Present
Peanuts and products thereof	NO
Fish and products thereof	NO
Eggs and products thereof	NO
¹ (Tree) Nuts and products thereof	Yes HAZELNUTS ONLY
Milk and products thereof (inc. lactose)	NO
Soybeans and products thereof	NO
Cereals cont. gluten and products thereof	NO
Sulphur dioxide and sulphites	NO
Crustaceans and products thereof	NO
Celery and products thereof	NO
Sesame seeds and products thereof	NO
Mustard and products thereof	NO
Lupin and products thereof	NO
Molluscs and products thereof	NO

¹ Almonds, hazelnuts, walnuts, cashew nuts, pecan nuts, Brazil nuts, pistachio nuts, macadamia nuts

11 DIETARY DATA

Suitable for Vegans	✓
Suitable for Vegans	✓
Suitable for Lacto-ovo Vegetarian	✓
Suitable for Lacto Vegetarians	✓
Suitable for Muslim	✓
Suitable for Jewish	✓

No Artificial Sweeteners	✓
No Artificial Colors	✓
Free from Antioxidants	✓
Free from Preservatives	✓
Free from Gluten	✓
Free from GMO	✓

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12 NUTRITIONAL DATA

Nutrition	Content
Energy	646 kcal / 2705 kJ
Protein	15 g
Cholesterol	0 mg
Total Carbohydrate	17.6 g
Dietary Fiber	9.4 g
Total Fat	62.4 g
Saturated Fat	4.5 g
Polyunsaturated Fat	8.5 g
Monounsaturated Fat	46.6 g
Total Trans Fatty Acids	0 g
Total Omega-3 Fatty Acids	60.0 mg
Total Omega-6 Fatty Acids	8403 mg

Source: Nutrient data for this listing was provided by USDA SR-21. Amounts per 100 grams.

Nutrition	Content
Vitamins	
Vitamin A	61.0 IU
Vitamin C	3.8.0 mg
Vitamin E	15.3 mg
Vitamin K	- mcg
Thiamin	0,3 mg
Riboflavin	0.1 mg
Niacin	2.1 mg
Vitamin B6	0.6 mg
Minerals	
Calcium	123 mg
Iron	4.4 mg
Magnesium	173 mg
Phosphorus	310 mg
Potassium	755 mg
Zinc	2.5 mg

13 REVISION

This document shall be reviewed annually or if any change in legal requirements occurs.

Rev.	Description of Change	Author	Date
2	Added description, composition, sensory requirements, legal requirements, dietary data, test methods, storage and transport conditions, shelf life, nutritional data, general packing, allergens, contaminants and metal detection and revision history	QA	01.03.2012
	Next Review Due	September 2012	September 2013
	To Be Reviewed By	QA	September 2014
			September 2015

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