

DESCRIPTION	
CALIBRATION	From 16 up to 21+mm with 1-2 mm size differences
PACKING	25/50 kg PP bags
STANDARD MARKING	Description: size, crop, producer, origin, weight, lot, best before
SHELF LIFE	12 months in PP bags
ORGANOLEPTIC	
APPEARANCE	Uniform, whole and sound kernels
TASTE/ODOUR	Typical
TEXTURE	Sound
COLOUR	Typical, dark brown
CHEMICAL& PHYSICAL	
APPEARANCE	Regular-shaped, whole
TASTE/SMELL	Clear and unmistakable of hazelnut
COLOUR	Brown, typical for variety
MOISTURE	7% max. (if grinded with shell max.12%)
FAT CONTENT	55% -68%
FREE FATTY ACIDS	0,7% max
PEROXIDE	0,7 mEq/kg max
AFLATOXIN B1	2 ppb max
AFLATOXIN B1+B2+G1+G2+	4ppb max
FOREIGN MATTERS	0,25%
SHELL.SKIN PARTS	0.2% max
DEFECTS	7% max. (insect damaged, shriveled, moulded, rancid-lemonous, sour
UNDER/OVER CALIBRE	+/- 10% max
EMPTY RATIO	8 pcs /100pcs