



Nocciole sgusciate naturali - Noci - Semilavorati per industria

DATA SHEET
SHELLED HAZELNUTS CROP 2023
Custom code: 8135A

Denomination	
Type	Shelled natural hazelnuts
Origin	Italy – variety Mortarella

Process	
Product obtained from the shelling hazelnuts, which undergo a first electronic selection and then a manual.	

Packing description	
Packaging units	Vacuum bags of 1 kg

Chemical – Physical properties	
Moisture	≤ 6 %
Exogenous foreign bodies (shells)	≤ 0,2 %
Rotten	≤ 2 %
Broken hazelnuts	≤ 3 %
Powder	≤ 0,05 %
Size	11/13 mm
Acidity in oleic acid	max 1%
Peroxides (meq O ₂ /kg)	max 1
Rancidity	negative assay by Kreiss
Aflatoxin B1	≤ 5µg/kg Reg. (UE) 2023/915
Total Aflatoxin (B1+B2+G1+G2)	≤ 10µg/kg Reg. (UE) 2023/915
Pesticides	Complies with Reg. (UE) 2023/915 e Reg (CE) 396/2005



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Microbiological properties	
Total bacterial charge	≤10.000 ufc/g
Enterobacteria	≤10 ufc/g
Escherichia coli	≤10 ufc/g
Salmonella spp	absent in 25 g
Listeria monocytogenes	absent in 25 g
Stafilococcus Aureus	≤100 ufc/g
Bacillus Cereus	≤100 ufc/g
Molds	≤ 5000 UFC/g
Yeast	≤ 5000 UFC/g

Organoleptic properties	
Appearance	typical of natural shelled hazelnuts, particularly of brown colour.
Odor	typical of natural hazelnuts. Free from abnormal odor, particularly of mold and rancid.
Taste	typical of natural hazelnuts. Free from abnormal taste, particularly of mold and rancid.
Texture	Solid, typical of the product.

Other properties	
Allergens	the product is made from hazelnuts which belongs to the list of allergens, mentioned in the annex II of REG. (UE) N. 1169/2011
Cross contamination	processed in a plant that handles exclusively hazelnuts.
G.M.O.	the product does not contain Genetically Modified Organism, nor has it undergone manipulations or processes that require its use (Regulation EC 1829/2003 and Regulation EC 1830/2003).
Gluten	the product does not contain gluten.

AVERAGE NUTRITIONAL VALUES FOR 100 GR OF PRODUCT	
Energy	655/2740 kcal/Kj
Fats	64,1 g
Fats of which saturated fatty acids	4,2 g
Carbohydrates	10.2 g
Carbohydrates of which sugars	4,1 g
Fiber	8,1 g
Protein	13,8 g
Sodium	11 mg



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Storage conditions	
Storage	The product should be stored in a cool dry place; temperature between 8/20°C and max humidity at 65%
Shelf life	12 months after production date.

ALLERGENS LIST	Present in the product supplied	Present on the same production line	Present in the plant
Cereals containing gluten and products thereof	NO	NO	NO
Crustaceans and products thereof	NO	NO	NO
Eggs and products thereof	NO	NO	NO
Fish and products thereof	NO	NO	NO
Peanuts and products thereof	NO	NO	NO
Soya and products thereof	NO	NO	NO
Milk and products thereof (incl. lactose)	NO	NO	NO
Dry fruits in shell and products thereof	HAZELNUTS	HAZELNUTS	HAZELNUTS
Sesame seeds and products thereof	NO	NO	NO
Celery and products thereof	NO	NO	NO
Mustard and products thereof	NO	NO	NO
Sulphur dioxides and sulphites concentration more than 10 mg/kg or 10 mg/l expressed as SO ₂	NO	NO	NO
Lupin and their products	NO	NO	NO
Molluscs and products thereof	NO	NO	NO

Verification Quality
The product which conforms to the characteristics stated in this data sheet is by the customer's care within maximum 10 days from receipt of the goods. Golden Nuts undertakes to replace it at the same economic conditions and without any increase of cost and expense, within 15 days after receipt of the dispute.

Date, 16/04/2024

Manager

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