



Specification Hazelnut kernels unblanched

Article:	Corylus avellana – botanical real nut
Article description	Hazelnuts, general origin, kernels with skin
Origin	Italy, Spain, Turkey, Usbekistan
Productsubdivisions	The hazelnutkernels differ in respect of their size and shape (Levantine and Gerisum).
Sensoric Requirements:	
Appearance / Look	Kernels blanched: off white coloured Kernels unblanched: brown, dull surface
Taste	Characteristic, nutty, not rancid
Consistency	Normal, firm
Odour / Smell	Characteristic, not rancid or rotten, free of foreign smell
Physical microbiological Requirements:	
Living vermin	none
Mould	none
Impurities / foreign objects	none
Percentage of infestation	max. 1 %
Broken kernels	max. 10 %
Remnants of shell	max. 0,2 %
Chemical Requirements:	
Moisture	max. 6 %
Phostoxin	max. 0,05 mg / kg
Peroxide	max. 2 mVAL / kg
Microbiological Requirements:	
Total plate count	max. 100.000 cfu/g
Coliforms bacteria	max. 1.000 cfu/g
E. Coli	max. 10 cfu/g
Salmonellae	negativ / 125g
Yeast and Moulds	max. 10.000 cfu/g
Aflatoxin B1	max. 5 ppb
Aflatoxin B1 + B2 + G1 + G2	max. 10 ppb
Nutrition Facts per 100g:	
Calories	644 kcal. / 2.662 kJ
Protein content	12 g
Carbohydrates	10,5 g
Fibre	8,2 g

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Fat content	61,6 g
saturated	4,1 g
Mono unsaturated	47,7 g
Poly unsaturated	6,4 g
Vitamins	3,2 mg
Minerals	2,5 g
Sodium	2 mg
Calcium	226 mg
Potassium	636 mg
Magnesium	156 mg
Storage conditions	
Temperature	cool, 6 – 15 °Celsius
Air moisture	abt. 65 %
General	Hazelnuts are a sensitive natural product. Infestation by maggots during the summer months is possible. On account of contamination by aflatoxin the hazelnutkernels should be stored in clean and dry premises. It is absolutely essential to check the stored good constantly.
Shelf life	In original packing max. 9 months at good storing conditions.
Packaging	Bags of 50 kg net or Cartons of 10, 12,5 and 20 kg net, possibly vaccum packing.
	The packaging conforms to regulation (EC) No. 1935/2004 and regulation on plastic materials (EU) No. 10/2011.
Foodlaw Requirements	According to the EU-law and German food law in the corresponding valid versions.
Allergen declaration	The raw material contains according to current legislation 2003/89/EC (app IIIa ALBA list) ingredients with allergenic substances: Nuts – Hazelnuts.
Additives and preservatives	none
GMO-status	Free of GMO. The raw material, ingredients, additives or flavourings of it are not genetically modified substances. No labelling required according to regulations 1829/2003/EG and 1830/2003/EG.
Irradiation-status	Not treated with ionising rays.
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