

PRODUCT DATA SHEET

Product: Chopped/Diced Hazelnut Kernels from BRC-certified plant (Natural or Roasted)

Calibers: 2-4 mm, 4-6 mm & 6-8 mm

Standard Number: TS-3075 & TS-1917

Storage conditions: 10°C to 15°C temperature, dry up to 65% relative humidity

Shelf life: 12 months

Packaging: 10, 20 and 25-kg vacuum packs in cartons

Contact: Asia@cciknives.com

PROPERTIES	SPECIFICATIONS
CHEMICAL PROPERTIES	
Natural - Moisture content %	Maximum 6%
Roasted - Moisture content %	Maximum 3%
Fat content %	60+/-5%
Free Fatty Acids content	Maximum 1%
Peroxide value	Maximum 2 meq
MYCOTOXINS	
Aflatoxin B1	Maximum 5 ppm
All aflatoxins (B1, B2, G1 and G2)	Maximum 10 ppm
MICROBIOLOGY	
Total plate count	Maximum 5000/g
Shell content, stone, foreign matters	Absent
Yeast and Molds	Maximum 50 cfu /g
Coliforms	Maximum 10 cfu/g
E-coli	Maximum 10 cfu/g
Bacillus cereus	Maximum 10 cfu/g
Staphylococcus aureus	Maximum 10 cfu /g
Salmonella/25 g	Absent

