

PRODUCT SPECIFICATION

DOC. NO : ÜT.01 /ENG.
 REV. NO : 01
 DATE : 01.11.2009
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RAW WHOLE HAZELNUTS**1- GENERAL****1-1 PRODUCT** : RAW WHOLE HAZELNUTS

1-2 DETAILS ON MANUFACTURING: Raw whole hazelnuts are produced by separating the hazels from their shells , as which in shell hazelnuts are included in Corylusavellana L. And Corylus maxima mill types. Contains 100 % hazelnut and do not include any food additives.

ORIGIN : Ordu, Giresun, Trabzon,Akcakoca

1-3 USAGE : After calibrated in different sizes , raw whole hazelnuts are ready for the domestic and international markets. Also according to customer requirements they are passed through the processes such as roasting , chopping, slicing , meal and paste.

1-4 USAGE AREA : It is used as the raw material for chocolate , confectionary industry and as a snack for the end user as the raw material for processed and fully processed hazelnuts.

1-5 PROCESS :

Calibration : Acc. to customer`s requests (15mm:over, 14-16 mm, 13-15mm, 12-14mm, 11-13mm, 10-12mm, 11-12mm 9-11mm etc..)

Packing types : In vacuum bags , jute bags with or without polythene inside , vacuum bags in cardboards : all can be shipped by pallets , shrunked and stretched with folio. (according to customer requirements)

1-6 LEGAL CONFORMITY : TS 3075 , TS 22000, BRC,IFC and ISO 9000 Quality Management Systems are conducted in Poyraz & Poyraz facilities. This specification complies with Turkish Food Codex and related TSE.

2- PROPERTIES**2-1 ORGANOLEPTIC PROPERTIES**

Flavour / Odour : Typical hazelnut taste, fresh , no rancid, bitter , mouldy , foreign taste or smell

Appearance : The hazelnuts are fully developed with regular round shape and with a white and uniform flesh . Free from insects and their traces.

2-2 PHYSICAL SPECIFICATION

| | Extra (% max) | Class 1 (% max) | Class 2 (% max) |
|---|------------------|--------------------|--------------------|
| Undeveloped, shriveled, tumorous, yellowish | 2 | 4 | 8 |
| Bad taste, rotten, mouldy, insect damaged, rancid | 1 | 2 | 3 |
| Touched, Broken ,Smashed | 3 | 8 | 10 |
| Broken | 0,5 | 1 | 2 |
| Twin | 2 | 5 | 10 |
| Nut with shell , shell and skin fragments | 0,2 | 0,2 | 0,2 |
| Foreign Material | 0,05 | 0,05 | 0,05 |
| Size under % | 5 | 5 | 5 |
| Size over % | 5 | 5 | 5 |

PREPARED BY

APPROVED BY

PRODUCT SPECIFICATIONDOC. NO : ÜT.01 /ENG.
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PAGE NO : 2/2**RAW WHOLE HAZELNUTS****2-3 CHEMICAL SPECIFICATION**

Humidity : % 6 max
F.F.A.(%) : % 0,5 max
Peroxide : 0,5 meg/kg max
Aflatoxin B1 : 8 ppb (EU reg.)
B1+B2+G1+G2 : 15 ppb (EU reg.)
Oil Content : % 55-67

2-4 MICROBIOLOGICAL SPECIFICATION

Total plate count :10000 max c.f.u. / g
Yeast & Moulds :3000 max c.f.u. /g
Coliform :100 max c.f.u / g
E.Coli : None
Salmonella : None

3-TRANSPORT : Cleaned trucks / lorries are used to carry the goods in a safe and hygienic way. The cover on goods must be clean and in good conditions to prevent outside affects.

4- PACKAGING : The products are packed in clean, functionally adequate dedicated packages, which shall be hygienically harmless and shall be approved.

5- STORAGE CONDITIONS

| | | | |
|----------------------|-----------|----------------------|---------------------|
| Vacuum temperature | :10-12 °C | Humidity: 55-65 RH % | Shelf Life 1 Year |
| Jute bag temperature | :10-12 °C | Humidity: 55-65 RH % | Shelf Life 8 months |

6- LABELING

Informations on Labels :

Party no
Production Date
Expiry Date
Crop year
Manufactured by
Production competence date and no

7-REFERENCES:

TS 3075 ORGANOLEPTIC AND PHYSICAL ANALYSIS
TS 7438 SALMONELLA DETERMINATION
TS 324 TOTAL OIL CONTENT DETERMINATION
TS 7334 ODOUR TASTE
TS 894 ASID AND PEROXIDE DETERMINATION
TS 1019 TOTAL BACTERIA DETERMINATION
TS 1330 YEAST AND MOULD DETERMINATION
TS 4265 COLIFORM BACTERIA DETERMINATION
HPLC ANALYSIS METHOD -AFLATOXIN

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APPROVED BY

Nährwerte Haselnusskerne

Brennwert 2711kJ/ 657kcal

Eiweiss 15,9g

Kohlenhydrate 4,8g

Davon Zucker 3,2g

Fett 61,2g

Davon gesättigte Fettsäuren 9,2g

Ballaststoffe 11,83g

Natrium < 0,01g