

HAZELNUTS TECHNICAL SPECIFICATION :

[Summary](#)

PRODUCT: Spanish whole hazelnuts.



Conventional



Organic

DESCRIPTION: Fruit of hazelnut tree (*Corylus avellana* L). GMO FREE . NOT IRRADIATED. WITHOUT ADDED INGREDIENTS.

VARIETIES: Negreta / Regular

Origin: SPAIN.

TARGET: General public except allergy to **nuts**

ORGANOLEPTICAL: It presents a typical colour of product, with variable brown intensity, according variety and process. Flavour according with product, without strange flavours. Typical odor according with product, without strange odors.

SPECIFICATIONS:

Quality requeriments(maxims values):						
	FOREIGN MATERIAL ⁽¹⁾	BROKEN	CHIP & SCRATCH	PARTICLES & DUSTS ⁽²⁾	SERIOUS DAMAGE	OTHER DEFECTS
<i>Selected</i>	0,05%	2,5%	2,5%	0,5%	2%	2%

(1) The tolerance is zero for crystals and metals (2) Less than 3,2mm

Chemical requeriments:	
	MAXIMUM LIMIT
MOISTURE	6%
PEROXID VALUE	4 meq
FREE FATTY ACIDS	1%
AFLATOXIN B1*	<5 ppb
TOTAL AFLATOXINS*	<10 ppb

*R (CE) 2023/915

Microbiological requeriments:	
	MAXIMUM LIMIT
<i>Aerobic plate count</i>	<50000 ufc/g
<i>Yeast and Mould</i>	<5000 ufc/g
<i>Coliforms</i>	<100ufc/g
<i>E. coli</i>	Absence/1 gr
<i>Listeria monocytogenes</i>	Absence/25 gr
<i>Salmonella</i>	Absence/25 gr

Heat treatment ⁽⁴⁾	
<i>Steam treatment</i>	Heat treatment for microbiological reduction ⁽⁵⁾

(4) Treatment on request (5) Process in validation

Packaging:	
FORMAT OF PACKAGING	Raffia or carton Big bag of 1000 kg in normal conditions
	Vac sac of 1000 kg under Vacuum or Vacuum + CO2
	Box with blue bag (10 kg, 12,5 kg,20 kg, 25 lb)
	Box with metalized film (10 kg, 12,5 kg, 25 lb) under Vacuum or Vacuum + CO2
	Raffia sac of 25 kg

STORAGE CONDITIONS: Store in a dry and cold place, and protected from light. Different storage conditions could affect to shelf life product.

SHELF LIFE: Twelve months after manufacturing in good storing conditions.

EXPECTED USE: Use as ingredient in food industry.

DOP REUS HAZELNUTS TECHNICAL SPECIFICATION :

[Summary](#)

PRODUCT: Reus hazelnuts.



Conventional



Organic

DESCRIPTION: Fruit of hazelnut tree (*Corylus avellana* L). GMO FREE . NOT IRRADIATED. WITHOUT ADDED INGREDIENTS.

VARIETIES: DOP Reus

Origin: SPAIN.

TARGET: General public except allergy to **nuts**

ORGANOLEPTICAL: It presents a typical colour of product, with variable brown intensity, according variety and process. Flavour according with product, without strange flavours. Typical odor according with product, without strange odors.

Quality requirements(maxims values):							
	FOREIGN MATERIAL ⁽¹⁾	BROKEN	CHIP & SCRATCH	DOUBLES	DARKNESS	SERIOUS DAMAGE	OTHER DEFECTS
Raw	0,1%	0,5%	5%	1%	5%	1%	2%
Roasted	0,1%	10%	5%	1%	5%	1%	2%

(1) The tolerance is zero for crystals and metals

Chemical requirements:	
	MAXIMUM LIMIT
MOISTURE	Roasted: 3%
	Raw: 6%
PEROXID VALUE	4 meq
FREE FATTY ACIDS	1%
AFLATOXIN B1*	<5 ppb
TOTAL AFLATOXINS*	<10 ppb

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Microbiological requirements:	
	MAXIMUM LIMIT
<i>Aerobic plate count</i>	<50000 ufc/g
<i>Yeast and Mould</i>	<5000 ufc/g
<i>Coliforms</i>	<100ufc/g
<i>E. coli</i>	Absence/1 gr
<i>Listeria monocytogenes</i>	Absence/25 gr
<i>Salmonella</i>	Absence/25 gr

Heat treatment ⁽⁴⁾	
Steam treatment	Heat treatment for microbiological reduction ⁽⁵⁾

(4) Treatment on request (5) Process in validation

Packaging:	
FORMAT OF PACKAGING	Raffia or carton Big bag of 1000 kg in normal conditions
	Vac sac of 1000 kg under Vacuum or Vacuum + CO2
	Box with blue bag (10 kg, 12,5 kg,20 kg, 25 lb)
	Box with metalized film (10 kg, 12,5 kg, 25 lb) under Vacuum or Vacuum + CO2
	Raffia sac of 25 kg

STORAGE CONDITIONS: Store in a dry and cold place, and protected from light. Different storage conditions could affect to shelf life product.

SHELF LIFE: Twelve months after manufacturing in good storing conditions for raw product, eight months for roasted product.

EXPECTED USE: Use as ingredient in food industry.

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BROKEN HAZELNUTS TECHNICAL SPECIFICATION :

[Summary](#)



Conventional



Organic

PRODUCT: Spanish broken hazelnuts.

DESCRIPTION: Fruit of hazelnut tree(*Corylus avellana* L). GMO FREE . NOT IRRADIADATED. WITHOUT ADDED INGREDIENTS.

Origin: SPAIN.

TARGET: General public except allergy to **nuts**

ORGANOLEPTICAL: It presents a typical colour of product: variable brown intensity, according to variety and process. Flavour according to variety, without strange flavours. Typical odor according to variety, without strange odors.

SPECIFICATIONS:

Quality requeriments (maxims values):				
	FOREIGN MATERIAL ⁽¹⁾	PARTICLES & DUSTS ⁽²⁾	SERIOUS DAMAGE	OTHER DEFECTS
Selected	0,1%	0,5%	2%	2%

(1) The tolerance is zero for crystals and metals(2) Less than 3,2mm

Chemical requeriments:	
	MAXIMUM LIMIT
MOISTURE	6%
PEROXID VALUE	5 meq
FREE FATTY ACIDS	1,5%
AFLATOXIN B1*	<5 ppb
TOTAL AFLATOXINS*	<10 ppb

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Microbiological requeriments:	
	MAXIMUM LIMIT
<i>Aerobic plate count</i>	<50000 ufc/g
<i>Yeast and Mould</i>	<5000 ufc/g
<i>Coliforms</i>	<100ufc/g
<i>E. coli</i>	Absence/1 gr
<i>Listeria monocytogenes</i>	Absence/25 gr
<i>Salmonella</i>	Absence/25 gr

Packaging:	
FORMAT OF PACKAGING	Raffia or carton Big bag of 1000 kg in normal conditions
	Vac sac of 1000 kg under Vacuum or Vacuum + CO2
	Box with blue bag (10 kg, 12,5 kg,20 kg, 25 lb)
	Box with metalized film (10 kg, 12,5 kg, 25 lb) under Vacuum or Vacuum + CO2
	Raffia sac of 25 kg

STORAGE CONDITIONS: Store in a dry and cold place, and protected from light. Different storage conditions could affect to shelf life product.

SHELF LIFE: Twelve months after manufacturing in good storing conditions.

EXPECTED USE: Use as ingredient in food industry.

DRY ROASTED HAZELNUTS TECHNICAL SPECIFICATION :

[Summary](#)



Conventional



Organic

PRODUCT: Dry roasted Spanish hazelnuts .

DESCRIPTION: Fruit of hazelnut tree(*Corylus avellana* L). GMO FREE . NOT IRRADIATED. WITHOUT ADDED INGREDIENTS.

Origin: SPAIN.

TARGET: General public except allergy to **nuts**

ORGANOLEPTICAL: It presents a typical colour of product: variable brown intensity, according to variety and process. Flavour according to variety, without strange flavours. Typical odor according to variety, without strange odors.

SPECIFICATIONS:

Quality requeriments (maxims values):					
	FOREIGN MATERIAL ⁽¹⁾	BROKEN	PARTICLES & DUSTS ⁽²⁾	SERIOUS DAMAGE	OTHER DEFECTS
<i>Selected</i>	0,05%	5%	0,5%	2%	2%

(1) The tolerance is zero for crystals and metals(2) Less than 3,2mm

Chemical requeriments:	
	MAXIMUM LIMIT
MOISTURE	2%
PEROXID VALUE	4 meq
FREE FATTY ACIDS	1%
AFLATOXIN B1*	<5 ppb
TOTAL AFLATOXINS*	<10 ppb

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Microbiological requeriments:	
	MAXIMUM LIMIT
<i>Aerobic plate count</i>	<50000 ufc/g
<i>Yeast and Mould</i>	<5000 ufc/g
<i>Coliforms</i>	<100ufc/g
<i>E. coli</i>	Absence/1 gr
<i>Listeria monocytogenes</i>	Absence/25 gr
<i>Salmonella</i>	Absence/25 gr

Packaging:	
FORMAT OF PACKAGING	Vac sac of 1000 kg under Vacuum or Vacuum + CO2.
	Box with metalized film (10 kg) under Vacuum or Vacuum + CO2

STORAGE CONDITIONS: Keep in packaging under vacuum and do not expose to light. Different storage conditions can affect to shelf life of product.

SHELF LIFE: Eight months after manufacturing (under vacuum packaging)

EXPECTED USE: Use as ingredient in food industry.

INSHELL HAZELNUTS TECHNICAL SPECIFICATION :

[Summary](#)



PRODUCT: Spanish inshell hazelnuts.

DESCRIPTION: Fruit of hazelnut tree(*Corylus avellana* L). GMO FREE . NOT IRRADIADATED. WITHOUT ADDED INGREDIENTS.

VARIETIES: Negreta / Regular

Origin: SPAIN.

TARGET: General public except allergy to **nuts**

ORGANOLEPTICAL: It presents a typical colour of product: variable brown intensity, according to variety and process. Flavour according to variety, without strange flavours. Typical odor according to variety, without strange odors.

Quality requeriments (maxims values):						
	FOREIGN MATERIAL	DISSIMILARS	FIELDMEATS	PARTICLES & DUSTS ⁽¹⁾	SERIOUS DAMAGE	OTHER DEFECTS
<i>Selected</i>	0,5%	10%	5%	0,5%	2%	2%

(1) Less than 3,2mm

Chemical requeriments:	
	MAXIMUM LIMIT
MOISTURE	6%
PEROXID VALUE	4 meq
FREE FATTY ACIDS	1%
AFLATOXIN B1*	<5 ppb
TOTAL AFLATOXINS*	<10 ppb

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Microbiological requeriments:	
	MAXIMUM LIMIT
<i>Aerobic plate count</i>	<50000 ufc/g
<i>Yeast and Mould</i>	<5000 ufc/g
<i>Coliforms</i>	<100ufc/g
<i>E. coli</i>	Absence/1 gr
<i>Listeria monocytogenes</i>	Absence/25 gr
<i>Salmonella</i>	Absence/25 gr

Packaging:	
FORMAT OF PACKAGING	Raffia or carton Big bag of 600 kg in normal conditions

STORAGE CONDITIONS: Store in a dry and cold place, and protected from light. Different storage conditions could affect to shelf life product.

SHELF LIFE: Eighteen months after harvest.

EXPECTED USE: Use as ingredient in food industry.