



# MAKIN NUT CO.

HULLER - PROCESSOR - ROASTER - EXPORTER

SINCE 1983

## Technical sheet

**Product:** Hazelnuts

**Commercial name:** Natural Shelled hazelnuts

### Product Description

Hazelnuts are a shell fruit of the hazelnut tree. A natural hazelnut kernel that has the natural flavor and odor of fresh hazelnuts.

### Physical Parameters

Varieties: Yagli (round type), Ayias (long type)  
Appearance: Healthy and dried creamy kernel  
Taste and smell: Typical of Greek hazelnut (rich flavor of sweetness, No musty, rancid, or bitter taste)  
Color: Cream Light brown, Cream Red brown



### Physical Parameters (in weight)

Dissimilar	Doubles	Chip & Scratch	Foreign material	Particles & Dust	Split or Broken	Other defects	Serious defects
5%	-	2 %	0.4 %	0.01%	2%	0.5 %	0.01 %

### Structure / Chemical parameter

Moisture content: 6% max.  
Peroxide Values: < 1 % meq/kg  
Free acidity: 1 %

### Microbiological Specifications

E.Coli: Negative  
Salmonela: Negative  
Total Aflatoxine: max.10ppb  
Aflatoxin B1: max.4 ppb  
Mold and Yeast: Absent

### Package Properties

Package type: Polypropylene sacks  
Net Weight: 35 kg  
Shelf-life: 12 months stored under recommended conditions.

### Nutritional Information 100g

Total calories (kcal)	836
Protein (g)	13,6
Total fat (g)	66,6
Trans fat (g)	0
Monounsaturated fat (%)	82,7
Polyunsaturated fat (%)	6,7
Cholesterol (mg)	0,5
Carbohydrate (g)	14,3
Calcium (mg)	262
Magnesium (mg)	450
Phosphorus (mg)	753

### Comments

Crop Period: September – October  
Processing Period: September - June  
20'' (15.800 kgs. app) containers

### Product Labelling

Name of product  
Supplier name  
Country origin  
Net Weight  
Packaging date  
Expiring date

Reference

<http://nutrition.med.uoc.gr/greektables/Main/main.htm>

### Storage and Manipulation

Cool, dry and good ventilation (optimal storage 3 degree of Celsius, 50-60%RH. Stored away from foodstuffs with an intense odor.