

PRODUCT DATA SHEET

Product: Hazelnut Paste from BRC-certified plant

Description: 100% pure Roasted Hazelnuts milled to paste. It is used in cakes, ice creams, desserts, and chocolate truffle centers.

Standard Number: TS – 10938

Storage conditions: Dry, 10 – 15 Celsius

Shelf life: 12 months

Packaging: 30-200 kg PVC drums or 200-kg steel drum

Contact: Asia@cciknives.com

PROPERTIES	SPECIFICATIONS
PHYSICAL PROPERTIES	
Appearance	Typical of Creamy Contents
Thickness	20-50 micrometers (µm)
Taste & smell	Rich Flavor of Hazelnuts
Color	Light Brown, Medium Brown or Dark Brown
CHEMICAL PROPERTIES	
Moisture content %	Maximum 2%
Fat content %	60-65%
Free Fatty Acids content	Maximum 1%
Peroxide	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/g
Coliforms	Maximum 10/g
E-coli	Maximum <10/g
Bacillus cereus	Maximum. 10/g
Staphylococcus aureus	<10/g
Salmonella/25 g	Absent

