

Technical Specification: MC 217 – HAZELNUTS NATURAL GIFFONI – 2x5kg

General Information

Code	217
Description	Shelled natural hazelnuts “Giffoni”
Origin	Italy
Shelf Life	12 months
Units per carton	2 x 5 kg
Net weight	10 kg

Organoleptic Parameters

Description	Product obtained from the shelling hazelnuts, which undergo a first electronic selection and then a manual selection.
Colour	Brown colour
Texture	Solid, typical of the product
Flavour / Odour	Typical of roasted hazelnuts. Free from abnormal taste of odour, particularly of mold and rancid

Ingredient List

Ingredients
Hazelnuts

Product Specific Information

Size	13/15
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Foreign body control

Metal detection	Fe	1.5 mm
Metal detection	non-Fe	2.0 mm
Metal detection	stainless steel	2.0 mm
Sieved	Mesh size	Equal to the minimum size of hazelnuts

Defect Tolerance

Foreign material	Shells	<= 0.02%
Rotten		<= 2%
Broken hazelnuts		<= 3%
Powder		<= 0.05%

Microbiology (at production)

Moulds	<= 1000 cfu/g
Yeasts	<= 1000 cfu/g
Salmonella	Absent in 25g
Total Coliforms 30°C	<= 100 cfu/g
S. aureus	<= 100 cfu/g
E. coli	<= 100 cfu/g

Physical and chemical characteristics

Aflatoxins B1	Max. 5µg / kg
Aflatoxins B1+B2+G1+G2	Max. 10 µg / kg
Moisture	<= 6%
Peroxide	Max. 1 meq O2/kg

Nutritional Values

Average NV	Per 100gr
Energy	2913 kJ / 696 kcal
Fat	64g
Of which saturated	4.2g
Carbohydrates	12g
Of which sugars	4.1g
Fibre	8.1g
Protein	14g
Salt	0.03g

The nutritional values above can vary from the labels.

Intolerance Data

Ingredients and derivates causing hypersensitivity according to EU legislation.	Used in the product (incl. as carrier for additives, carry over additives, processing aid).			Able to cross contaminate the product?	
	Yes	No	?	Yes	No
Cereals containing gluten and products thereof (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains)		X			X
Crustaceans and products thereof		X			X
Eggs and products thereof		X			X
Fish and products thereof		X			X
Peanuts and products thereof (inc. oil)		X			X
Soybeans and products thereof (inc. lecithin)		X			X
Milk and products thereof (inc. lactose)		X			X
Nuts and products thereof (incl. oil)					
- Hazelnut	X				
- Walnut		X			X
- Almond		X			X
- Cashew		X			X
- Pecan nut		X			X
- Brazil nut		X			X
- Pistachio nut		X			X
- Macadamia nut		X			X
Celery and products thereof		X			X
Mustard and products thereof		X			X
Sesame and products thereof (inc. oil)		X			X
Sulphur dioxide and sulphites at concentrations of more than 10mg/kg or 10mg/l expressed as SO ₂		X			X
Lupine and products thereof		X			X
Molluscs and products thereof		X			X

Storage Conditions

Keep cool and dry. For storage conditions once opened please see label.

Legal Information

The supplier hereby declares that all products delivered to Markelbach & Corne comply with all relevant European and Belgian legislation, as for instance:

Contaminants: EC/2023/915 (and amendments): setting maximum levels for certain contaminants in foodstuffs

Material and articles coming into contact with food: EC/1935/2004, EC/2023/2006 and EC/10/2011 (and amendments).

Food information and allergens: EC/1169/2011 and amendments

Pesticide residues: EC/396/2005, 2007/7/EC, 86/362/EC, 90/642/EC and their amendments.

Coating materials: BPA and others EC/1895/2005 of 18 November 2005 on the restriction of use of certain epoxy derivatives in materials and articles intended to come into contact with food.

Radioactive contamination of food and feed: regulations EC/2016/52, EC/2016/6 EC/733/2008.

GMO declaration :

The representative from Markelbach & Corne N.V. declares and certifies that this product is GMO free and is thus not included within the application of the scope of EC 1829/2003, regarding genetically modified foods and animal feed, nor of EC 1830/2003, regarding traceability and labelling of GMO and traceability of products derived from genetically modified foods.

Declaration of Non-Ionisation & Non-Irradiation:

The undersigned, declares and certifies that this product has not been radiated or is not treated in any way by Ionising rays cfr. ionisation EC/1169/2011 , EC/2+3/1999 & Irradiation EC/6/2016.

Validation

(Electronically) Created by:	(Electronically) Validated by:
QO Quality	Quality department
Date: 03/11/2023	Date: 03/11/2023
Version Number	V11.2023