



TECNICAL SHEET

17/09/2026
Rev01

CODE:	NO TO FA PIE		
PRODUCT:	SHELLED HAZELNUT		
ORIGIN:	Italy		
INGREDIENTS:	100% Hazelnut from Piemonte		
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: Flour 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	
PACKAGING	Vacuum-packed PA/PE bag. Net weight: 1 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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