



TECNICAL SHEET

17/09/2026
Rev01

CODE:	NO SG		
PRODUCT:	SHELLED HAZELNUT		
ORIGIN:	Italy		
INGREDIENTS:	100% Hazelnut		
DESCRIPTION:	Product obtained by carefully selected shelled hazelnut from the latest harvest.		
CHEMICALS CHARACTERISTICS:	-Moisture (g/100g) -Fat content -Free acidity (in oleic acid) -Peroxide value -Aflatoxins Total (B1+B2+G1+G2) B1	<5,0 % >60,0% <1,0 % <5,0 meq O2/kg in compliance with EU Regulation 165/2010 s.a. <10,0 µg/kg <8,0 µg/kg	
MICROBIOLOGICALS CHARACTERISTICS:	-Total bacterial count (aerobic mesophiles 37°C) -Molds -Yeasts -Enterobacteriaceae -TotalColiforms -E. coli -Staphylococcus aureus -Salmonella	<100000 UFC/g <1000 UFC/g <1000 UFC/g <100 UFC/g assenti/g assente/g assente /10g assente/25g	
ORGANOLEPTIC CHARACTERISTICS	Appearance: shelled hazelnut seeds, packaged in a plastic bag Color: light brown, typical of the product. Smell: Pleasant and characteristic of hazelnut. Free from defects and foreign odors Taste: sweet, pleasant, and characteristic of hazelnut. Free from defects and foreign flavors.		
NUTRITIONAL CHARACTERISTICS: ⁽¹⁾	Energy (kJ – kcal) Fat of which saturated fatty acids Carbohydrates, of which sugars Protein Fiber Salt ⁽²⁾	100 g 2704 kJ – 655 kcal 65 g 4,6 g 12 g 4 g 11 g 6,5 g 0,03 g	
1) The nutritional analysis described above is subject to natural variations. (2) The salt content refers to the sodium naturally present in the product and calculated as sodium chloride (salt)			
PACKAGING	Vacuum-packed PA/PE bag. Net weight: 1 kg Polyethylene raffia bag for food. Net weight: 25 kg, 10 kg.		
STORAGE METHOD:	Store in a cool, dry place, away from heat sources. Avoid sudden changes in temperature		
MINIMUM STORAGE PERIOD (TMC):	24 months Expression: "Best before end of: month/year." The indicated shelf life refers to the storage conditions described above and in the original, unopened packaging.		
ALLERGENS:	Nuts: hazelnut	May contain traces of: nuts	
STATEMENTS:	-The product does not contain gluten and/or its derivatives. -The product ingredients are not derived from GMO raw materials or those treated with GMOs. -The food raw materials and the product ingredients from which they are derived have not been treated with ionizing radiation. -The product is prepared in compliance with Good Manufacturing Practices and the HACCP system in accordance with Regulation (EC) 852/2004 on Food Hygiene. The production flow includes the use of metal detectors. -Product compliance checks are carried out according to an analysis plan and internal company procedures.		

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