

### 1. General product information

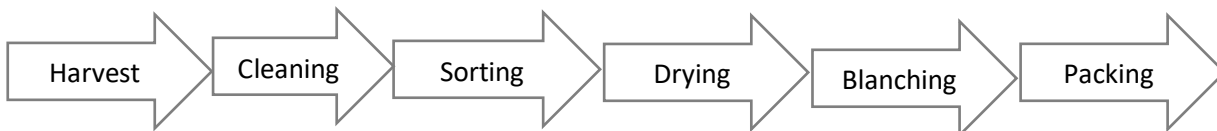
<b>Sales description:</b>	Hazelnut kernels blanched
<b>Freshness ratio/ concentration factor:</b>	100%
<b>Country of origin:</b>	Azerbaijan, further possible
<b>Ingredients (descending in %):</b>	100 % organic blanched hazelnut kernels

### 2. Description / production process

Whole hazelnut kernels from controlled organic cultivation, roasted and largely free of adhering skin. The shelled hazelnut kernels are characterised by 11-13mm large, beige-coloured, crunchy kernels. They have a hazelnut-typical smell and taste with a fine roasted note.



The product can be consumed raw or processed, with or without other food.



### 3. Sensory characteristics

Appearance:	11 - 13 mm large, beige cores, deviations possible
consistency	Crunchy
Odor/Flavor:	Hazelnut typical, without foreign smell / taste



### 4. Chemical and physical characteristics

parameters	min.	max.	unit
Water content / humidity		4	%
Additions	-	-	-

### 5. Residues and contaminations

<b>Parameters</b>	<b>Requirements</b>
Pesticide residues:	BNN orientation value: 0.01mg/kg for single substances, max. 2 substances detectable
Contamination and chemical residues:	In accordance with the EU Regulation setting maximum levels for certain contaminants in foodstuffs as amended.

Changed on:	12.06.2020	Carolin Berger	Reason: new address
Checked on:	12.06.2020	Günther Braun	
Released on:	12.06.2020	Günther Braun	

	<b>Product specification</b> <b>ORGANIC Hazelnut kernels</b> <b>blanched</b> <b>11 - 13 mm</b> Product: 39040	Version: 5
		Valid on: 17.01.2020
Brunnenhausweg 15 91583 Schillingsfürst Tel: +49 9868 934 2084 Fax: +49 9868 934 2086 E-Mail: <a href="mailto:info@gb-foods.com">info@gb-foods.com</a>		Page 2 of 4  DE-ÖKO-006

## 6. Microbiological Characteristics

Parameters	Limit	Unit
Total aerobic plate count	10.000	KbE/g
Yeast	1.000	KbE/g
Mildew	1.000	KbE/g
Enterobacteriaceae	1.000	KbE/g
Escherichia Coli	10	KbE/g
Salmonellae	negativ	/25 g

## 7. Nutritional value

	Unit	per 100 g
Energy	Kcal / kJ	715/2994
Fat	g	68,2
- thereof saturated fatty acids	g	4,8
Carbohydrates	g	9,7
- thereof sugar	g	0,9
Fibres	g	10,0
Protein	g	7,2
Sodium	g	2

Origin of the indications:  
 the data was calculated  
 / analyzed by the vendor

## 8. Packaging and shelflife

Packaging: 20/25 kg vacuum pack  
 Shelflife: 12 months (unopened in original bag)  
 Storage conditions: Cool (< 18 °C), dry (<65 % relative humidity) and dark



## 9. Certificate

Please note that not all our suppliers are certified according to BRC or IFS standards, but have a certified quality or risk management system.

## 10. GMO Status

The product does not need to be labelled in accordance with Regulations (EC) Nos 1829/2003 and 1830/2003 on genetically modified food and feed.

Changed on:	12.06.2020	Carolin Berger	Reason: new address
Checked on:	12.06.2020	Günther Braun	
Released on:	12.06.2020	Günther Braun	

	<b>Product specification</b> <b>ORGANIC Hazelnut kernels</b> <b>blanched</b> <b>11 - 13 mm</b> Product: 39040	Version: 5
		Valid on: 17.01.2020
Brunnenhausweg 15 91583 Schillingsfürst Tel: +49 9868 934 2084 Fax: +49 9868 934 2086 E-Mail: <a href="mailto:info@gb-foods.com">info@gb-foods.com</a>		Page 3 of 4  DE-ÖKO-006



### 11. Allergens

<b>Marking obligation allergens in Annex IIIa to directive 2000/13/EC</b>	In product:	Cross-contamination in product:
	Yes: + No: -	Yes: + No: -
Gluten-cereals (means wheat, rye, barley, oats, spelt, kamut or their hybridized strains) and products thereof	-	-
Crustaceans and products thereof	-	-
Eggs and products thereof	-	-
Fishes and products thereof	-	-
Peanuts and products thereof	-	-
Soybeans and products thereof	-	-
Milk and products thereof (including lactose)	-	-
Nuts, d. H. Almonds ( <i>Amygdalus communis</i> L.), hazelnuts ( <i>Corylus avellana</i> ), walnuts ( <i>Juglans regia</i> ), Cashew ( <i>Anacardium occidentale</i> ), pecans ( <i>Carya illinoensis</i> (Wangenh.) K. Koch), Brazil nuts ( <i>Bertholletia excelsa</i> ), pistachios ( <i>Pistacia vera</i> ), Macadamia nuts and Queensland nuts ( <i>Macadamia ternifolia</i> ) and products thereof	+	+
Cellery and products thereof	-	-
Mustard and products thereof	-	-
Sesame seeds and products thereof	-	-
Sulfur dioxide and sulphites in concentrations higher than 10 mg / kg or 10 mg / l, expressed as SO <sub>2</sub>	-	-
Lupin and products thereof	-	-
Molluscs and products thereof	-	-

\*No entry: No information available.

<b>Allergens of the LeDa bzw. ALBA-List</b>	In product:	Cross-contamination in product:
	Yes: + No: -	Yes: + No: -
<b>Legal allergens</b>		
Wheat	-	-
Rye	-	-
Barley	-	-
Oats	-	-
Spelt	-	-
Kamut	-	-
<i>Gluten</i>	-	-
Crustaceans	-	-
Egg	-	-
Fishes	-	-
Peanuts	-	-

Changed on:	12.06.2020	Carolin Berger	Reason: new address
Checked on:	12.06.2020	Günther Braun	
Released on:	12.06.2020	Günther Braun	

	<b>Product specification</b> <b>ORGANIC Hazelnut kernels</b> <b>blanched</b> <b>11 - 13 mm</b> Product: 39040	Version: 5
		Valid on: 17.01.2020
Brunnenhausweg 15 91583 Schillingsfürst Tel: +49 9868 934 2084 Fax: +49 9868 934 2086 E-Mail: <a href="mailto:info@gb-foods.com">info@gb-foods.com</a>		Page 4 of 4  DE-ÖKO-006

Allergens of the LeDa bzw. ALBA-List	In product:	Cross-contamination in product:
	Yes: + No: -	Yes: + No: -
Soy	-	-
Milk	-	-
Almonds	-	+
Hazelnuts	-	+
Walnuts	-	+
Cashews	-	+
Pecans	-	+
Brazil nuts	-	+
Pistachios Queensland	-	+
Macadamia / nuts	+	+
<i>Nuts (edible nuts)</i>	-	-
Celery	-	-
Mustard	-	-
Sesame seeds	-	-
Sulfur dioxide and sulphites (E220 - E228) in concentrations of more than 10 mg/kg or 10 mg/ l, expressed as SO2	-	-
Lupines	-	-
Molluscs	-	-
Additional allergens, Lactose	-	-
Cocoa	-	-
glutamate (E620-E625)	-	-
Chicken	-	-
Coriander	-	-
Maize	-	-
Pulses	-	-
Beef	-	-
Pork	-	-
Carrots	-	-

\* No entry: No information available.

## 12. Legal Status

The product corresponds to the **German and European food regulations** according to the currently valid version, as well as the current **EU regulation on organic farming**.

The product consists neither of genetically modified organisms nor does it contain such organisms or is manufactured from them. Therefore, there is no labelling obligation. There is **no intentionally technically produced nanomaterial contained** in the product and packaging, so that these do not have to be labelled. The product has not been exposed to artificially ionising radiation. It complies with the **Novel Food Regulation (EC) No. 258/97** and the implementing decision 2013/50/EU.

This specification contains guideline values. Fluctuations in appearance, composition, smell and taste are due to the natural origin of the ingredients. The above specification is based on information provided by our suppliers. We recommend to test the suitability of our products by own tests.

Changed on:	12.06.2020	Carolin Berger	Reason: new address
Checked on:	12.06.2020	Günther Braun	
Released on:	12.06.2020	Günther Braun	