



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
Salmonella: 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.