



Product Specifications

Description:

1. **Product Name:** Natural Hazelnut Kernels, Class I (13-15 mm)
2. **Origin:** Black Sea Region, Western Georgia
3. **Producer:** The Black Sea Hazelnut Company
4. **Harvest:** Year 2024

Parameter	Characteristics
Appearance:	<p>Whole kernels, uniform in shape and size, light brown shell, without excessive moisture or superficial defects.</p> <ul style="list-style-type: none"> • the absence of a part of the skin and/or the presence of a scratch less than 3 mm wide and less than 1.5 mm deep is not considered a defect • The presence of kernels with a brown or dark brown core, due to a slight separation of the cotyledons, without changing the smell and taste, is not considered a defect
Country of Origin and Manufacturing Facility Location:	Hazelnuts sourced from Georgia, processed at our facility in the same location
Taste and smell:	Fresh hazelnut taste, not rancid, without foreign smells
Ingredient Composition by Percentage:	Natural Hazelnut Kernels (100%)
Durability and Transport Tolerance:	Can withstand transportation and delivery in satisfactory condition
The presence of live and dead agricultural pests, their residues or secretions:	Free from live and dead agricultural pests and their residues

Irradiation:	The product is free from irradiation
GMO status:	Non-GMO
Nutritional information (per 100g):	<ul style="list-style-type: none"> ● Energy: 2959 kJ / 717 kcal ● Total fats: 69.0g ● Saturated fat: 4.9g ● Carbohydrates: 6.0g ● Sugars: 5.0g ● Protein: 14.0g ● Salt: 0.005g ● Sodium: 0mg <p>Note: The nutritional values provided are based on average measurements and may exhibit slight variations due to the natural variability of agricultural products.</p>
Microbiological specifications (per 100g):	<ul style="list-style-type: none"> ● Total plate count: < 100 000 UFC/g ● Yeast and moulds: max 10 000 UFC/g ● E. coli: < 10 UFC/g ● Peroxide < 1.5 meq/kg ● plomb < 0.1mg/kg ● cadium < 0.05 mg/kg ● Listeria: Not detected ● Salmonella: Not detected
Chemical Composition (per 100g):	<ul style="list-style-type: none"> ● Monounsaturated Fat: 53.4 g ● Polyunsaturated Fat: 7.3 g ● Trans Fatty Acids: 0.0 g ● Cholesterol: 0.0 g ● Added Sugars: 0.0 g ● Starch: 1.0 g ● Dietary Fiber: 8.2 g ● Water Content: 6.0% <p>Note: The total fat value provided includes all fat types. Minor discrepancies between the total and the sum of detailed fat types may be due to rounding or the presence of minor fat components not listed.</p>
Mass fraction of moisture:	≤ 6,0

Presence of solid shell residues in kernels:	Although the presence of solid shell residues in kernels is not permitted, in rare cases, shell particles may be present in the shipment.
Shell pieces cross contamination:	< 20 pieces / 1000 kg.
Endogenous foreign body:	< 20 pces / 1000 kg.
Exogenous foreign body:	< 1 pces / 1000 kg.
Glass & Metal:	= Absence
Diameter of Kernels:	13-15 mm
Oversized Kernels	Up to 5% of the total shipment may exceed 15 mm
Undersized Kernels	Up to 5% of the total shipment may be below 13 mm
Note	While the specified diameter of natural hazelnut kernels is between 13 and 15 millimeters, a variation of up to ± 3 millimeters is allowed due to natural variations.

Tolerances for a 1000-gram sample taken from the whole batch of Class I goods:		
Defect Type	Weight (grams)	Percentage
Twin kernels:	35 grams	3.5%
Shriveled kernels:	20 grams	2.5%
Kernels with general defects:	20 grams	1%
Halves and pieces:	10 grams	1%
Hazelnuts with mechanical damage:	10 grams	1%
Moldy kernels:	5 grams	0.5%
Rotten kernels:	0 to 2 grams	0.2%
Dark red kernels:	Fully tolerated	-
Kernels with black top or black patches:	Fully tolerated	-
For in-shell hazelnuts and foreign objects in the entire shipment:		
In-shell hazelnuts:	In very rare cases, up to 5 in-shell hazelnuts may be found in the total shipment.	
Foreign objects:	In very rare cases, a small foreign object may be present.	

Tolerances for Internal Defects (Guillotine Examination)	
<p>After sorting out the specified forms of kernels (Twin kernels, Shriveled kernels, etc.) from a 1000-gram sample, the remaining weight is used for further analysis. For example, if 35 grams of twin kernels, 20 grams of shriveled kernels, 10 grams of kernels with general defects, 10 grams of halves and pieces, 10 grams of mechanically damaged kernels, 5 grams of moldy kernels, and 2 grams of rotten kernels are sorted out, this leaves 908 grams for further examination.</p> <p>From this 908 grams, 100 kernels are taken and cut in half using a guillotine. The maximum allowable internal defects is up to 4 kernels. The guillotine examination is performed three times, and an average number is calculated from the results. For example, if the first examination shows 0 internal defects, the second shows 4, and the third also shows 4, the analysis result will be an average of 2.66 kernels with internal defects.</p>	
Packaging Standards:	
<p>Hazelnuts are packaged using food-grade, non-contaminating materials suitable for hazelnuts, securely sealed to prevent contamination and moisture ingress. Each package is clearly labeled with the product name, origin, weight, date of packing, Lot number, best before date (BBD), and any other required regulatory information.</p>	
Fumigation:	
Fumigation Method:	Aluminum Phosphide
Certification:	ISO 22000:2018 by TUV Austria

Aflatoxins:

Parameter	Norm (Max)	Units	Method of Analysis
Aflatoxin B1	≤ 5.0	µg/kg	ISO 16050-03
Aflatoxin B2	≤ 5.0	µg/kg	
Aflatoxin G1	≤ 5.0	µg/kg	
Aflatoxin G2	≤ 5.0	µg/kg	
Total Aflatoxins (B1, B2, G1, G2)	≤ 10.0	µg/kg	

Notes:

- The specified norms for aflatoxin content are in accordance with the regulations outlined in the Government of Georgia Resolution #567, Section P.2.1.7.
- The aflatoxin levels are determined using the ISO 16050-03 standard, ensuring reliable and accurate results.

Allergen Information:

Legend:	Present: Recipe contains	May be present: Possible cross-contamination	Not present: Recipe does not contain	Unknown: Information not available
Wheat: Not present	Rye: Not present	Barley: Not present	Oats: Not present	Spelt: Not present
Kamut: Not present	Gluten: Not present	Crustaceans: Not present	Egg: Not present	Fish: Not present
Peanuts: Not present	Soy: Not present	Milk: Not present	Almonds: Not present	Hazelnuts: Present
Walnuts: Not present	Cashews: Not present	Pecan Nuts: Not present	Brazil Nuts: Not present	Pistachio Nuts: Not present
Macadamia Nuts: Not present	Nuts (general): Present	Celery: Not present	Mustard: Not present	Sesame: Not present
Molluscs: Not present	Lupin: Not present	Sulfur Dioxide and Sulphites (E220 to E228): Not present		

Terms and Conditions:	
Clean Kernel:	Hazelnut kernel without visible adhering dirt and/or other impurities.
Foreign objects:	Any substance that is not the kernel of the hazel nut or part of it.
Rancidity:	An unpleasant taste caused by lipid oxidation.

Additional Kernels Descriptions:

Twin Kernels:

Kernels of a characteristic shape due to the formation of two kernels in one nut.



Shriveled Kernels:

Abnormally shrunken or flat kernels and/or a dried or rigid kernel.



Kernels with General Defects:

Kernels that lack skin partially or fully, revealing a discolored, yellowish kernel with brown spots, pest bites, and signs of mold.



Halves and Pieces:

Kernels that are split into two halves or broken into smaller particles.



Mechanically Damaged Kernels:

Kernels with visible damage caused by mechanical processes, including cracks or splits.



Moldy Kernels:

Kernels with the presence of mold visible to the naked eye on its surface



Rotten Kernels:

Kernels with significant decomposition caused by the activity of microorganisms or other biological processes, often accompanied by changes in texture and color.



Dark Red Kernels:

Kernels that are fully dark red in color.



Kernels with Black Top or Black Patches:
Kernels with black discoloration on the top or patches.



Allergens:-When purchased in bulk size original packaging, manufacturer allergen policy will apply.

When purchased in quantities that need re-packaging, our allergen policy will apply.

• Rectangular Snip

Component	Manufacturer			Nuts in Bulk (Applies when bought in small quantities that need re-packaging)		
	In Product	Processed in Same Equipment	Handled on Site	In Product	Processed in Same Equipment	Handled on Site
Cereals containing GLUTEN and products thereof	NO	NO	NO	NO	YES	YES
EGGS or its derivatives	NO	NO	NO	NO	NO	NO
FISH or its derivatives	NO	NO	NO	NO	NO	NO
CRUSTACEANS / SHELLFISH	NO	NO	NO	NO	NO	NO
MOLLUSCS	NO	NO	NO	NO	NO	NO
PEANUTS or derivatives	NO	NO	NO	NO	YES	YES
SOYA BEANS or derivatives	NO	NO	NO	NO	YES	YES
MILK (LACTOSE) or its derivatives	NO	NO	NO	NO	YES	YES
NUTS , tree nuts:	YES	YES	YES	YES	YES	YES
CELERY, including celeriac and its derivatives	NO	NO	NO	NO	YES	YES
MUSTARD, referring to all parts of the plant and derivatives thereof	NO	NO	NO	NO	YES	YES
SESAME SEEDS or derivatives	NO	NO	NO	NO	YES	YES
SULPHITES >10ppm – Sulphite quantity to be given in ppm	NO	NO	NO	NO	YES	YES
LUPIN seeds or derivatives	NO	NO	NO	NO	NO	NO