



PRODUCT SPECIFICATION

Document Nr.	: 05	Organic natural hazelnuts Class 1 TS 3075	Rev.nr.	: -1-
Date of issue	: 15-04-'16	15+ mm	Rev.date	: 01-11-'18
Page	: 1 of 2	Article group: 029		

1. PRODUCT CHARACTERISTICS :

Flavour	Typical for raw hazelnut kernels, natural taste - no odd taste and/or odour		
Appearance	Typical for raw hazelnut kernels, reddish brown		
Composition	100% hazelnut, no additives	Country of origin	Turkey

2. NUTRITIONAL VALUE / 100 g:

Energy value	628 Kcal & 2629 KJ		Total lipid (fat)	60.75 g	
Carbohydrate, by difference	16.7 g	Fiber, total dietary	9.7 g	Sugars, total	4.34 g
Protein	14.95 g	Calcium, Ca	114 mg	Iron, Fe	4.70 mg
Vitamin A	1 µg	Vitamin C	6.3 mg	Sodium, Na & Cholesterol	0 mg

Fatty acids / 100 g

saturated	4.464 g	monounsaturated	45.652 g	polyunsaturated	7.920 g
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3. GMO & IRRADIATION :

Treated with radiation	No	Traceability & labelling according to EC 1830/2003 necessary	No
Product is GMO-free	Yes	Authorization according to EC 1829/2003 necessary	No

4. PHYSICAL CHARACTERISTICS :

<u>Characteristic</u>	<u>Max value (%)</u>	<u>Method</u>	<u>Directive</u>
Size under	10.0	Sieves Test	TL.8.2/11
Rotten	2.0	Visual	TL.8.2/07
Foreign matters (stone)	10 pcs/ton	Visual	TL.8.2/07
Shell parts	0.2	Visual	TL.8.2/07
Pointers	6.0	Visual	TL.8.2/07
Shrivelled, tumorous, lemony	4.0	Visual	TL.8.2/07
Mechanically damaged	8.0	Visual	TL.8.2/07
Broken	1.0	Visual	TL.8.2/07
Twins	5.0	Visual	TL.8.2/07

5. CHEMICAL CHARACTERISTICS :

<u>Characteristic</u>	<u>Max value (%)</u>	<u>Method</u>	<u>Directive</u>
Moisture	6.0	100 ± 5 °C * 4h	TL8.2/04
FFA (as oleic acid - in oil)	Sep-Mar 0.7/Apr-Aug 1.0	0.1 N NaOH Titration	TL8.2/05
Peroxide (meq O ₂ / kg - in oil)	Sep-Mar 0.7/Apr-Aug 1.0	0.01 N Na ₂ S ₂ O ₃ Titration	TL8.2/06
Aflatoxin B1	5 ppb	HPLC	TL8.2/08
Total Aflatoxin (B1+B2+G1+G2)	10 ppb	HPLC	TL8.2/08

6. MICROBIOLOGICAL CHARACTERISTICS :

<u>Micro organism</u>	<u>Value</u>	<u>Method</u>	<u>Directive</u>
Total plate count	< 100000 CFU / g	PCA	TL.8.2/13
Enterobacteriaceae	< 1000 CFU / g	VRBD Agar	TL.8.2/15
Escherichia coli	< 10 CFU / g	Chromocult Coliform Agar	TL.8.2/16
Coliform	< 1000 CFU / g	Chromocult Coliform Agar	TL.8.2/16
Salmonella	negative / 750 g	BSA, BPLS Agar	TL.8.2/17
Mould	< 10000 CFU / g	DG18	TL.8.2/19
Yeast	< 10000 CFU / g	DG18	TL.8.2/19



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7. SHELF LIFE & RECOMMENDED STORAGE CONDITIONS :

Vacuum packing	10 months after date of production*	Recommended conditions:	
None vacuum	8 months after date of production*	Storage temperature	10 - 20 °C
* if stored under recommended conditions		Storage humidity	55 - 65 %

8. PROVIDED LABEL INFORMATION :

Brand, product, crop year, batch nr., production date, best before date.

9. CERTIFICATES & ANALYSIS REPORTS :

HACCP	✓	ISO 9001	✓
Kosher	✓	Halal (available)	✓
BIO	✓	BRC Food	✓
IFS Food (available)	✓	ISO 22000 (available)	✓
UTZ (available in UTZ)	✓		
Analysis report	Provided with each delivery	Health certificate	Provided with each delivery

10. PACKAGING :

Multiple variations possible (vacuum or non-vacuum).

11. TRANSPORT CONDITIONS :

Transport should take place under hygienic conditions. Stacking of the pallets is not possible.

12. ALLERGENS :

Allergens				Complementary allergens				
1.1	Wheat	X	8.2	Hazelnuts	✓	20.0	Lactose	X
1.2	Rye	X	8.3	Walnuts	X	21.0	Cacao	X
1.3	Barley	X	8.4	Cashewnuts	X	22.0	E620 – E625	X
1.4	Oats	X	8.5	Pecannuts	X	23.0	Chickenmeat	X
1.5	Dinkel wheat	X	8.6	Brazil nuts	X	24.0	Coriander	X
1.6	Kamult	X	8.7	Pistachio nuts	X	25.0	Corn	X
1	(**) Gluten	X	8.8	Macademia nuts	X	26.0	Pulse crops	X
2.0	Crustaceans	X	9.0	Celery	X	27.0	Beef	X
3.0	Eggs	X	10.0	Mustard	X	28.0	Pork	X
4.0	Fish	X	11.0	Sesame	X	29.0	Carrots	X
5.0	Peanuts	X	12.0	Sulphur dioxide and sulfites / sulphite	X	X = absent & cross contamination not possible ✓ = present (**) = Gluten Free according to EU Regulation NO 828/2014		
6.0	Soja	X	13.0	Lupin	X			
7.0	Cowmilk	X	14.0	Molluscs	X			
8.1	Almonds	X						

Drafted by
Quality Assurance Manager, Ms. Nathalie van den Heuvel



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PRODUCT SPECIFICATION

Document Nr.	: 05	Organic natural hazelnuts	Rev.nr.	: -0-
Date of issue	: 01-11-'18	10-11 mm	Rev.date	:-
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1. PRODUCT CHARACTERISTICS :

Flavour	Typical for raw hazelnut kernels, natural taste - no odd taste and/or odour		
Appearance	Typical for raw hazelnut kernels, reddish brown		
Composition	100% hazelnut, no additives	Country of origin	Turkey

2. NUTRITIONAL VALUE / 100 g :

Energy value	628 Kcal & 2629 KJ		Total lipid (fat)	60.75 g	
Carbohydrate, by difference	16.7 g	Fiber, total dietary	9.7 g	Sugars, total	4.34 g
Protein	14.95 g	Calcium, Ca	114 mg	Iron, Fe	4.70 mg
Vitamin A	1 µg	Vitamin C	6.3 mg	Sodium, Na & Cholesterol	0 mg
Fatty acids/100 g					
saturated	4.464 g	monounsaturated	45.652 g	polyunsaturated	7.920 g

3. GMO & IRRADIATION :

Irradiated	No	Traceability & labelling according to EC 1830/2003 necessary	No
GMO-free	Yes	Authorization according to EC 1829/2003 necessary	No

4. PHYSICAL CHARACTERISTICS :

<u>Characteristic</u>	<u>Max value (%)</u>	<u>Method</u>	<u>Directive</u>
Size over	10.0	Sieves Test	TL.8.2/11
Size under	10.0	Sieves Test	TL.8.2/11
Rotten	2.0	Visual	TL.8.2/07
Foreign matters (stone)	10 pcs/ton	Visual	TL.8.2/07
Shell parts	0.2	Visual	TL.8.2/07
Pointers	10.0	Visual	TL.8.2/07
Shrivelled	10.0	Visual	TL.8.2/07
Tumorous, lemony	8.0	Visual	TL.8.2/07
Mechanically damaged	8.0	Visual	TL.8.2/07
Broken	1.0	Visual	TL.8.2/07
Twins	5.0	Visual	TL.8.2/07

5. CHEMICAL CHARACTERISTICS :

<u>Characteristic</u>	<u>Max value (%)</u>	<u>Method</u>	<u>Directive</u>
Moisture	6.0	100 ± 5 °C * 4h	TL8.2/04
FFA (as oleic acid - in oil)	Sept-Mar 0.7/Apr-Aug 1.0	0.1 N NaOH Titration	TL8.2/05
Peroxide (meq O ₂ / kg - in oil)	Sept-Mar 0.7/Apr-Aug 1.0	0.01 N Na ₂ S ₂ O ₃ Titration	TL8.2/06
Aflatoxin B1	5 ppb	HPLC	TL8.2/08
Total Aflatoxin (B1+B2+G1+G2)	10 ppb	HPLC	TL8.2/08

6. MICROBIOLOGICAL CHARASTERISTICS :

<u>Micro organism</u>	<u>Value</u>	<u>Method</u>	<u>Directive</u>
Total plate count	< 100000 CFU / g	PCA	TL.8.2/13
Enterobacteriaceae	< 1000 CFU / g	VRBD Agar	TL.8.2/15
Escherichia coli	< 10 CFU / g	Chromocult Coliform Agar	TL.8.2/16
Coliform	< 1000 CFU / g	Chromocult Coliform Agar	TL.8.2/16
Salmonella	negative / 750 g	BSA, BPLS Agar	TL.8.2/17
Mould	< 10000 CFU / g	DG18	TL.8.2/19
Yeast	< 10000 CFU / g	DG18	TL.8.2/19



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7. SHELF LIFE & RECOMMENDED STORAGE CONDITIONS :

Vacuum packing	10 months after date of production*	Recommended conditions:	
Non-vacuum	8 months after date of production*	Storage temperature	10 - 20 °C
* if stored under recommended conditions		Storage humidity	55 - 65 %

8. PROVIDED LABEL INFORMATION :

Brand, product, crop year, batch nr., production date, best before date.

9. CERTIFICATES & ANALYSIS REPORTS :

HACCP	✓	ISO 9001	✓
Kosher	✓	Halal (available)	✓
BIO	✓	BRC Food	✓
IFS Food (available)	✓	ISO 22000 (available)	✓
UTZ (available in UTZ)	✓		
Analysis report	Provided with each delivery	Health certificate	Provided with each delivery

10. PACKAGING :



Multiple variations possible (vacuum or non-vacuum).

11. TRANSPORT CONDITIONS :

Transport should take place under hygienic conditions. Stacking of the pallets is not possible.

12. ALLERGENS :

Allergens				Complementary allergens				
1.1	Wheat	X	8.2	Hazelnuts	✓	20.0	Lactose	X
1.2	Rye	X	8.3	Walnuts	X	21.0	Cacao	X
1.3	Barley	X	8.4	Cashewnuts	X	22.0	E620 – E625	X
1.4	Oats	X	8.5	Pecannuts	X	23.0	Chickenmeat	X
1.5	Dinkel wheat	X	8.6	Brazil nuts	X	24.0	Coriander	X
1.6	Kamult	X	8.7	Pistachio nuts	X	25.0	Corn	X
1	(**) Gluten	X	8.8	Macademia nuts	X	26.0	Pulse crops	X
2.0	Crustaceans	X	9.0	Celery	X	27.0	Beef	X
3.0	Eggs	X	10.0	Mustard	X	28.0	Pork	X
4.0	Fish	X	11.0	Sesame	X	29.0	Carrots	X
5.0	Peanuts	X	12.0	Sulphur dioxide and sulfites / sulphite	X	X = absent & cross contamination not possible ✓ = present (**) = Gluten Free according to EU Regulation NO 828/2014		
6.0	Soja	X	13.0	Lupin	X			
7.0	Cowmilk	X	14.0	Molluscs	X			
8.1	Almonds	X						

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PRODUCT SPECIFICATION

Document Nr.	: 05	Organic natural hazelnuts Extra Class TS 3075	Rev.nr.	: -3-
Date of issue	: 19-02-'13	9-15 mm, 10-11 mm, 11-13 mm, 13-15 mm	Rev.date	: 01-11-'18
Page	: 1 of 2	Article group: 013		

1. PRODUCT CHARACTERISTICS :

Flavour	Typical for raw hazelnut kernels, natural taste - no odd taste and/or odour		
Appearance	Typical for raw hazelnut kernels, reddish brown		
Composition	100% hazelnut, no additives	Country of origin	Turkey

2. NUTRITIONAL VALUE / 100 g:

Energy value	628 Kcal & 2629 KJ		Total lipid (fat)	60.75 g	
Carbohydrate, by difference	16.7 g	Fiber, total dietary	9.7 g	Sugars, total	4.34 g
Protein	14.95 g	Calcium, Ca	114 mg	Iron, Fe	4.70 mg
Vitamin A	1 µg	Vitamin C	6.3 mg	Sodium, Na & Cholesterol	0 mg
Fatty acids / 100 g					
saturated	4.464 g	monounsaturated	45.652 g	polyunsaturated	7.920 g

3. GMO & IRRADIATION :

Irradiated	No	Traceability & labelling according to EC 1830/2003 necessary	No
GMO-free	Yes	Authorization according to EC 1829/2003 necessary	No

4. PHYSICAL CHARACTERISTICS :

<u>Characteristic</u>	<u>Max value (%)</u>	<u>Method</u>	<u>Directive</u>
Size over	3.0 (1 mm interval 5.0)	Sieves Test	TL.8.2/11
Size under	3.0 (1 mm interval 5.0)	Sieves Test	TL.8.2/11
Rotten	1.0	Visual	TL.8.2/07
Foreign matters (stone)	10 pieces/ton	Visual	TL.8.2/07
Shell parts	0.2	Visual	TL.8.2/07
Pointers	4.0	Visual	TL.8.2/07
Shrivelled, tumorous, lemony	2.0	Visual	TL.8.2/07
Mechanically damaged	3.0	Visual	TL.8.2/07
Broken	0.5	Visual	TL.8.2/07
Twins	2.0	Visual	TL.8.2/07

5. CHEMICAL CHARACTERISTICS :

<u>Characteristic</u>	<u>Max value (%)</u>	<u>Method</u>	<u>Directive</u>
Moisture	6.0	100 ± 5 °C * 4h	TL8.2/04
FFA (as oleic acid - in oil)	0.5	0.1 N NaOH Titration	TL8.2/05
Peroxide (meq O ₂ / kg - in oil)	0.5	0.01 N Na ₂ S ₂ O ₃ Titration	TL8.2/06
Aflatoxin B1	5 ppb	HPLC	TL8.2/08
Total Aflatoxin (B1+B2+G1+G2)	10 ppb	HPLC	TL8.2/08

6. MICROBIOLOGICAL CHARACTERISTICS :

<u>Micro organism</u>	<u>Value</u>	<u>Method</u>	<u>Directive</u>
Total plate count	< 100000 CFU / g	PCA	TL.8.2/13
Enterobacteriaceae	< 1000 CFU / g	VRBD Agar	TL.8.2/15
Escherichia coli	< 10 CFU / g	Chromocult Coliform Agar	TL.8.2/16
Coliform	< 1000 CFU / g	Chromocult Coliform Agar	TL.8.2/16
Salmonella	negative / 750 g	BSA, BPLS Agar	TL.8.2/17
Mould	< 10000 CFU / g	DG18	TL.8.2/19
Yeast	< 10000 CFU / g	DG18	TL.8.2/19



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7. SHELF LIFE & RECOMMENDED STORAGE CONDITIONS :

Vacuum packing	10 months after date of production*	Recommended conditions:	
None vacuum	8 months after date of production*	Storage temperature	10 - 20 °C
* if stored under recommended conditions		Storage humidity	55 - 65 %

8. PROVIDED LABEL INFORMATION :

Brand, product, crop year, batch nr., production date, best before date.

9. CERTIFICATES & ANALYSIS REPORTS :

HACCP	✓	ISO 9001	✓
Kosher	✓	Halal (available)	✓
BIO	✓	BRC Food	✓
IFS Food (available)	✓	ISO 22000 (available)	✓
UTZ (available in UTZ)	✓		
Analysis report	Provided with each delivery	Health certificate	Provided with each delivery

10. PACKAGING :

Multiple variations possible (vacuum or non-vacuum).

11. TRANSPORT CONDITIONS :

Transport should take place under hygienic conditions. Stacking of the pallets is not possible.

12. ALLERGENS :

Allergens					Complementary allergens			
1.1	Wheat	X	8.2	Hazelnuts	✓	20.0	Lactose	X
1.2	Rye	X	8.3	Walnuts	X	21.0	Cacao	X
1.3	Barley	X	8.4	Cashewnuts	X	22.0	E620 – E625	X
1.4	Oats	X	8.5	Pecannuts	X	23.0	Chickenmeat	X
1.5	Dinkel wheat	X	8.6	Brazil nuts	X	24.0	Coriander	X
1.6	Kamult	X	8.7	Pistachio nuts	X	25.0	Corn	X
1	(**) Gluten	X	8.8	Macademia nuts	X	26.0	Pulse crops	X
2.0	Crustaceans	X	9.0	Celery	X	27.0	Beef	X
3.0	Eggs	X	10.0	Mustard	X	28.0	Pork	X
4.0	Fish	X	11.0	Sesame	X	29.0	Carrots	X
5.0	Peanuts	X	12.0	Sulphur dioxide and sulfites / sulphite	X			
6.0	Soja	X						
7.0	Cowmilk	X	13.0	Lupin	X			
8.1	Almonds	X	14.0	Molluscs	X			

X = absent & cross contamination not possible
 ✓ = present
 (**) = Gluten Free according to EU regulation NO 828/2014

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PRODUCT SPECIFICATION

Document Nr.	: 05	Organic natural hazelnuts Class 1 TS 3075	Rev.nr.	: -7-
Date of issue	: 26-03-'02	9-15 mm, 11-13 mm, 13-15 mm	Rev.date	01-11-'18
Page	: 1 of 2	Article group: 001		

1. PRODUCT CHARACTERISTICS :

Flavour	Typical for raw hazelnut kernels, natural taste - no odd taste and/or odour		
Appearance	Typical for raw hazelnut kernels, reddish brown		
Composition	100% hazelnut, no additives	Country of origin	Turkey

2. NUTRITIONAL VALUE / 100 g:

Energy value	628 Kcal & 2629 KJ		Total lipid (fat)	60.75 g	
Carbohydrate, by difference	16.7 g	Fiber, total dietary	9.7 g	Sugars, total	4.34 g
Protein	14.95 g	Calcium, Ca	114 mg	Iron, Fe	4.70 mg
Vitamin A	1 µg	Vitamin C	6.3 mg	Sodium, Na & Cholesterol	0 mg
Fatty acids / 100 g					
saturated	4.464 g	monounsaturated	45.652 g	polyunsaturated	7.920 g

3. GMO & IRRADIATION :

Treated with radiation	No	Traceability & labelling according to EC 1830/2003 necessary	No
Product is GMO-free	Yes	Authorization according to EC 1829/2003 necessary	No

4. PHYSICAL CHARACTERISTICS :

<u>Characteristic</u>	<u>Max value (%)</u>	<u>Method</u>	<u>Directive</u>
Size over	5.0 (1 mm interval 10.0)	Sieves Test	TL.8.2/11
Size under	5.0 (1 mm interval 10.0)	Sieves Test	TL.8.2/11
Rotten	2.0	Visual	TL.8.2/07
Foreign matters (stone)	10 pieces/ton	Visual	TL.8.2/07
Shell parts	0.2	Visual	TL.8.2/07
Pointers	6.0	Visual	TL.8.2/07
Shrivelled, tumorous, lemony	4.0	Visual	TL.8.2/07
Mechanically damaged	8.0	Visual	TL.8.2/07
Broken	1.0	Visual	TL.8.2/07
Twins	5.0	Visual	TL.8.2/07

5. CHEMICAL CHARACTERISTICS :

<u>Characteristic</u>	<u>Max value (%)</u>	<u>Method</u>	<u>Directive</u>
Moisture	6.0	100 ± 5 °C * 4h	TL8.2/04
FFA (as oleic acid - in oil)	Sept-Mar 0.7/Apr-Aug 1.0	0.1 N NaOH Titration	TL8.2/05
Peroxide (meq O ₂ / kg - in oil)	Sept-Mar 0.7/Apr-Aug 1.0	0.01 N Na ₂ S ₂ O ₃ Titration	TL8.2/06
Aflatoxin B1	5 ppb	HPLC	TL8.2/08
Total Aflatoxin (B1+B2+G1+G2)	10 ppb	HPLC	TL8.2/08

6. MICROBIOLOGICAL CHARACTERISTICS :

<u>Micro organism</u>	<u>Value</u>	<u>Method</u>	<u>Directive</u>
Total plate count	< 100000 CFU / g	PCA	TL.8.2/13
Enterobacteriaceae	< 1000 CFU / g	VRBD Agar	TL.8.2/15
Escherichia coli	< 10 CFU / g	Chromocult Coliform Agar	TL.8.2/16
Coliform	< 1000 CFU / g	Chromocult Coliform Agar	TL.8.2/16
Salmonella	negative / 750 g	BSA, BPLS Agar	TL.8.2/17
Mould	< 10000 CFU / g	DG18	TL.8.2/19
Yeast	< 10000 CFU / g	DG18	TL.8.2/19



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7. SHELF LIFE & RECOMMENDED STORAGE CONDITIONS :

Vacuum packing	10 months after date of production*	Recommended conditions:	
Non-vacuum	8 months after date of production*	Storage temperature	10 - 20 °C
* if stored under recommended conditions		Storage humidity	55 - 65 %

8. PROVIDED LABEL INFORMATION :

Brand, product, crop year, batch nr., production date, best before date.

9. CERTIFICATES & ANALYSIS REPORTS :

HACCP	✓	ISO 9001	✓
Kosher	✓	Halal (available)	✓
BIO	✓	BRC Food	✓
IFS Food (available)	✓	ISO 22000 (available)	✓
UTZ (available in UTZ)	✓		
Analysis report	Provided with each delivery	Health certificate	Provided with each delivery

10. PACKAGING :

Multiple variations possible (vacuum or non-vacuum).

11. TRANSPORT CONDITIONS :

Transport should take place under hygienic conditions. Stacking of the pallets is not possible.

12. ALLERGENS :

Allergens				Complementary allergens				
1.1	Wheat	X	8.2	Hazelnuts	✓	20.0	Lactose	X
1.2	Rye	X	8.3	Walnuts	X	21.0	Cacao	X
1.3	Barley	X	8.4	Cashewnuts	X	22.0	E620 – E625	X
1.4	Oats	X	8.5	Pecannuts	X	23.0	Chickenmeat	X
1.5	Dinkel wheat	X	8.6	Brazil nuts	X	24.0	Coriander	X
1.6	Kamult	X	8.7	Pistachio nuts	X	25.0	Corn	X
1	(**) Gluten	X	8.8	Macademia nuts	X	26.0	Pulse crops	X
2.0	Crustaceans	X	9.0	Celery	X	27.0	Beef	X
3.0	Eggs	X	10.0	Mustard	X	28.0	Pork	X
4.0	Fish	X	11.0	Sesame	X	29.0	Carrots	X
5.0	Peanuts	X	12.0	Sulphur dioxide and sulfites / sulphite	X	X = absent & cross contamination not possible ✓ = present (**) = Gluten Free according to EU Regulation NO 828/2014		
6.0	Soja	X	13.0	Lupin	X			
7.0	Cowmilk	X	14.0	Molluscs	X			
8.1	Almonds	X						

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Approved by
General Manager, Mr. Mehmet Soyuturk





PRODUCT SPECIFICATION

Document Nr.	: 05	Organic natural hazelnuts	Rev.nr.	: -7-
Date of issue	: 26-03-'02	9-11 mm	Rev.date	: 01-11-'18
Page	: 1 of 2	Article group: 002		

1. PRODUCT CHARACTERISTICS :

Flavour	Typical for raw hazelnut kernels, natural taste - no odd taste and/or odour		
Appearance	Typical for raw hazelnut kernels, reddish brown		
Composition	100% hazelnut, no additives	Country of origin	Turkey

2. NUTRITIONAL VALUE / 100 g :

Energy value	628 Kcal & 2629 KJ		Total lipid (fat)	60.75 g	
Carbohydrate, by difference	16.7 g	Fiber, total dietary	9.7 g	Sugars, total	4.34 g
Protein	14.95 g	Calcium, Ca	114 mg	Iron, Fe	4.70 mg
Vitamin A	1 µg	Vitamin C	6.3 mg	Sodium, Na & Cholesterol	0 mg
Fatty acids/100 g					
saturated	4.464 g	monounsaturated	45.652 g	polyunsaturated	7.920 g

3. GMO & IRRADIATION :

Irradiated	No	Traceability & labelling according to EC 1830/2003 necessary	No
GMO-free	Yes	Authorization according to EC 1829/2003 necessary	No

4. PHYSICAL CHARACTERISTICS :

<u>Characteristic</u>	<u>Max value (%)</u>	<u>Method</u>	<u>Directive</u>
Size over	5.0	Sieves Test	TL.8.2/11
Size under	5.0	Sieves Test	TL.8.2/11
Rotten	2.0	Visual	TL.8.2/07
Foreign matters (stone)	10 pieces/ton	Visual	TL.8.2/07
Shell parts	0.2	Visual	TL.8.2/07
Pointers	15.0	Visual	TL.8.2/07
Shrivelled	25.0	Visual	TL.8.2/07
Tumorous, lemony	8.0	Visual	TL.8.2/07
Mechanically damaged	8.0	Visual	TL.8.2/07
Broken	1.0	Visual	TL.8.2/07
Twins	5.0	Visual	TL.8.2/07

5. CHEMICAL CHARACTERISTICS :

<u>Characteristic</u>	<u>Max value (%)</u>	<u>Method</u>	<u>Directive</u>
Moisture	6.0	100 ± 5 °C * 4h	TL8.2/04
FFA (as oleic acid - in oil)	Sept-Mar 0.7/Apr-Aug 1.0	0.1 N NaOH Titration	TL8.2/05
Peroxide (meq O ₂ / kg - in oil)	Sept-Mar 0.7/Apr-Aug 1.0	0.01 N Na ₂ S ₂ O ₃ Titration	TL8.2/06
Aflatoxin B1	5 ppb	HPLC	TL8.2/08
Total Aflatoxin (B1+B2+G1+G2)	10 ppb	HPLC	TL8.2/08

6. MICROBIOLOGICAL CHARASTERISTICS :

<u>Micro organism</u>	<u>Value</u>	<u>Method</u>	<u>Directive</u>
Total plate count	< 100000 CFU / g	PCA	TL.8.2/13
Enterobacteriaceae	< 1000 CFU / g	VRBD Agar	TL.8.2/15
Escherichia coli	< 10 CFU / g	Chromocult Coliform Agar	TL.8.2/16
Coliform	< 1000 CFU / g	Chromocult Coliform Agar	TL.8.2/16
Salmonella	negative / 750 g	BSA, BPLS Agar	TL.8.2/17
Mould	< 10000 CFU / g	DG18	TL.8.2/19
Yeast	< 10000 CFU / g	DG18	TL.8.2/19



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Date of issue : 26-03-'02	9-11 mm	Rev.date :01-11-'18
Page : 2 of 2	Article group: 002	

7. SHELF LIFE & RECOMMENDED STORAGE CONDITIONS :

Vacuum packing	10 months after date of production*	Recommended conditions:	
Non-vacuum	8 months after date of production*	Storage temperature	10 - 20 °C
* if stored under recommended conditions		Storage humidity	55 - 65 %

8. PROVIDED LABEL INFORMATION :

Brand, product, crop year, batch nr., production date, best before date.

9. CERTIFICATES & ANALYSIS REPORTS :

HACCP	✓	ISO 9001	✓
Kosher	✓	Halal (available)	✓
BIO	✓	BRC Food	✓
IFS Food (available)	✓	ISO 22000 (available)	✓
UTZ (available in UTZ)	✓		
Analysis report	Provided with each delivery	Health certificate	Provided with each delivery

10. PACKAGING :

Multiple variations possible (vacuum or non-vacuum).



11. TRANSPORT CONDITIONS :

Transport should take place under hygienic conditions. Stacking of the pallets is not possible.

12. ALLERGENS :

Allergens				Complementary allergens				
1.1	Wheat	X	8.2	Hazelnuts	✓	20.0	Lactose	X
1.2	Rye	X	8.3	Walnuts	X	21.0	Cacao	X
1.3	Barley	X	8.4	Cashewnuts	X	22.0	E620 – E625	X
1.4	Oats	X	8.5	Pecannuts	X	23.0	Chickenmeat	X
1.5	Dinkel wheat	X	8.6	Brazil nuts	X	24.0	Coriander	X
1.6	Kamult	X	8.7	Pistachio nuts	X	25.0	Corn	X
1	(**) Gluten	X	8.8	Macademia nuts	X	26.0	Pulse crops	X
2.0	Crustaceans	X	9.0	Celery	X	27.0	Beef	X
3.0	Eggs	X	10.0	Mustard	X	28.0	Pork	X
4.0	Fish	X	11.0	Sesame	X	29.0	Carrots	X
5.0	Peanuts	X	12.0	Sulphur dioxide and sulfites / sulphite	X			
6.0	Soja	X	13.0	Lupin	X			
7.0	Cowmilk	X	14.0	Molluscs	X			
8.1	Almonds	X						

X = absent & cross contamination not possible
 ✓ = present
 (**) = Gluten Free according to EU Regulation NO 828/2014

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PRODUCT SPECIFICATION

Document Nr. : 05	Organic natural sliced hazelnuts	Rev.nr. :-5-
Date of issue : 25-07-'13	0.8-1.0 mm, 1.0-1.5 mm, 0.8-1.5 mm	Rev.date :01-11-'18
Page : 1 of 2	Article group: 019	

1. PRODUCT CHARACTERISTICS :

Flavour	Typical for raw hazelnuts, no odd taste and/or odour		
Appearance	Typical for raw hazelnuts, white slices with reddish brown skin		
Composition	100% hazelnut, no additives	Country of origin	Turkey

2. NUTRITIONAL VALUE / 100 g :

Energy value	629 Kcal & 2629KJ		Total lipid (fat)	60.75 g	
Carbohydrate, by difference	16.7 g	Fiber, total dietary	9.7 g	Sugars, total	4.34 g
Protein	14.95 g	Calcium, Ca	114 mg	Iron, Fe	4.70 mg
Vitamin A	1 µg	Vitamin C	6.3 mg	Sodium, Na & Cholesterol	0 mg
Fatty acids/100 g					
saturated	4.464 g	monounsaturated	45.652 g	polyunsaturated	7.920 g

3. GMO & IRRADIATION :

Irradiated	No	Traceability & labelling according to EC 1830/2003 necessary	No
GMO-free	Yes	Authorization according to EC 1829/2003 necessary	No

4. PHYSICAL CHARACTERISTICS :

<u>Characteristic</u>	<u>Max value (%)</u>	<u>Method</u>	<u>Directive</u>
Size over	5.0	Sieves Test	TL.8.2/11
Size under	5.0	Sieves Test	TL.8.2/11
Foreign matters (stone/shell)	0.0001	Visual	TL.8.2/07
Skin parts, dust	0.5	Visual	TL.8.2/07
Parts under 4 mm	10.0	Visual	TL.8.2/07

5. CHEMICAL CHARACTERISTICS :

<u>Characteristic</u>	<u>Max value (%)</u>	<u>Method</u>	<u>Directive</u>
Moisture	6.0	100 ± 5 °C * 4h	TL8.2/04
FFA (as oleic acid - in oil)	1.0	0.1 N NaOH Titration	TL8.2/05
Peroxide (meq O ₂ / kg - in oil)	1.0	0.01 N Na ₂ S ₂ O ₃ Titration	TL8.2/06
Aflatoxin B1	5 ppb	HPLC	TL8.2/08
Total Aflatoxin (B1+B2+G1+G2)	10 ppb	HPLC	TL8.2/08

6. MICROBIOLOGICAL CHARACTERISTICS :

<u>Micro organism</u>	<u>Value</u>	<u>Method</u>	<u>Directive</u>
Total plate count	< 100000 CFU / g	PCA	TL.8.2/13
Enterobacteriaceae	< 200 CFU / g	VRBD Agar	TL.8.2/15
Escherichia coli	< 10 CFU / g	Chromocult Coliform Agar	TL.8.2/16
Coliform	< 100 CFU / g	Chromocult Coliform Agar	TL.8.2/16
Salmonella	negative / 750 g	BSA, BPLS Agar	TL.8.2/17
Staphylococcus aureus	< 100 CFU / g	BPA	TL.8.2/18
Mould	< 10000 CFU / g	DG18	TL.8.2/19
Yeast	< 10000 CFU / g	DG18	TL.8.2/19



Document Nr. : 05	Organic natural sliced hazelnuts	Rev.nr. :-5-
Date of issue : 25-07-'13	0.8-1.0 mm, 1.0-1.5 mm, 0.8-1.5 mm	Rev.date :01-11-'18
Page : 2 of 2	Article group: 019	

7. SHELF LIFE & RECOMMENDED STORAGE CONDITIONS :

Vacuum packing	9 months after date of production*	Recommended conditions:	
		Storage temperature	10 - 20 °C
		Storage humidity	55 - 65 %

* if stored under recommended conditions

8. PROVIDED LABEL INFORMATION :

Brand, product, crop year, batch nr., production date, best before date.

9. CERTIFICATES & ANALYSIS REPORTS :

HACCP	✓	ISO 9001	✓
Kosher	✓	Halal (available)	✓
BIO	✓	BRC Food	✓
IFS Food (available)	✓	ISO 22000 (available)	✓
UTZ (available in UTZ)	✓		
Analysis report	Provided with each delivery	Health certificate	Provided with each delivery

10. PACKAGING :

Multiple variations possible (vacuum or non-vacuum).

11. TRANSPORT CONDITIONS :

Transport should take place under hygienic conditions. Stacking of the pallets is not possible.

12. ALLERGENS :

Allergens					Complementary allergens			
1.1	Wheat	X	8.2	Hazelnuts	✓	20.0	Lactose	X
1.2	Rye	X	8.3	Walnuts	X	21.0	Cacao	X
1.3	Barley	X	8.4	Cashewnuts	X	22.0	E620 – E625	X
1.4	Oats	X	8.5	Pecannuts	X	23.0	Chickenmeat	X
1.5	Dinkel wheat	X	8.6	Brazil nuts	X	24.0	Coriander	X
1.6	Kamult	X	8.7	Pistachio nuts	X	25.0	Corn	X
1	(**) Gluten	X	8.8	Macademia nuts	X	26.0	Pulse crops	X
2.0	Crustaceans	X	9.0	Celery	X	27.0	Beef	X
3.0	Eggs	X	10.0	Mustard	X	28.0	Pork	X
4.0	Fish	X	11.0	Sesame	X	29.0	Carrots	X
5.0	Peanuts	X	12.0	Sulphur dioxide and sulfites / sulphite	X			
6.0	Soja	X	13.0	Lupin	X			
7.0	Cowmilk	X	14.0	Molluscs	X			
8.1	Almonds	X						

X = absent & cross contamination not possible
 ✓ = present
 (**) = Gluten Free according to EU Regulation NO 828/2014

Drafted by
Quality Assurance Manager, Ms. Nathalie van den Heuvel



Approved by
General Manager, Mr. Mehmet Soy Turk





PRODUCT SPECIFICATION

Document Nr.	: 05	Organic natural chopped hazelnuts (meal)	Rev.nr. : -4-
Date of issue	: 21-07-'15	0-2 mm, 0-3 mm, 0-4 mm	Rev.date : 01-11-'18
Page	: 1 of 2	Article group: 025	

1. PRODUCT CHARACTERISTICS :

Flavour	Typical for raw hazelnuts, no odd taste and/or odour		
Appearance	Typical for raw hazelnuts, white meal with reddish brown skin		
Composition	100% hazelnut, no additives	Country of origin	Turkey

2. NUTRITIONAL VALUE / 100 g :

Energy value	628 Kcal & 2629 KJ	Total lipid (fat)	60.75 g
Carbohydrate, by difference	16.7 g	Fiber, total dietary	9.7 g
Protein	14.95 g	Sugars, total	4.34 g
Vitamin A	1 µg	Calcium, Ca	114 mg
		Iron, Fe	4.70 mg
		Vitamin C	6.3 mg
		Sodium, Na & Cholesterol	0 mg
Fatty acids/100 g			
saturated	4.646 g	monounsaturated	45.652 g
		polyunsaturated	7.920 g

3. GMO & IRRADIATION :

Irradiated	No	Traceability & labelling according to EC 1830/2003 necessary	No
GMO-free	Yes	Authorization according to EC 1829/2003 necessary	No

4. PHYSICAL CHARACTERISTICS :

<u>Characteristic</u>	<u>Max value (%)</u>	<u>Method</u>	<u>Directive</u>
Size over	5.0	Sieves Test	TL8.2/11
Foreign matters (stone/shell)	0.0001	Visual	TL8.2/07

5. CHEMICAL CHARACTERISTICS :

<u>Characteristic</u>	<u>Max value (%)</u>	<u>Method</u>	<u>Directive</u>
Moisture	6.0	100 ± 5 °C * 4h	TL8.2/04
FFA (as oleic acid - in oil)	1.0	0.1 N NaOH Titration	TL8.2/05
Peroxide (meq O ₂ / kg - in oil)	1.0	0.01 N Na ₂ S ₂ O ₃ Titration	TL8.2/06
Aflatoxin B1	5 ppb	HPLC	TL8.2/08
Total Aflatoxin (B1+B2+G1+G2)	10 ppb	HPLC	TL8.2/08

6. MICROBIOLOGICAL CHARACTERISTICS :

<u>Micro organism</u>	<u>Value</u>	<u>Method</u>	<u>Directive</u>
Total plate count	< 100000 CFU / g	PCA	TL8.2/13
Enterobacteriaceae	< 200 CFU / g	VRBD Agar	TL8.2/15
Escherichia coli	< 10 CFU / g	Chromocult Coliform Agar	TL8.2/16
Coliform	< 1000 CFU / g	Chromocult Coliform Agar	TL8.2/16
Salmonella	negative / 750 g	BSA, BPLS Agar	TL8.2/17
Staphylococcus aureus	< 100 CFU / g	BPA	TL8.2/18
Mould	< 10000 CFU / g	DG18	TL8.2/19
Yeast	< 10000 CFU / g	DG18	TL8.2/19



Document Nr. : 05	Organic natural chopped hazelnuts (meal)	Rev.nr. :-4-
Date of issue : 21-07-'15	0-2 mm, 0-3 mm, 0-4 mm	Rev.date :01-11-'18
Page : 2 of 2	Article group: 025	

7. SHELF LIFE & RECOMMENDED STORAGE CONDITIONS :

Vacuum packing	9 months after date of production*	Recommended conditions:	
		Storage temperature	10 - 20 °C
		Storage humidity	55 - 65 %

* if stored under recommended conditions

8. PROVIDED LABEL INFORMATION :

Brand, product, crop year, batch nr., production date, best before date.

9. CERTIFICATES & ANALYSIS REPORTS :

HACCP	✓	ISO 9001	✓
Kosher	✓	Halal (available)	✓
BIO	✓	BRC Food	✓
IFS Food (available)	✓	ISO 22000 (available)	✓
UTZ (available in UTZ)	✓		
Analysis report	Provided with each delivery	Health certificate	Provided with each delivery

10. PACKAGING :

Multiple variations possible (vacuum or non-vacuum).

11. TRANSPORT CONDITIONS :

Transport should take place under hygienic conditions. Stacking of the pallets is not possible.

12. ALLERGENS :

Allergens				Complementary allergens						
1.1	Wheat	X		8.2	Hazelnuts	✓		20.0	Lactose	X
1.2	Rye	X		8.3	Walnuts	X		21.0	Cacao	X
1.3	Barley	X		8.4	Cashewnuts	X		22.0	E620 – E625	X
1.4	Oats	X		8.5	Pecannuts	X		23.0	Chickenmeat	X
1.5	Dinkel wheat	X		8.6	Brazil nuts	X		24.0	Coriander	X
1.6	Kamult	X		8.7	Pistachio nuts	X		25.0	Corn	X
1	(**) Gluten	X		8.8	Macademia nuts	X		26.0	Pulse crops	X
2.0	Crustaceans	X		9.0	Celery	X		27.0	Beef	X
3.0	Eggs	X		10.0	Mustard	X		28.0	Pork	X
4.0	Fish	X		11.0	Sesame	X		29.0	Carrots	X
5.0	Peanuts	X		12.0	Sulphur dioxide and sulfites / sulphite	X				
6.0	Soja	X								
7.0	Cowmilk	X		13.0	Lupin	X				
8.1	Almonds	X		14.0	Molluscs	X				

X = absent & cross contamination not possible
 ✓ = present
 (**) = Gluten Free according to EU Regulation NO 828/2014

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PRODUCT SPECIFICATION

Document Nr. : 05	Organic blanched hazelnuts	Rev.nr. :-6-
Date of issue : 26-03-'02	9-11, 10-12, 11-12, 11-13, 12-14, 13-15 mm	Rev.date :01-11-'18
Page : 1 of 2	Article group: 004	

1. PRODUCT CHARACTERISTICS :

Flavour	Typical for blanched hazelnuts, no odd taste and/or odour		
Appearance	Typical for blanched hazelnuts, off-white kernels		
Composition	100% hazelnut, no additives	Country of origin	Turkey

2. NUTRITIONAL VALUE / 100 g :

Energy value	629 Kcal & 2633 KJ		Total lipid (fat)	61.2 g	
Carbohydrate, by difference	17.0 g	Fiber, total dietary	11.0 g	Sugars, total	3.5 g
Protein	13.7 g	Calcium, Ca	149 mg	Iron, Fe	3.3 mg
Vitamin A	0.5 µg	Vitamin C	2.0 mg	Sodium, Na & Cholesterol	0 mg
Fatty acids/100 g					
saturated	4.7 g	monounsaturated	48.2 g	polyunsaturated	5.6 g

3. GMO & IRRADIATION :

Treated with radiation	No	Traceability & labelling according to EC 1830/2003 necessary	No
Product is GMO-free	Yes	Authorization according to EC 1829/2003 necessary	No

4. PHYSICAL CHARACTERISTICS :

<u>Characteristic</u>	<u>Max value (%)</u>	<u>Method</u>	<u>Directive</u>
Size over	10.0	Sieves Test	TL.8.2/11
Size under	15.0	Sieves Test	TL.8.2/11
Rotten	1.0	Visual	TL.8.2/07
Foreign matters (stone/shell)	10 pcs/ton	Visual	TL.8.2/07
Foreign matters (other)	0.0	Visual	TL.8.2/07
Broken, twins	2.0	Visual	TL.8.2/07
Mechanically damaged	10.0	Visual	TL.8.2/07
Pieces with skin	5.0	Visual	TL.8.2/07

5. CHEMICAL CHARACTERISTICS :

<u>Characteristic</u>	<u>Max value (%)</u>	<u>Method</u>	<u>Directive</u>
Moisture	3.5	100 ± 5 °C * 4h	TL8.2/04
FFA (as oleic acid - in oil)	Sep-Feb 0.5/Mar-Aug 1.0	0.1 N NaOH Titration	TL8.2/05
Peroxide (meq O ₂ / kg - in oil)	1.0	0.01 N Na ₂ S ₂ O ₃ Titration	TL8.2/06
Aflatoxin B1	5 ppb	HPLC	TL8.2/08
Total Aflatoxin (B1+B2+G1+G2)	10 ppb	HPLC	TL8.2/08
Rancimat	Sep-Feb 6h/Mar-Aug 5,5h	Metrohm 130°C	TL8.2/24

6. MICROBIOLOGICAL CHARACTERISTICS :

<u>Micro organism</u>	<u>Value</u>	<u>Method</u>	<u>Directive</u>
Total plate count	< 5000 CFU / g	PCA	TL.8.2/13
Enterobacteriaceae	< 10 CFU / g	VRBD Agar	TL.8.2/15
Escherichia coli	negative / g	Chromocult coliform Agar	TL.8.2/16
Coliform	< 10 CFU / g	Chromocult coliform Agar	TL.8.2/16
Salmonella	negative / 750 g	BSA, BPLS Agar	TL.8.2/17
Staphylococcus aureus	< 10 CFU / g	BPA	TL.8.2/18
Mould	< 100 CFU / g	DG18	TL.8.2/19
Yeast	< 100 CFU / g	DG18	TL.8.2/19



Document Nr. : 05	Organic blanched hazelnuts	Rev.nr. :-6-
Date of issue : 26-03-'02	9-11, 10-12, 11-12, 11-13, 12-14, 13-15 mm	Rev.date :01-11-'18
Page : 2 of 2	Article group: 004	

7. SHELF LIFE & RECOMMENDED STORAGE CONDITIONS :

Vacuum packing	12 months after date of production*	Recommended conditions:	
		Storage temperature	10 - 20 °C
		Storage humidity	55 - 65 %

* if stored under recommended conditions

8. PROVIDED LABEL INFORMATION :

Brand, product, crop year, batch nr., production date, best before date.

9. CERTIFICATES & ANALYSIS REPORTS :

HACCP	✓	ISO 9001	✓
Kosher	✓	Halal (available)	✓
BIO	✓	BRC Food	✓
IFS Food (available)	✓	ISO 22000 (available)	✓
UTZ (available in UTZ)	✓		
Analysis report	Provided with each delivery	Health certificate	Provided with each delivery

10. PACKAGING :

Multiple variations possible (vacuum or non-vacuum).

11. TRANSPORT CONDITIONS :

Transport should take place under hygienic conditions. Stacking of the pallets is not possible.

12. ALLERGENS :

Allergens				Complementary allergens				
1.1	Wheat	X	8.2	Hazelnuts	✓	20.0	Lactose	X
1.2	Rye	X	8.3	Walnuts	X	21.0	Cacao	X
1.3	Barley	X	8.4	Cashewnuts	X	22.0	E620 – E625	X
1.4	Oats	X	8.5	Pecannuts	X	23.0	Chickenmeat	X
1.5	Dinkel wheat	X	8.6	Brazil nuts	X	24.0	Coriander	X
1.6	Kamult	X	8.7	Pistachio nuts	X	25.0	Corn	X
1	(**) Gluten	X	8.8	Macademia nuts	X	26.0	Pulse crops	X
2.0	Crustaceans	X	9.0	Celery	X	27.0	Beef	X
3.0	Eggs	X	10.0	Mustard	X	28.0	Pork	X
4.0	Fish	X	11.0	Sesame	X	29.0	Carrots	X
5.0	Peanuts	X	12.0	Sulphur dioxide and sulfites / sulphite	X			
6.0	Soja	X	13.0	Lupin	X			
7.0	Cowmilk	X	14.0	Molluscs	X			
8.1	Almonds	X						

X = absent & cross contamination not possible
✓ = present
 (***) = Gluten Free according to EU Regulation NO 828/2014

Drafted by
Quality Assurance Manager, Ms. Nathalie van den Heuvel



Approved by
General Manager, Mr. Mehmet Soyuturk





PRODUCT SPECIFICATION

Document Nr. : 05	Organic blanched chopped hazelnuts (meal)	Rev.nr. : -3-
Date of issue : 05-11-'13	0-2 mm, 0-3 mm, 0-4 mm	Rev.date : 01-11-'18
Page : 1 of 2	Article group: 022	

1. PRODUCT CHARACTERISTICS :

Flavour	Typical for blanched hazelnuts, no odd taste and/or odour		
Appearance	Typical for blanched chopped hazelnuts, off-white pieces		
Composition	100% hazelnut, no additives	Country of origin	Turkey

2. NUTRITIONAL VALUE / 100 g :

Energy value	629 Kcal & 2633 KJ		Total lipid (fat)	61.2 g	
Carbohydrate, by difference	17.0 g	Fiber, total dietary	11.0 g	Sugars, total	3.5 g
Protein	13.7 g	Calcium, Ca	149 mg	Iron, Fe	3.3 mg
Vitamin A	0.5 µg	Vitamin C	2.0 mg	Sodium, Na & Cholesterol	0 mg
Fatty acids/100 g					
saturated	4.7 g	monounsaturated	48.2 g	polyunsaturated	5.6 g

3. GMO & IRRADIATION :

Treated with radiation	No	Traceability & labelling according to EC 1830/2003 necessary	No
Product is GMO-free	Yes	Authorization according to EC 1829/2003 necessary	No

4. PHYSICAL CHARACTERISTICS :

<u>Characteristic</u>	<u>Max value (%)</u>	<u>Method</u>	<u>Directive</u>
Size over	5.0	Sieves Test	TL8.2/11
Foreign matters (stone/other)	0.0	Visual	TL8.2/07
Foreign matters (shell)	0.0001	Visual	TL8.2/07
Pieces with skin	5.0	Visual	TL8.2/07

5. CHEMICAL CHARACTERISTICS :

<u>Characteristic</u>	<u>Max value (%)</u>	<u>Method</u>	<u>Directive</u>
Moisture	3.5	100 ± 5 °C * 4h	TL8.2/04
FFA (as oleic acid - in oil)	Sep-Feb 0.5/Mar-Aug 1.0	0.1 N NaOH Titration	TL8.2/05
Peroxide (meq O ₂ / kg - in oil)	1.0	0.01 N Na ₂ S ₂ O ₃ Titration	TL8.2/06
Aflatoxin B1	5 ppb	HPLC	TL8.2/08
Total Aflatoxin (B1+B2+G1+G2)	10 ppb	HPLC	TL8.2/08
Rancimat	Sep-Feb 6h/Mar-Aug 5,5h	Metrohm 130°C	TL8.2/24

6. MICROBIOLOGICAL MICRO ORGANISM :

<u>Micro organism</u>	<u>Value</u>	<u>Method</u>	<u>Directive</u>
Total bacteria count	< 5000 CFU / g	PCA	TL8.2/13
Enterobacteriaceae	< 10 CFU / g	VRBD Agar	TL8.2/15
Escherichia coli	negative / g	Chromocult Coliform Agar	TL8.2/16
Coliform	< 10 CFU / g	Chromocult Coliform Agar	TL8.2/16
Salmonella	negative / 750 g	BSA, BPLS Agar	TL8.2/17
Staphylococcus aureus	< 10 CFU / g	BPA	TL8.2/18
Mould	< 100 CFU / g	DG18	TL8.2/19
Yeast	< 100 CFU / g	DG18	TL8.2/19



Document Nr. : 05	Organic blanched chopped hazelnuts (meal)	Rev.nr. :-3-
Date of issue : 05-11-'13	0-2 mm, 0-3 mm, 0-4 mm	Rev.date : 01-11-'18
Page : 2 of 2	Article group: 022	

7. SHELF LIFE & RECOMMENDED STORAGE CONDITIONS :

Vacuum packing	12 months after date of production*	Recommended conditions:	
		Storage temperature	10 - 20 °C
		Storage humidity	55 - 65 %

* if stored under recommended conditions

8. PROVIDED LABEL INFORMATION :

Brand, product, crop year, batch nr., production date, best before date.

9. CERTIFICATES & ANALYSIS REPORTS :

HACCP	✓	ISO 9001	✓
Kosher	✓	Halal (available)	✓
BIO	✓	BRC Food	✓
IFS Food (available)	✓	ISO 22000 (available)	✓
UTZ (available in UTZ)	✓		
Analysis report	Provided with each delivery	Health certificate	Provided with each delivery

10. PACKAGING :

Multiple variations possible (vacuum or non-vacuum).

11. TRANSPORT CONDITIONS :

Transport should take place under hygienic conditions. Stacking of the pallets is not possible.

12. ALLERGENS :

Allergens				Complementary allergens				
1.1	Wheat	X	8.2	Hazelnuts	✓	20.0	Lactose	X
1.2	Rye	X	8.3	Walnuts	X	21.0	Cacao	X
1.3	Barley	X	8.4	Cashewnuts	X	22.0	E620 – E625	X
1.4	Oats	X	8.5	Pecannuts	X	23.0	Chickenmeat	X
1.5	Dinkel wheat	X	8.6	Brazil nuts	X	24.0	Coriander	X
1.6	Kamult	X	8.7	Pistachio nuts	X	25.0	Corn	X
1	(**) Gluten	X	8.8	Macademia nuts	X	26.0	Pulse crops	X
2.0	Crustaceans	X	9.0	Celery	X	27.0	Beef	X
3.0	Eggs	X	10.0	Mustard	X	28.0	Pork	X
4.0	Fish	X	11.0	Sesame	X	29.0	Carrots	X
5.0	Peanuts	X	12.0	Sulphur dioxide and sulfites / sulphite	X			
6.0	Soja	X	13.0	Lupin	X			
7.0	Cowmilk	X	14.0	Molluscs	X			
8.1	Almonds	X						

X = absent & cross contamination not possible
 ✓ = present
 (**) = Gluten Free according to EU Regulation NO 828/2014

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PRODUCT SPECIFICATION

Document Nr.	: 05	Organic blanched sliced hazelnuts	Rev.nr. : -3-
Date of issue	: 14-02-'13	0,8-1,5 mm	Rev.date : 01-11-'18
Page	: 1 of 2	Article group: 012	

1. PRODUCT CHARACTERISTICS :

Flavour	Typical for blanched hazelnuts, no odd taste and/or odour		
Appearance	Typical for blanched hazelnuts, off-white slices		
Composition	100% hazelnut, no additives	Country of origin	Turkey

2. NUTRITIONAL VALUE / 100 g :

Energy value	629 Kcal & 2633 KJ		Total lipid (fat)	61.2 g	
Carbohydrate, by difference	17.0 g	Fiber, total dietary	11.0 g	Sugars, total	3.5 g
Protein	13.7 g	Calcium, Ca	149 mg	Iron, Fe	3.3 mg
Vitamin A	0.5 µg	Vitamin C	2.0 mg	Sodium, Na & Cholesterol	0 mg
Fatty acids/100 g					
saturated	4.7 g	monounsaturated	48.2 g	polyunsaturated	5.6 g

3. GMO & IRRADIATION :

Treated with radiation	No	Traceability & labelling according to EC 1830/2003 necessary	No
Product is GMO-free	Yes	Authorization according to EC 1829/2003 necessary	No

4. PHYSICAL CHARACTERISTICS :

<u>Characteristic</u>	<u>Max value (%)</u>	<u>Method</u>	<u>Directive</u>
Size over	5.0	Sieves Test	TL.8.2/11
Size under	5.0	Sieves Test	TL.8.2/11
Foreign matters (stone/other)	0.0	Visual	TL.8.2/07
Foreign matters (shell)	0.0001	Visual	TL.8.2/07
Skin parts, dust	0.5	Visual	TL.8.2/07
Parts under 4 mm	10.0	Visual	TL.8.2/07

5. CHEMICAL CHARACTERISTICS :

<u>Characteristic</u>	<u>Max value (%)</u>	<u>Method</u>	<u>Directive</u>
Moisture	4.0	100 ± 5 °C * 4h	TL.8.2/04
FFA (as oleic acid - in oil)	Sep-Feb 0.75/Mar-Aug 1.0	0.1 N NaOH Titration	TL.8.2/05
Peroxide (meq O ₂ / kg - in oil)	1.0	0.01 N Na ₂ S ₂ O ₃ Titration	TL.8.2/06
Aflatoxin B1	5 ppb	HPLC	TL.8.2/08
Total Aflatoxin (B1+B2+G1+G2)	10 ppb	HPLC	TL.8.2/08
Rancimat	Sep-Feb 6h/Mar-Aug 5,5h	Metrohm 130°C	TL.8.2/24

6. MICROBIOLOGICAL CHARACTERISTICS :

<u>Micro organism</u>	<u>Value</u>	<u>Method</u>	<u>Directive</u>
Total bacteria count	< 5000 CFU / g	PCA	TL.8.2/13
Enterobacteriaceae	< 10 CFU / g	VRB Agar	TL.8.2/15
Escherichia coli	negative / g	Chromocult Coliform Agar	TL.8.2/16
Coliform	< 10 CFU / g	Chromocult Coliform Agar	TL.8.2/16
Salmonella	negative / 750 g	BSA, BPLS Agar	TL.8.2/17
Staphylococcus aureus	< 10 CFU / g	BPA	TL.8.2/18
Mould	< 100 CFU / g	DG18	TL.8.2/19
Yeast	< 100 CFU / g	DG18	TL.8.2/19



Document Nr. : 05	Organic blanched sliced hazelnuts	Rev.nr. :-3-
Date of issue : 14-02-'13	0,8-1,5 mm	Rev.date :01-11-'18
Page : 2 of 2	Article group: 012	

7. SHELF LIFE & RECOMMENDED STORAGE CONDITIONS :

Vacuum packing	12 months after date of production*	Recommended conditions:	
Non-vacuum	9 months after date of production*	Storage temperature	10 - 20 °C
* if stored under recommended conditions		Storage humidity	55 - 65 %

8. PROVIDED LABEL INFORMATION :

Brand, product, crop year, batch nr., production date, best before date.

9. CERTIFICATES & ANALYSIS REPORTS :

HACCP	✓	ISO 9001	✓
Kosher	✓	Halal (available)	✓
BIO	✓	BRC Food	✓
IFS Food (available)	✓	ISO 22000 (available)	✓
UTZ (available in UTZ)	✓		
Analysis report	Provided with each delivery	Health certificate	Provided with each delivery

10. PACKING POSSIBILITIES :

Multiple variations possible (vacuum or non-vacuum).

11. TRANSPORT CONDITIONS :

Transport should take place under hygienic conditions. Stacking of the pallets is not possible.

12. ALLERGENS :

Allergens					Complementary allergens		
1.1	Wheat	X	8.2	Hazelnuts	✓	20.0 Lactose	X
1.2	Rye	X	8.3	Walnuts	X	21.0 Cacao	X
1.3	Barley	X	8.4	Cashewnuts	X	22.0 E620 – E625	X
1.4	Oats	X	8.5	Pecannuts	X	23.0 Chickenmeat	X
1.5	Dinkel wheat	X	8.6	Brazil nuts	X	24.0 Coriander	X
1.6	Kamult	X	8.7	Pistachio nuts	X	25.0 Corn	X
1	(**) Gluten	X	8.8	Macademia nuts	X	26.0 Pulse crops	X
2.0	Crustaceans	X	9.0	Celery	X	27.0 Beef	X
3.0	Eggs	X	10.0	Mustard	X	28.0 Pork	X
4.0	Fish	X	11.0	Sesame	X	29.0 Carrots	X
5.0	Peanuts	X	12.0	Sulphur dioxide and sulfites / sulphite	X		
6.0	Soja	X	13.0	Lupin	X		
7.0	Cowmilk	X	14.0	Molluscs	X		
8.1	Almonds	X					

X = absent & cross contamination not possible
 ✓ = present
 (**) = Gluten Free according to EU Regulation NO 828/2014

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PRODUCT SPECIFICATION

Document Nr.	: 05	Organic roasted blanch hazelnuts	Rev.nr.	: -6-
Date of issue	: 26-03-'02	10-12, 11-12, 11-13, 12-14, 13-15 mm	Rev.date	: 01-11-'18
Page	: 1 of 2	Article group: 007		

1. PRODUCT CHARACTERISTICS :

Flavour	Typical for roasted hazelnuts, no odd taste and/or odour		
Appearance	Typical for roasted hazelnuts, light brown kernels		
Composition	100% hazelnut, no additives	Country of origin	Turkey

2. NUTRITIONAL VALUE / 100 g :

Energy value	629 Kcal & 2633 KJ		Total lipid (fat)	61.2 g	
Carbohydrate, by difference	17.0 g	Fiber, total dietary	11.0 g	Sugars, total	3.5 g
Protein	13.7 g	Calcium, Ca	149 mg	Iron, Fe	3.3 mg
Vitamin A	0.5 µg	Vitamin C	2.0 mg	Sodium, Na & Cholesterol	0 mg
Fatty acids/100 g					
saturated	4.7 g	monounsaturated	48.2 g	polyunsaturated	5.6 g

3. GMO & IRRADIATION :

Treated with radiation	No	Traceability & labelling according to EC 1830/2003 necessary	No
Product is GMO-free	Yes	Authorization according to EC 1829/2003 necessary	No

4. PHYSICAL CHARACTERISTICS :

<u>Characteristic</u>	<u>Max value (%)</u>	<u>Method</u>	<u>Directive</u>
Size over	10.0	Sieves Test	TL.8.2/11
Size under	15.0	Sieves Test	TL.8.2/11
Rotten	1.0	Visual	TL.8.2/07
Foreign matters (stone/shell)	10 pcs/ton	Visual	TL.8.2/07
Foreign matters (other)	0.0	Visual	TL.8.2/07
Shrivelled, tumorous, lemony	4.0	Visual	TL.8.2/07
Broken, twins	8.0	Visual	TL.8.2/07
Mechanically damaged	10.0	Visual	TL.8.2/07
Pieces with skin	5.0	Visual	TL.8.2/07

5. CHEMICAL CHARACTERISTICS :

<u>Characteristic</u>	<u>Max value (%)</u>	<u>Method</u>	<u>Directive</u>
Moisture	2.0	100 ± 5 °C * 4h	TL8.2/04
FFA (as oleic acid - in oil)	Sep-Feb 0.75/Mar-Aug 1.0	0.1 N NaOH Titration	TL8.2/05
Peroxide (meq O ₂ / kg - in oil)	1.0	0.01 N Na ₂ S ₂ O ₃ Titration	TL8.2/06
Aflatoxin B1	5 ppb	HPLC	TL8.2/08
Total Aflatoxin (B1+B2+G1+G2)	10 ppb	HPLC	TL8.2/08
Rancimat	Sep-Feb 6h/Mar-Aug 5,5h	Metrohm 130°C	TL8.2/24

6. MICROBIOLOGICAL CHARACTERISTICS :

<u>Micro organism</u>	<u>Value</u>	<u>Method</u>	<u>Directive</u>
Total plate count	< 5000 CFU / g	PCA	TL.8.2/13
Enterobacteriaceae	< 10 CFU / g	VRBD Agar	TL.8.2/15
Escherichia coli	negative / g	Chromocult Coliform Agar	TL.8.2/16
Coliform	< 10 CFU / g	Chromocult Coliform Agar	TL.8.2/16
Salmonella	negative / 750 g	BSA, BPLS Agar	TL.8.2/17
Staphylococcus aureus	< 10 CFU / g	BPA	TL.8.2/18
Mould	< 100 CFU / g	DG18	TL.8.2/19
Yeast	< 100 CFU / g	DG18	TL.8.2/19



Document Nr. : 05	Organic roasted blanched hazelnuts	Rev.nr. :-6-
Date of issue : 26-03-'02	9-11, 10-12, 11-12, 11-13, 12-14, 13-15 mm	Rev.date :01-11-'18
Page : 2 of 2	Article group: 007	

7. SHELF LIFE & RECOMMENDED STORAGE CONDITIONS :

Vacuum packing	12 months after date of production*	Recommended conditions:	
		Storage temperature	10 - 20 °C
* if stored under recommended conditions		Storage humidity	55 - 65 %

8. PROVIDED LABEL INFORMATION :

Brand, product, crop year, batch nr., production date, best before date.

9. CERTIFICATES & ANALYSIS REPORTS :

HACCP	✓	ISO 9001	✓
Kosher	✓	Halal (available)	✓
BIO	✓	BRC Food	✓
IFS Food (available)	✓	ISO 22000 (available)	✓
UTZ (available in UTZ)	✓		
Analysis report	Provided with each delivery	Health certificate	Provided with each delivery

10. PACKAGING :

Multiple variations possible (vacuum or non-vacuum).

11. TRANSPORT CONDITIONS :

Transport should take place under hygienic conditions. Stacking of the pallets is not possible.

12. ALLERGENS :

Allergens				Complementary allergens				
1.1	Wheat	X	8.2	Hazelnuts	✓	20.0	Lactose	X
1.2	Rye	X	8.3	Walnuts	X	21.0	Cacao	X
1.3	Barley	X	8.4	Cashewnuts	X	22.0	E620 – E625	X
1.4	Oats	X	8.5	Pecannuts	X	23.0	Chickenmeat	X
1.5	Dinkel wheat	X	8.6	Brazil nuts	X	24.0	Coriander	X
1.6	Kamult	X	8.7	Pistachio nuts	X	25.0	Corn	X
1	(**) Gluten	X	8.8	Macademia nuts	X	26.0	Pulse crops	X
2.0	Crustaceans	X	9.0	Celery	X	27.0	Beef	X
3.0	Eggs	X	10.0	Mustard	X	28.0	Pork	X
4.0	Fish	X	11.0	Sesame	X	29.0	Carrots	X
5.0	Peanuts	X	12.0	Sulphur dioxide and sulfites / sulphite	X			
6.0	Soja	X						
7.0	Cowmilk	X	13.0	Lupin	X			
8.1	Almonds	X	14.0	Molluscs	X			

X = absent & cross contamination not possible
 ✓ = present
 (**) = Gluten Free according to EU Regulation NO 828/2014

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PRODUCT SPECIFICATION

Document Nr.	: 05	Organic roasted blanchéd chopped hazelnuts	Rev.nr. : -3-
Date of issue	: 19-02-'13	1-3 mm, 2-4 mm, 3-5 mm, 5-7 mm, 8-12 mm	Rev.date : 01-11-'18
Page	: 1 of 2	Article group: 015	

1. PRODUCT CHARACTERISTICS :

Flavour	Typical for roasted hazelnuts, no odd taste and/or odour		
Appearance	Typical for roasted chopped hazelnuts, light brown pieces		
Composition	100% hazelnut, no additives	Country of origin	Turkey

2. NUTRITIONAL VALUE / 100 g :

Energy value	629 Kcal & 2633 KJ		Total lipid (fat)	61.2 g	
Carbohydrate, by difference	17.0 g	Fiber, total dietary	11.0 g	Sugars, total	3.5 g
Protein	13.7 g	Calcium, Ca	149 mg	Iron, Fe	3.3 mg
Vitamin A	0.5 µg	Vitamin C	2.0 mg	Sodium, Na & Cholesterol	0 mg
Fatty acids/100 g					
saturated	4.7 g	monounsaturated	48.2 g	polyunsaturated	5.6 g

3. GMO & IRRADIATION :

Treated with radiation	No	Traceability & labelling according to EC 1830/2003 necessary	No
Product is GMO-free	Yes	Authorization according to EC 1829/2003 necessary	No

4. PHYSICAL CHARACTERISTICS :

<u>Characteristic</u>	<u>Max value (%)</u>	<u>Method</u>	<u>Directive</u>
Size over	10.0	Sieves Test	TL.8.2/11
Size under	15.0	Sieves Test	TL.8.2/11
Foreign matters (stone/shell)	0.0001	Visual	TL.8.2/07
Foreign matters (other)	0.0	Visual	TL.8.2/07
Pieces with skin	5.0	Visual	TL.8.2/07

5. CHEMICAL CHARACTERISTICS :

<u>Characteristic</u>	<u>Max value (%)</u>	<u>Method</u>	<u>Directive</u>
Moisture	2.0	100 ± 5 °C * 4h	TL8.2/04
FFA (as oleic acid - in oil)	Sep-Feb 0.75/Mar-Aug 1.0	0.1 N NaOH Titration	TL8.2/05
Peroxide (meq O ₂ / kg - in oil)	1.0	0.01 N Na ₂ S ₂ O ₃ Titration	TL8.2/06
Aflatoxin B1	5 ppb	HPLC	TL8.2/08
Total Aflatoxin (B1+B2+G1+G2)	10 ppb	HPLC	TL8.2/08
Rancimat	Sep-Feb 6h/Mar-Aug 5,5h	Metrohm 130°C	TL8.2/24

6. MICROBIOLOGICAL CHARACTERISTICS :

<u>Micro organism</u>	<u>Value</u>	<u>Method</u>	<u>Directive</u>
Total plate count	< 5000 CFU / g	PCA	TL.8.2/13
Enterobacteriaceae	< 10 CFU / g	VRBD Agar	TL.8.2/15
Escherichia coli	negative / g	Chromocult Coliform Agar	TL.8.2/16
Coliform	< 10 CFU / g	Chromocult Coliform Agar	TL.8.2/16
Salmonella	negative / 750 g	BSA, BPLS Agar	TL.8.2/17
Staphylococcus aureus	< 10 CFU / g	BPA	TL.8.2/18
Mould	< 100 CFU / g	DG18	TL.8.2/19
Yeast	< 100 CFU / g	DG18	TL.8.2/19



Document Nr. : 05	Organic roasted blanched chopped hazelnuts	Rev.nr. :-3-
Date of issue : 19-02-'13	1-3 mm, 2-4 mm, 3-5 mm, 5-7 mm, 8-12 mm	Rev.date :01-11-'18
Page : 1 of 2	Article group: 015	

7. SHELF LIFE & RECOMMENDED STORAGE CONDITIONS :

Vacuum packing	12 months after date of production*	Recommended conditions:	
		Storage temperature	10 - 20 °C
		Storage humidity	55 - 65 %

* if stored under recommended conditions

8. PROVIDED LABEL INFORMATION :

Brand, product, crop year, batch nr., production date, best before date.

9. CERTIFICATES & ANALYSIS REPORTS :

HACCP	✓	ISO 9001	✓
Kosher	✓	Halal (available)	✓
BIO	✓	BRC Food	✓
IFS Food (available)	✓	ISO 22000 (available)	✓
UTZ (available in UTZ)	✓		
Analysis report	Provided with each delivery	Health certificate	Provided with each delivery

10. PACKAGING :

Multiple variations possible (vacuum or non-vacuum).

11. TRANSPORT CONDITIONS :

Transport should take place under hygienic conditions. Stacking of the pallets is not possible.

12. ALLERGENS :

Allergens				Complementary allergens				
1.1	Wheat	X	8.2	Hazelnuts	✓	20.0	Lactose	X
1.2	Rye	X	8.3	Walnuts	X	21.0	Cacao	X
1.3	Barley	X	8.4	Cashewnuts	X	22.0	E620 – E625	X
1.4	Oats	X	8.5	Pecannuts	X	23.0	Chickenmeat	X
1.5	Dinkel wheat	X	8.6	Brazil nuts	X	24.0	Coriander	X
1.6	Kamult	X	8.7	Pistachio nuts	X	25.0	Corn	X
1 (**)	Gluten	X	8.8	Macademia nuts	X	26.0	Pulse crops	X
2.0	Crustaceans	X	9.0	Celery	X	27.0	Beef	X
3.0	Eggs	X	10.0	Mustard	X	28.0	Pork	X
4.0	Fish	X	11.0	Sesame	X	29.0	Carrots	X
5.0	Peanuts	X	12.0	Sulphur dioxide and sulfites / sulphite	X			
6.0	Soja	X	13.0	Lupin	X			
7.0	Cowmilk	X	14.0	Molluscs	X			
8.1	Almonds	X						

X = absent & cross contamination not possible
 ✓ = present
 (**)= Gluten Free according to EU Regulation NO 828/2014

Drafted by
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Approved by
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PRODUCT SPECIFICATION

Document Nr.	: 05	Organic roasted blanched chopped hazelnuts (meal)	Rev.nr.	: -3-
Date of issue	: 05-11-'13	0-2 mm, 0-3 mm, 0-4 mm	Rev.date	: 01-11-'18
Page	: 1 of 2	Article group: 021		

1. PRODUCT CHARACTERISTICS :

Flavour	Typical for roasted hazelnuts, no odd taste and/or odour		
Appearance	Typical for roasted chopped hazelnuts, light brown pieces		
Composition	100% hazelnut, no additives	Country of origin	Turkey

2. NUTRITIONAL VALUE / 100 g :

Energy value	629 Kcal & 2633 KJ		Total lipid (fat)	61.2 g	
Carbohydrate, by difference	17.0 g	Fiber, total dietary	11.0 g	Sugars, total	3.5 g
Protein	13.7 g	Calcium, Ca	149 mg	Iron, Fe	3.3 mg
Vitamin A	0.5 µg	Vitamin C	2.0 mg	Sodium, Na & Cholesterol	0 mg
Fatty acids/100 g					
saturated	4.7 g	monounsaturated	48.2 g	polyunsaturated	5.6 g

3. GMO & IRRADIATION :

Treated with radiation	No	Traceability & labelling according to EC 1830/2003 necessary	No
Product is GMO-free	Yes	Authorization according to EC 1829/2003 necessary	No

4. PHYSICAL CHARACTERISTICS :

<u>Characteristic</u>	<u>Max value (%)</u>	<u>Method</u>	<u>Directive</u>
Size over	5.0	Sieves Test	TL8.2/11
Foreign matters (stone/shell)	0.0001	Visual	TL8.2/07
Foreign matters (other)	0.0	Visual	TL8.2/07
Pieces with skin	5.0	Visual	TL8.2/07

5. CHEMICAL CHARACTERISTICS :

<u>Characteristic</u>	<u>Max value (%)</u>	<u>Method</u>	<u>Directive</u>
Moisture	2.0	100 ± 5 °C * 4h	TL8.2/04
FFA (as oleic acid - in oil)	Sep-Feb 0.75/Mar-Aug 1.0	0.1 N NaOH Titration	TL8.2/05
Peroxide (meq O ₂ / kg - in oil)	1.0	0.01 N Na ₂ S ₂ O ₃ Titration	TL8.2/06
Aflatoxin B1	5 ppb	HPLC	TL8.2/08
Total Aflatoxin (B1+B2+G1+G2)	10 ppb	HPLC	TL8.2/08
Rancimat	Sep-Feb 6h/Mar-Aug 5,5h	Metrohm 130°C	TL8.2/24

6. MICROBIOLOGICAL MICRO ORGANISM :

<u>Micro organism</u>	<u>Value</u>	<u>Method</u>	<u>Directive</u>
Total plate count	< 5000 CFU / g	PCA	TL8.2/13
Enterobacteriaceae	< 10 CFU / g	VRBD Agar	TL8.2/15
Escherichia coli	negative / g	Chromocult Coliform Agar	TL8.2/16
Coliform	< 10 CFU / g	Chromocult Coliform Agar	TL8.2/16
Salmonella	negative / 750 g	BSA, BPLS Agar	TL8.2/17
Staphylococcus aureus	< 10 CFU / g	BPA	TL8.2/18
Mould	< 100 CFU / g	DG18	TL8.2/19
Yeast	< 100 CFU / g	DG18	TL8.2/19



Document Nr.	: 05	Organic roasted blanched chopped hazelnuts (meal)	Rev.nr.	: -3-
Date of issue	: 05-11-'13	0-2 mm, 0-3 mm, 0-4 mm	Rev.date	: 01-11-'18
Page	: 2 of 2	Article group: 021		

7. SHELF LIFE & RECOMMENDED STORAGE CONDITIONS :

Vacuum packing	12 months after date of production*	Recommended conditions:	
		Storage temperature	10 - 20 °C
		Storage humidity	55 - 65 %

* if stored under recommended conditions

8. PROVIDED LABEL INFORMATION :

Brand, product, crop year, batch nr., production date, best before date.

9. CERTIFICATES & ANALYSIS REPORTS :

HACCP	✓	ISO 9001	✓
Kosher	✓	Halal (available)	✓
BIO	✓	BRC Food	✓
IFS Food (available)	✓	ISO 22000 (available)	✓
UTZ (available in UTZ)	✓		
Analysis report	Provided with each delivery	Health certificate	Provided with each delivery

10. PACKAGING :

Multiple variations possible (vacuum or non-vacuum).

11. TRANSPORT CONDITIONS :

Transport should take place under hygienic conditions. Stacking of the pallets is not possible.

12. ALLERGENS :

Allergens				Complementary allergens				
1.1	Wheat	X	8.2	Hazelnuts	✓	20.0	Lactose	X
1.2	Rye	X	8.3	Walnuts	X	21.0	Cacao	X
1.3	Barley	X	8.4	Cashewnuts	X	22.0	E620 – E625	X
1.4	Oats	X	8.5	Pecannuts	X	23.0	Chickenmeat	X
1.5	Dinkel wheat	X	8.6	Brazil nuts	X	24.0	Coriander	X
1.6	Kamult	X	8.7	Pistachio nuts	X	25.0	Corn	X
1	(**) Gluten	X	8.8	Macademia nuts	X	26.0	Pulse crops	X
2.0	Crustaceans	X	9.0	Celery	X	27.0	Beef	X
3.0	Eggs	X	10.0	Mustard	X	28.0	Pork	X
4.0	Fish	X	11.0	Sesame	X	29.0	Carrots	X
5.0	Peanuts	X	12.0	Sulphur dioxide and sulfites / sulphite	X			
6.0	Soja	X	13.0	Lupin	X			
7.0	Cowmilk	X	14.0	Molluscs	X			
8.1	Almonds	X						

X = absent & cross contamination not possible
 ✓ = present
 (**) = Gluten Free according to EU Regulation NO 828/2014

Drafted by
Quality Assurance Manager, Ms. Nathalie van den Heuvel



Approved by
General Manager, Mr. Mehmet Soy Turk





PRODUCT SPECIFICATION

Document Nr.	: 05	Organic roasted sliced hazelnuts	Rev.nr. : -3-
Date of issue	: 30-01-'13	0,8-1,5 mm	Rev.date : 01-11-'18
Page	: 1 of 2	Article group: 011	

1. PRODUCT CHARACTERISTICS :

Flavour	Typical for roasted hazelnuts, no odd taste and/or odour		
Appearance	Typical for roasted chopped hazelnuts, light brown slices		
Composition	100% hazelnut, no additives	Country of origin	Turkey

2. NUTRITIONAL VALUE / 100 g :

Energy value	646 Kcal & 2703 KJ		Total lipid (fat)	62.40 g	
Carbohydrate, by difference	17.6 g	Fiber, total dietary	9.4 g	Sugars, total	4.89 g
Protein	15.03 g	Calcium, Ca	123 mg	Iron, Fe	4.38 mg
Vitamin A	3 µg	Vitamin C	3.8 mg	Sodium, Na & Cholesterol	0 mg
Fatty acids/100 g					
saturated	4.511 g	monounsaturated	46.608 g	polyunsaturated	8.463 g

3. GMO & IRRADIATION :

Treated with radiation	No	Traceability & labelling according to EC 1830/2003 necessary	No
Product is GMO-free	Yes	Authorization according to EC 1829/2003 necessary	No

4. PHYSICAL CHARACTERISTICS :

<u>Characteristic</u>	<u>Max value (%)</u>	<u>Method</u>	<u>Directive</u>
Size under	5.0	Sieves Test	TL8.2/11
Size over	5.0	Sieves Test	TL8.2/11
Foreign matters (stone/other)	0.0	Visual	TL8.2/07
Foreign matters (shell)	0.0001	Visual	TL8.2/07
Skin parts, dust	0.5	Visual	TL8.2/07
Parts under 4 mm	10.0	Visual	TL8.2/07

5. CHEMICAL CHARACTERISTICS :

<u>Characteristic</u>	<u>Max value (%)</u>	<u>Method</u>	<u>Directive</u>
Moisture	2.0	100 ± 5 °C * 4h	TL8.2/04
FFA (as oleic acid - in oil)	Sep-Feb 0.75/Mar-Aug 1.0	0.1 N NaOH Titration	TL8.2/05
Peroxide (meq O ₂ / kg - in oil)	1.0	0.01 N Na ₂ S ₂ O ₃ Titration	TL8.2/06
Aflatoxin B1	5 ppb	HPLC	TL8.2/08
Total Aflatoxin (B1+B2+G1+G2)	10 ppb	HPLC	TL8.2/08
Rancimat	Sep-Feb 6h/Mar-Aug 5,5h	Metrohm 130°C	TL8.2/24

6. MICROBIOLOGICAL CHARACTERISTICS :

<u>Micro organism</u>	<u>Value</u>	<u>Method</u>	<u>Directive</u>
Total plate count	< 5000 CFU / g	PCA	TL8.2/13
Enterobacteriaceae	< 10 CFU / g	VRBD Agar	TL8.2/15
Escherichia coli	negative / g	Chromocult Coliform Agar	TL8.2/16
Coliform	< 10 CFU / g	Chromocult Coliform Agar	TL8.2/16
Salmonella	negative / 750 g	BSA, BPLS Agar	TL8.2/17
Staphylococcus aureus	< 10 CFU / g	BPA	TL8.2/18
Mould	< 100 CFU / g	DG18	TL8.2/19
Yeast	< 100 CFU / g	DG18	TL8.2/19



Document Nr. : 05	Organic roasted sliced hazelnuts	Rev.nr. :-3-
Date of issue : 30-01-'13	0,8-1,5 mm	Rev.date :01-11-'18
Page : 2 of 2	Article group: 011	

7. SHELF LIFE & RECOMMENDED STORAGE CONDITIONS :

Vacuum packing	9 months after date of production*	Recommended conditions:	
		Storage temperature	10 - 20 °C
* if stored under recommended conditions		Storage humidity	55 - 65 %

8. PROVIDED LABEL INFORMATION :

Brand, product, crop year, batch nr., production date, best before date.

9. CERTIFICATES & ANALYSIS REPORTS :

HACCP	✓	ISO 9001	✓
Kosher	✓	Halal (available)	✓
BIO	✓	BRC Food	✓
IFS Food (available)	✓	ISO 22000 (available)	✓
UTZ (available in UTZ)	✓		
Analysis report	Provided with each delivery	Health certificate	Provided with each delivery

10. PACKAGING :

Multiple variations possible (vacuum or non-vacuum).

11. TRANSPORT CONDITIONS :

Transport should take place under hygienic conditions. Stacking of the pallets is not possible.

12. ALLERGENS :

Allergens					Complementary allergens			
1.1	Wheat	X	8.2	Hazelnuts	✓	20.0	Lactose	X
1.2	Rye	X	8.3	Walnuts	X	21.0	Cacao	X
1.3	Barley	X	8.4	Cashewnuts	X	22.0	E620 – E625	X
1.4	Oats	X	8.5	Pecannuts	X	23.0	Chickenmeat	X
1.5	Dinkel wheat	X	8.6	Brazil nuts	X	24.0	Coriander	X
1.6	Kamult	X	8.7	Pistachio nuts	X	25.0	Corn	X
1	(**) Gluten	X	8.8	Macademia nuts	X	26.0	Pulse crops	X
2.0	Crustaceans	X	9.0	Celery	X	27.0	Beef	X
3.0	Eggs	X	10.0	Mustard	X	28.0	Pork	X
4.0	Fish	X	11.0	Sesame	X	29.0	Carrots	X
5.0	Peanuts	X	12.0	Sulphur dioxide and sulfites / sulphite	X			
6.0	Soja	X	13.0	Lupin	X			
7.0	Cowmilk	X	14.0	Molluscs	X			
8.1	Almonds	X						

X = absent & cross contamination not possible
 ✓ = present
 (**) = Gluten Free according to EU Regulation NO 828/2014

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PRODUCT SPECIFICATION

Document Nr. : 05	Organic roasted hazelnuts	Rev.nr. :-6-
Date of issue : 26-03-'02	11-12 mm, 11-13 mm, 13-15 mm	Rev.date :01-11-'18
Page : 1 of 2	Article group: 005	

1. PRODUCT CHARACTERISTICS :

Flavour	Typical for roasted hazelnuts, no odd taste and/or odour		
Appearance	Typical for roasted hazelnuts, light brown kernels		
Composition	100% hazelnut, no additives	Country of origin	Turkey

2. NUTRITIONAL VALUE / 100 g :

Energy value	646 Kcal & 2703 KJ		Total lipid (fat)	62.40 g	
Carbohydrate, by difference	17.6 g	Fiber, total dietary	9.4 g	Sugars, total	4.89 g
Protein	15.03 g	Calcium, Ca	123 mg	Iron, Fe	4.38 mg
Vitamin A	3 µg	Vitamin C	3.8 mg	Sodium, Na & Cholesterol	0 mg
Fatty acids/100 g					
saturated	4.511 g	monounsaturated	46.608 g	polyunsaturated	8.463 g

3. GMO & IRRADIATION :

Treated with radiation	No	Traceability & labelling according to EC 1830/2003 necessary	No
Product is GMO-free	Yes	Authorization according to EC 1829/2003 necessary	No

4. PHYSICAL CHARACTERISTICS :

<u>Characteristic</u>	<u>Max value (%)</u>	<u>Method</u>	<u>Directive</u>
Size over	10.0	Sieves Test	TL8.2/11
Size under	15.0	Sieves Test	TL8.2/11
Rotten	1.0	Visual	TL8.2/07
Foreign matters (stone/shell)	10 pcs/ton	Visual	TL8.2/07
Foreign matters (other)	0.0	Visual	TL8.2/07
Pointers	6.0	Visual	TL8.2/07
Shrivelled, tumorous, lemony	4.0	Visual	TL8.2/07
Broken, twins	8.0	Visual	TL8.2/07
Mechanically damaged	10.0	Visual	TL8.2/07
Pieces with skin	20.0	Visual	TL8.2/07

5. CHEMICAL CHARACTERISTICS :

<u>Characteristic</u>	<u>Max value (%)</u>	<u>Method</u>	<u>Directive</u>
Moisture	2.0	100 ± 5 °C * 4h	TL8.2/04
FFA (as oleic acid - in oil)	Sep-Feb 0.75/Mar-Aug 1.0	0.1 N NaOH Titration	TL8.2/05
Peroxide (meq O ₂ / kg - in oil)	1.0	0.01 N Na ₂ S ₂ O ₃ Titration	TL8.2/06
Aflatoxin B1	5 ppb	HPLC	TL8.2/08
Total Aflatoxin (B1+B2+G1+G2)	10 ppb	HPLC	TL8.2/08
Rancimat	Sep-Feb 6h/Mar-Aug 5,5h	Metrohm 130°C	TL8.2/24

6. MICROBIOLOGICAL CHARACTERISTICS :

<u>Micro organism</u>	<u>Value</u>	<u>Method</u>	<u>Directive</u>
Total plate count	< 5000 CFU / g	PCA	TL8.2/13
Enterobacteriaceae	< 10 CFU / g	VRBD Agar	TL8.2/15
Escherichia coli	negative / g	Chromocult Coliform Agar	TL8.2/16
Coliform	< 10 CFU / g	Chromocult Coliform Agar	TL8.2/16
Salmonella	negative / 750 g	BSA, BPLS Agar	TL8.2/17
Staphylococcus aureus	< 10 CFU / g	BPA	TL8.2/18
Mould	< 100 CFU / g	DG18	TL8.2/19
Yeast	< 100 CFU / g	DG18	TL8.2/19



Document Nr. : 05	Organic roasted hazelnuts	Rev.nr. :-6-
Date of issue : 26-03-'02	11-12 mm, 11-13 mm, 13-15 mm	Rev.date :01-11-'18
Page : 2 of 2	Article group: 005	

7. SHELF LIFE & RECOMMENDED STORAGE CONDITIONS :

Vacuum packing	12 months after date of production*	Recommended conditions:	
		Storage temperature	10 - 20 °C
		Storage humidity	55 - 65 %

* if stored under recommended conditions

8. PROVIDED LABEL INFORMATION :

Brand, product, crop year, batch nr., production date, best before date.

9. CERTIFICATES & ANALYSIS REPORTS :

HACCP	✓	ISO 9001	✓
Kosher	✓	Halal (available)	✓
BIO	✓	BRC Food	✓
IFS Food (available)	✓	ISO 22000 (available)	✓
UTZ (available in UTZ)	✓		
Analysis report	Provided with each delivery	Health certificate	Provided with each delivery

10. PACKAGING :

Multiple variations possible (vacuum or non-vacuum).

11. TRANSPORT CONDITIONS :

Transport should take place under hygienic conditions. Stacking of the pallets is not possible.

12. ALLERGENS :

Allergens				Complementary allergens				
1.1	Wheat	X	8.2	Hazelnuts	✓	20.0	Lactose	X
1.2	Rye	X	8.3	Walnuts	X	21.0	Cacao	X
1.3	Barley	X	8.4	Cashewnuts	X	22.0	E620 – E625	X
1.4	Oats	X	8.5	Pecannuts	X	23.0	Chickenmeat	X
1.5	Dinkel wheat	X	8.6	Brazil nuts	X	24.0	Coriander	X
1.6	Kamult	X	8.7	Pistachio nuts	X	25.0	Corn	X
1	(**) Gluten	X	8.8	Macademia nuts	X	26.0	Pulse crops	X
2.0	Crustaceans	X	9.0	Celery	X	27.0	Beef	X
3.0	Eggs	X	10.0	Mustard	X	28.0	Pork	X
4.0	Fish	X	11.0	Sesame	X	29.0	Carrots	X
5.0	Peanuts	X	12.0	Sulphur dioxide and sulfites / sulphite	X			
6.0	Soja	X	13.0	Lupin	X			
7.0	Cowmilk	X	14.0	Molluscs	X			
8.1	Almonds	X						

X = absent & cross contamination not possible
 ✓ = present
 (***) = Gluten Free according to EU Regulation NO 828/2014

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PRODUCT SPECIFICATION

Document Nr. : 05	Organic roasted hazelnuts	Rev.nr. :-1-
Date of issue : 23-01-'16	10-11 mm	Rev.date :01-11-'18
Page : 1 of 2	Article group: 031	

1. PRODUCT CHARACTERISTICS :

Flavour	Typical for roasted hazelnuts, no odd taste and/or odour		
Appearance	Typical for roasted hazelnuts, light brown kernels		
Composition	100% hazelnut, no additives	Country of origin	Turkey

2. NUTRITIONAL VALUE / 100 g :

Energy value	646 Kcal & 2703 KJ		Total lipid (fat)	62.40 g	
Carbohydrate, by difference	17.6 g	Fiber, total dietary	9.4 g	Sugars, total	4.89 g
Protein	15.03 g	Calcium, Ca	123 mg	Iron, Fe	4.38 mg
Vitamin A	3 µg	Vitamin C	3.8 mg	Sodium, Na & Cholesterol	0 mg
Fatty acids/100 g					
saturated	4.511 g	monounsaturated	46.608 g	polyunsaturated	8.463 g

2. GMO & IRRADIATION :

Treated with radiation	No	Traceability & labelling according to EC 1830/2003 necessary	No
Product is GMO-free	Yes	Authorization according to EC 1829/2003 necessary	No

3. PHYSICAL CHARACTERISTICS :

<u>Characteristic</u>	<u>Max value (%)</u>	<u>Method</u>	<u>Directive</u>
Size over	10.0	Sieves Test	TL.8.2/11
Size under	15.0	Sieves Test	TL.8.2/11
Rotten	1.0	Visual	TL.8.2/07
Foreign matters (stone/shell)	0.0001	Visual	TL.8.2/07
Foreign matters (other)	0.0	Visual	TL.8.2/07
Pointers, shrivelled, mechanically damaged	10.0	Visual	TL.8.2/07
Tumorous, lemony	4.0	Visual	TL.8.2/07
Broken, twins	8.0	Visual	TL.8.2/07
Pieces with skin	20.0	Visual	TL.8.2/07

4. CHEMICAL CHARACTERISTICS :

<u>Characteristic</u>	<u>Max value (%)</u>	<u>Method</u>	<u>Directive</u>
Moisture	2.0	100 ± 5 °C * 4h	TL8.2/04
FFA (as oleic acid - in oil)	Sep-Feb 0.75/Mar-Aug 1.0	0.1 N NaOH Titration	TL8.2/05
Peroxide (meq O ₂ / kg - in oil)	1.0	0.01 N Na ₂ S ₂ O ₃ Titration	TL8.2/06
Aflatoxin B1	5 ppb	HPLC	TL8.2/08
Total Aflatoxin (B1+B2+G1+G2)	10 ppb	HPLC	TL8.2/08
Rancimat	Sep-Feb 6h/Mar-Aug 5,5h	Metrohm 130°C	TL8.2/24

5. MICROBIOLOGICAL MICRO ORGANISM :

<u>Micro organism</u>	<u>Value</u>	<u>Method</u>	<u>Directive</u>
Total plate count	< 5000 CFU / g	PCA	TL.8.2/13
Enterobacteriaceae	< 10 CFU / g	VRBD Agar	TL.8.2/15
Escherichia coli	negative / g	Chromocult Coliform Agar	TL.8.2/16
Coliform	< 10 CFU / g	Chromocult Coliform Agar	TL.8.2/16
Salmonella	negative / 750 g	BSA, BPLS Agar	TL.8.2/17
Staphylococcus aureus	< 10 CFU / g	BPA	TL.8.2/18
Mould	< 100 CFU / g	DG18	TL.8.2/19
Yeast	< 100 CFU / g	DG18	TL.8.2/19



Document Nr. : 05	Organic roasted hazelnuts	Rev.nr. :-1-
Date of issue : 23-06-'16	10-11 mm	Rev.date :01-11-'18
Page : 2 of 2	Article group: 031	

6. SHELF LIFE & RECOMMENDED STORAGE CONDITIONS :

Vacuum packing	12 months after date of production*	Recommended conditions:	
		Storage temperature	10 - 20 °C
		Storage humidity	55 - 65 %

* if stored under recommended conditions

7. PROVIDED LABEL INFORMATION :

Brand, product, crop year, batch nr., production date, best before date.

8. CERTIFICATES & ANALYSIS REPORTS :

HACCP	✓	ISO 9001	✓
Kosher	✓	Halal (available)	✓
BIO	✓	BRC Food	✓
IFS Food (available)	✓	ISO 22000 (available)	✓
UTZ (available in UTZ)	✓		
Analysis report	Provided with each delivery	Health certificate	Provided with each delivery

9. PACKAGING :

Multiple variations possible (vacuum or non-vacuum).

10. TRANSPORT CONDITIONS :

Transport should take place under hygienic conditions. Stacking of the pallets is not possible.

11. ALLERGENS :

Allergens					Complementary allergens			
1.1	Wheat	X	8.2	Hazelnuts	✓	20.0	Lactose	X
1.2	Rye	X	8.3	Walnuts	X	21.0	Cacao	X
1.3	Barley	X	8.4	Cashewnuts	X	22.0	E620 – E625	X
1.4	Oats	X	8.5	Pecannuts	X	23.0	Chickenmeat	X
1.5	Dinkel wheat	X	8.6	Brazil nuts	X	24.0	Coriander	X
1.6	Kamult	X	8.7	Pistachio nuts	X	25.0	Corn	X
1	(**) Gluten	X	8.8	Macademia nuts	X	26.0	Pulse crops	X
2.0	Crustaceans	X	9.0	Celery	X	27.0	Beef	X
3.0	Eggs	X	10.0	Mustard	X	28.0	Pork	X
4.0	Fish	X	11.0	Sesame	X	29.0	Carrots	X
5.0	Peanuts	X	12.0	Sulphur dioxide and sulfites / sulphite	X	X = absent & cross contamination not possible ✓ = present (**) = Gluten Free according to EU Regulation NO 828/2014		
6.0	Soja	X						
7.0	Cowmilk	X	13.0	Lupin	X			
8.1	Almonds	X	14.0	Molluscs	X			

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PRODUCT SPECIFICATION

Document Nr.	: 05	Organic roasted hazelnuts	Rev.nr. : -6-
Date of issue	: 26-03-'02	9-11 mm (20% Skin)	Rev.date : 01-11-'18
Page	: 1 of 2	Article group: 006	

1. PRODUCT CHARACTERISTICS :

Flavour	Typical for roasted hazelnuts, no odd taste and/or odour		
Appearance	Typical for roasted hazelnuts, light brown kernels		
Composition	100% hazelnut, no additives	Country of origin	Turkey

2. NUTRITIONAL VALUE / 100 g :

Energy value	646 Kcal & 2703 KJ		Total lipid (fat)	62.40 g	
Carbohydrate, by difference	17.6 g	Fiber, total dietary	9.4 g	Sugars, total	4.89 g
Protein	15.03 g	Calcium, Ca	123 mg	Iron, Fe	4.38 mg
Vitamin A	3 µg	Vitamin C	3.8 mg	Sodium, Na & Cholesterol	0 mg
Fatty acids/100 g					
saturated	4.511 g	monounsaturated	46.608 g	polyunsaturated	8.463 g

2. GMO & IRRADIATION :

Treated with radiation	No	Traceability & labelling according to EC 1830/2003 necessary	No
Product is GMO-free	Yes	Authorization according to EC 1829/2003 necessary	No

3. PHYSICAL CHARACTERISTICS :

Characteristic	Max value (%)	Method	Directive
Size over	10.0	Sieves Test	TL.8.2/11
Size under	15.0	Sieves Test	TL.8.2/11
Rotten	1.0	Visual	TL.8.2/07
Foreign matters (stone/shell)	0.0001	Visual	TL.8.2/07
Foreign matters (other)	0.0	Visual	TL.8.2/07
Pointers	15.0	Visual	TL.8.2/07
Shrivelled	25.0	Visual	TL.8.2/07
Tumorous, lemony	4.0	Visual	TL.8.2/07
Broken, twins	8.0	Visual	TL.8.2/07
Mechanically damaged	10.0	Visual	TL.8.2/07
Pieces with skin	20.0	Visual	TL.8.2/07

4. CHEMICAL CHARACTERISTICS :

Characteristic	Max value (%)	Method	Directive
Moisture	2.0	100 ± 5 °C * 4h	TL8.2/04
FFA (as oleic acid - in oil)	Sep-Feb 0.75/Mar-Aug 1.0	0.1 N NaOH Titration	TL8.2/05
Peroxide (meq O ₂ / kg - in oil)	1.0	0.01 N Na ₂ S ₂ O ₃ Titration	TL8.2/06
Aflatoxin B1	5 ppb	HPLC	TL8.2/08
Total Aflatoxin (B1+B2+G1+G2)	10 ppb	HPLC	TL8.2/08
Rancimat	Sep-Feb 6h/Mar-Aug 5,5h	Metrohm 130°C	TL8.2/24

5. MICROBIOLOGICAL MICRO ORGANISM :

Micro organism	Value	Method	Directive
Total plate count	< 5000 CFU / g	PCA	TL.8.2/13
Enterobacteriaceae	< 10 CFU / g	VRBD Agar	TL.8.2/15
Escherichia coli	negative / g	Chromocult Coliform Agar	TL.8.2/16
Coliform	< 10 CFU / g	Chromocult Coliform Agar	TL.8.2/16
Salmonella	negative / 750 g	BSA, BPLS Agar	TL.8.2/17
Staphylococcus aureus	< 10 CFU / g	BPA	TL.8.2/18
Mould	< 100 CFU / g	DG18	TL.8.2/19
Yeast	< 100 CFU / g	DG18	TL.8.2/19



Document Nr. : 05	Organic roasted hazelnuts	Rev.nr. :-6-
Date of issue : 26-03-'02	9-11 mm (20% Skin)	Rev.date :01-11-'18
Page : 2 of 2	Article group: 006	

6. SHELF LIFE & RECOMMENDED STORAGE CONDITIONS :

Vacuum packing	12 months after date of production*	Recommended conditions:	
		Storage temperature	10 - 20 °C
		Storage humidity	55 - 65 %

* if stored under recommended conditions

7. PROVIDED LABEL INFORMATION :

Brand, product, crop year, batch nr., production date, best before date.

8. CERTIFICATES & ANALYSIS REPORTS :

HACCP	✓	ISO 9001	✓
Kosher	✓	Halal (available)	✓
BIO (available in organic)	✓	BRC Food	✓
IFS Food (available)	✓	ISO 22000 (available)	✓
UTZ (available in UTZ)	✓		
Analysis report	Provided with each delivery	Health certificate	Provided with each delivery

9. PACKAGING :

Multiple variations possible (vacuum or non-vacuum).

10. TRANSPORT CONDITIONS :

Transport should take place under hygienic conditions. Stacking of the pallets is not possible.

11. ALLERGENS :

Allergens					Complementary allergens			
1.1	Wheat	X	8.2	Hazelnuts	✓	20.0	Lactose	X
1.2	Rye	X	8.3	Walnuts	X	21.0	Cacao	X
1.3	Barley	X	8.4	Cashewnuts	X	22.0	E620 – E625	X
1.4	Oats	X	8.5	Pecannuts	X	23.0	Chickenmeat	X
1.5	Dinkel wheat	X	8.6	Brazil nuts	X	24.0	Coriander	X
1.6	Kamult	X	8.7	Pistachio nuts	X	25.0	Corn	X
1	(**) Gluten	X	8.8	Macademia nuts	X	26.0	Pulse crops	X
2.0	Crustaceans	X	9.0	Celery	X	27.0	Beef	X
3.0	Eggs	X	10.0	Mustard	X	28.0	Pork	X
4.0	Fish	X	11.0	Sesame	X	29.0	Carrots	X
5.0	Peanuts	X	12.0	Sulphur dioxide and sulfites / sulphite	X			
6.0	Soja	X	13.0	Lupin	X			
7.0	Cowmilk	X	14.0	Molluscs	X			
8.1	Almonds	X						

X = absent & cross contamination not possible
 ✓ = present
 (**) = Gluten Free according to EU Regulation NO 828/2014

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PRODUCT SPECIFICATION

Document Nr.	: 05	Organic roasted hazelnuts	Rev.nr. :-1-
Date of issue	: 23-06-'16	9-11 mm (40% Skin)	Rev.date :01-11-'18
Page	: 1 of 2	Article group: 030	

1. PRODUCT CHARACTERISTICS :

Flavour	Typical for roasted hazelnuts, no odd taste and/or odour		
Appearance	Typical for roasted hazelnuts, light brown kernels		
Composition	100% hazelnut, no additives	Country of origin	Turkey

2. NUTRITIONAL VALUE / 100 g :

Energy value	646 Kcal & 2703 KJ		Total lipid (fat)	62.40 g	
Carbohydrate, by difference	17.6 g	Fiber, total dietary	9.4 g	Sugars, total	4.89 g
Protein	15.03 g	Calcium, Ca	123 mg	Iron, Fe	4.38 mg
Vitamin A	3 µg	Vitamin C	3.8 mg	Sodium, Na & Cholesterol	0 mg
Fatty acids/100 g					
saturated	4.511 g	monounsaturated	46.608 g	polyunsaturated	8.463 g

2. GMO & IRRADIATION :

Treated with radiation	No	Traceability & labelling according to EC 1830/2003 necessary	No
Product is GMO-free	Yes	Authorization according to EC 1829/2003 necessary	No

3. PHYSICAL CHARACTERISTICS :

<u>Characteristic</u>	<u>Max value (%)</u>	<u>Method</u>	<u>Directive</u>
Size over	10.0	Sieves Test	TL.8.2/11
Size under	15.0	Sieves Test	TL.8.2/11
Rotten	1.0	Visual	TL.8.2/07
Foreign matters (stone/shell)	10 pcs/ton	Visual	TL.8.2/07
Foreign matters (other)	0.0	Visual	TL.8.2/07
Pointers	15.0	Visual	TL.8.2/07
Shrivelled	25.0	Visual	TL.8.2/07
Tumorous, lemony	4.0	Visual	TL.8.2/07
Broken, twins	8.0	Visual	TL.8.2/07
Mechanically damaged	10.0	Visual	TL.8.2/07
Pieces with skin	40.0	Visual	TL.8.2/07

4. CHEMICAL CHARACTERISTICS :

<u>Characteristic</u>	<u>Max value (%)</u>	<u>Method</u>	<u>Directive</u>
Moisture	2.0	100 ± 5 °C * 4h	TL8.2/04
FFA (as oleic acid - in oil)	1.0	0.1 N NaOH Titration	TL8.2/05
Peroxide (meq O ₂ / kg - in oil)	1.0	0.01 N Na ₂ S ₂ O ₃ Titration	TL8.2/06
Aflatoxin B1	5 ppb	HPLC	TL8.2/08
Total Aflatoxin (B1+B2+G1+G2)	10 ppb	HPLC	TL8.2/08
Rancimat	Sep-Feb 6h/Mar-Aug 5,5h	Metrohm 130°C	TL8.2/24

5. MICROBIOLOGICAL MICRO ORGANISM :

<u>Micro organism</u>	<u>Value</u>	<u>Method</u>	<u>Directive</u>
Total plate count	< 5000 CFU / g	PCA	TL.8.2/13
Enterobacteriaceae	< 10 CFU / g	VRBD Agar	TL.8.2/15
Escherichia coli	negative / g	Chromocult Coliform Agar	TL.8.2/16
Coliform	< 10 CFU / g	Chromocult Coliform Agar	TL.8.2/16
Salmonella	negative / 750 g	BSA, BPLS Agar	TL.8.2/17
Staphylococcus aureus	< 10 CFU / g	BPA	TL.8.2/18
Mould	< 100 CFU / g	DG18	TL.8.2/19
Yeast	< 100 CFU / g	DG18	TL.8.2/19



Document Nr. : 05	Organic roasted hazelnuts	Rev.nr. :-1-
Date of issue : 23-06-'16	9-11 mm (40% Skin)	Rev.date :01-11-'18
Page : 2 of 2	Article group: 030	

6. SHELF LIFE & RECOMMENDED STORAGE CONDITIONS :

Vacuum packing	12 months after date of production*	Recommended conditions:	
		Storage temperature	10 - 20 °C
		Storage humidity	55 - 65 %

* if stored under recommended conditions

7. PROVIDED LABEL INFORMATION :

Brand, product, crop year, batch nr., production date, best before date.

8. CERTIFICATES & ANALYSIS REPORTS :

HACCP	✓	ISO 9001	✓
Kosher	✓	Halal (available)	✓
BIO	✓	BRC Food	✓
IFS Food (available)	✓	ISO 22000 (available)	✓
UTZ (available in UTZ)	✓		
Analysis report	Provided with each delivery	Health certificate	Provided with each delivery

9. PACKAGING :

Multiple variations possible (vacuum or non-vacuum).

10. TRANSPORT CONDITIONS :

Transport should take place under hygienic conditions. Stacking of the pallets is not possible.

11. ALLERGENS :

Allergens					Complementary allergens			
1.1	Wheat	X	8.2	Hazelnuts	✓	20.0	Lactose	X
1.2	Rye	X	8.3	Walnuts	X	21.0	Cacao	X
1.3	Barley	X	8.4	Cashewnuts	X	22.0	E620 – E625	X
1.4	Oats	X	8.5	Pecannuts	X	23.0	Chickenmeat	X
1.5	Dinkel wheat	X	8.6	Brazil nuts	X	24.0	Coriander	X
1.6	Kamult	X	8.7	Pistachio nuts	X	25.0	Corn	X
1	(**) Gluten	X	8.8	Macademia nuts	X	26.0	Pulse crops	X
2.0	Crustaceans	X	9.0	Celery	X	27.0	Beef	X
3.0	Eggs	X	10.0	Mustard	X	28.0	Pork	X
4.0	Fish	X	11.0	Sesame	X	29.0	Carrots	X
5.0	Peanuts	X	12.0	Sulphur dioxide and sulfites / sulphite	X			
6.0	Soja	X	13.0	Lupin	X			
7.0	Cowmilk	X	14.0	Molluscs	X			
8.1	Almonds	X						

X = absent & cross contamination not possible
 ✓ = present
 (**) = Gluten Free according to EU Regulation NO 828/2014

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PRODUCT SPECIFICATION

Document Nr. : 05	Organic roasted chopped hazelnuts	Rev.nr. : -6-
Date of issue : 26-03-'02	1-2, 1-3, 2-4, 2-10, 3-5, 4-6, 5-7, 7-11, 8-12 mm	Rev.date : 01-11-'18
Page : 1 of 2	Article group: 009	

1. PRODUCT CHARACTERISTICS :

Flavour	Typical for roasted hazelnuts, no odd taste and/or odour		
Appearance	Typical for roasted chopped hazelnuts, light brown pieces		
Composition	100% hazelnut, no additives	Country of origin	Turkey

2. NUTRITIONAL VALUE / 100 g :

Energy value	646 Kcal & 2703 KJ		Total lipid (fat)	62.40 g	
Carbohydrate, by difference	17.6 g	Fiber, total dietary	9.4 g	Sugars, total	4.89 g
Protein	15.03 g	Calcium, Ca	123 mg	Iron, Fe	4.38 mg
Vitamin A	3 µg	Vitamin C	3.8 mg	Sodium, Na & Cholesterol	0 mg
Fatty acids/100 g					
saturated	4.511 g	monounsaturated	46.608 g	polyunsaturated	8.463 g

3. GMO & IRRADIATION :

Treated with radiation	No	Traceability & labelling according to EC 1830/2003 necessary	No
Product is GMO-free	Yes	Authorization according to EC 1829/2003 necessary	No

4. PHYSICAL CHARACTERISTICS :

<u>Characteristic</u>	<u>Max value (%)</u>	<u>Method</u>	<u>Directive</u>
Size over	10.0	Sieves Test	TL.8.2/11
Size under	15.0	Sieves Test	TL.8.2/11
Foreign matters (stone/shell)	0.005	Visual	TL.8.2/07
Foreign matters (other)	0.0	Visual	TL.8.2/07
Pieces with skin	10.0	Visual	TL.8.2/07

5. CHEMICAL CHARACTERISTICS :

<u>Characteristic</u>	<u>Max value (%)</u>	<u>Method</u>	<u>Directive</u>
Moisture	2.0	100 ± 5 °C * 4h	TL8.2/04
FFA (as oleic acid - in oil)	Sep-Feb 0.75/Mar-Aug 1.0	0.1 N NaOH Titration	TL8.2/05
Peroxide (meq O ₂ / kg - in oil)	1.0	0.01 N Na ₂ S ₂ O ₃ Titration	TL8.2/06
Aflatoxin B1	5 ppb	HPLC	TL8.2/08
Total Aflatoxin (B1+B2+G1+G2)	10 ppb	HPLC	TL8.2/08
Rancimat	Sep-Feb 6h/Mar-Aug 5,5h	Metrohm 130°C	TL8.2/24

6. MICROBIOLOGICAL CHARACTERISTICS :

<u>Micro organism</u>	<u>Value</u>	<u>Method</u>	<u>Directive</u>
Total plate count	< 5000 CFU / g	PCA	TL.8.2/13
Enterobacteriaceae	< 10 CFU / g	VRBD Agar	TL.8.2/15
Escherichia coli	negative / g	Chromocult Coliform Agar	TL.8.2/16
Coliform	< 10 CFU / g	Chromocult Coliform Agar	TL.8.2/16
Salmonella	negative / 750 g	BSA, BPLS Agar	TL.8.2/17
Staphylococcus aureus	< 10 CFU / g	BPA	TL.8.2/18
Mould	< 100 CFU / g	DG18	TL.8.2/19
Yeast	< 100 CFU / g	DG18	TL.8.2/19



Document Nr. : 05	Organic roasted chopped hazelnuts	Rev.nr. :-6-
Date of issue : 26-03-'02	1-2, 1-3, 2-4, 2-10, 3-5, 4-6, 5-7, 7-11, 8-12 mm	Rev.date :01-11-'18
Page : 2 of 2	Article group: 009	

7. SHELF LIFE & RECOMMENDED STORAGE CONDITIONS :

Vacuum packing	12 months after date of production*	Recommended conditions:	
		Storage temperature	10 - 20 °C
		Storage humidity	55 - 65 %

* if stored under recommended conditions

8. PROVIDED LABEL INFORMATION :

Brand, product, crop year, batch nr., production date, best before date.

9. CERTIFICATES & ANALYSIS REPORTS :

HACCP	✓	ISO 9001	✓
Kosher	✓	Halal (available)	✓
BIO	✓	BRC Food	✓
IFS Food (available)	✓	ISO 22000 (available)	✓
UTZ (available in UTZ)	✓		
Analysis report	Provided with each delivery	Health certificate	Provided with each delivery

10. PACKAGING :

Multiple variation possible (vacuum or non-vacuum).

11. TRANSPORT CONDITIONS :

Transport should take place under hygienic conditions. Stacking of the pallets is not possible.

12. ALLERGENS :

Allergens				Complementary allergens						
1.1	Wheat	X		8.2	Hazelnuts	✓		20.0	Lactose	X
1.2	Rye	X		8.3	Walnuts	X		21.0	Cacao	X
1.3	Barley	X		8.4	Cashewnuts	X		22.0	E620 – E625	X
1.4	Oats	X		8.5	Pecannuts	X		23.0	Chickenmeat	X
1.5	Dinkel wheat	X		8.6	Brazil nuts	X		24.0	Coriander	X
1.6	Kamult	X		8.7	Pistachio nuts	X		25.0	Corn	X
1	(**) Gluten	X		8.8	Macademia nuts	X		26.0	Pulse crops	X
2.0	Crustaceans	X		9.0	Celery	X		27.0	Beef	X
3.0	Eggs	X		10.0	Mustard	X		28.0	Pork	X
4.0	Fish	X		11.0	Sesame	X		29.0	Carrots	X
5.0	Peanuts	X		12.0	Sulphur dioxide and sulfites / sulphite	X				
6.0	Soja	X								
7.0	Cowmilk	X		13.0	Lupin	X				
8.1	Almonds	X		14.0	Molluscs	X				

X = absent & cross contamination not possible
 ✓ = present
 (**) = Gluten Free according to EU Regulation NO 828/2014

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PRODUCT SPECIFICATION

Document Nr.	: 05	Organic roasted chopped hazelnuts (meal)	Rev.nr. : -7-
Date of issue	: 26-03-'02	0-2 mm, 0-3 mm, 0-4 mm	Rev.date : 01-11-'18
Page	: 1 of 2	Article group: 008	

1. PRODUCT CHARACTERISTICS :

Flavour	Typical for roasted hazelnuts, no odd taste and/or odour		
Appearance	Typical for roasted chopped hazelnuts, light brown pieces		
Composition	100% hazelnut, no additives	Country of origin	Turkey

2. NUTRITIONAL VALUE / 100 g :

Energy value	646 Kcal & 2703 KJ		Total lipid (fat)	62.40 g	
Carbohydrate, by difference	17.6 g	Fiber, total dietary	9.4 g	Sugars, total	4.89 g
Protein	15.03 g	Calcium, Ca	123 mg	Iron, Fe	4.38 mg
Vitamin A	3 µg	Vitamin C	3.8 mg	Sodium, Na & Cholesterol	0 mg
Fatty acids/100 g					
saturated	4.511 g	monounsaturated	46.608 g	polyunsaturated	8.463 g

3. GMO & IRRADIATION :

Treated with radiation	No	Traceability & labelling according to EC 1830/2003 necessary	No
Product is GMO-free	Yes	Authorization according to EC 1829/2003 necessary	No

4. PHYSICAL CHARACTERISTICS :

<u>Characteristic</u>	<u>Max value (%)</u>	<u>Method</u>	<u>Directive</u>
Size over	5.0	Sieves Test	TL.8.2/11
Foreign matters (stone/other)	0.0	Visual	TL.8.2/07
Foreign matters (shell)	0.0001	Visual	TL.8.2/07
Pieces with skin	10.0	Visual	TL.8.2/07

5. CHEMICAL CHARACTERISTICS :

<u>Characteristic</u>	<u>Max value (%)</u>	<u>Method</u>	<u>Directive</u>
Moisture	2.0	100 ± 5 °C * 4h	TL8.2/04
FFA (as oleic acid - in oil)	Sep-Feb 0.75/Mar-Aug 1.0	0.1 N NaOH Titration	TL8.2/05
Peroxide (meq O ₂ / kg - in oil)	1.0	0.01 N Na ₂ S ₂ O ₃ Titration	TL8.2/06
Aflatoxin B1	5 ppb	HPLC	TL8.2/08
Total Aflatoxin (B1+B2+G1+G2)	10 ppb	HPLC	TL8.2/08
Rancimat	Sep-Feb 6h/Mar-Aug 5,5h	Metrohm 130°C	TL8.2/24

6. MICROBIOLOGICAL MICRO ORGANISM :

<u>Micro organism</u>	<u>Value</u>	<u>Method</u>	<u>Directive</u>
Total plate count	< 5000 CFU / g	PCA	TL.8.2/13
Enterobacteriaceae	< 10 CFU / g	VRBD Agar	TL.8.2/15
Escherichia coli	negative / g	Chromocult Coliform Agar	TL.8.2/16
Coliform	< 10 CFU / g	Chromocult Coliform Agar	TL.8.2/16
Salmonella	negative / 750 g	BSA, BPLS Agar	TL.8.2/17
Staphylococcus aureus	< 10 CFU / g	BPA	TL.8.2/18
Mould	< 100 CFU / g	DG18	TL.8.2/19
Yeast	< 100 CFU / g	DG18	TL.8.2/19



Document Nr. : 05	Organic roasted chopped hazelnuts (meal)	Rev.nr. :-7-
Date of issue : 26-03-'02	0-2 mm, 0-3 mm, 0-4 mm	Rev.date :01-11-'18
Page : 2 of 2	Article group: 008	

7. SHELF LIFE & RECOMMENDED STORAGE CONDITIONS :

Vacuum packing	12 months after date of production*	Recommended conditions:	
		Storage temperature	10 - 20 °C
		Storage humidity	55 - 65 %

* if stored under recommended conditions

8. PROVIDED LABEL INFORMATION :

Brand, product, crop year, batch nr., production date, best before date.

9. CERTIFICATES & ANALYSIS REPORTS :

HACCP	✓	ISO 9001	✓
Kosher	✓	Halal (available)	✓
BIO	✓	BRC Food	✓
IFS Food (available)	✓	ISO 22000 (available)	✓
UTZ (available in UTZ)	✓		
Analysis report	Provided with each delivery	Health certificate	Provided with each delivery

10. PACKAGING :

Multiple variations possible (vacuum or non-vacuum).

11. TRANSPORT CONDITIONS :

Transport should take place under hygienic conditions. Stacking of the pallets is not possible.

12. ALLERGENS :

Allergens				Complementary allergens						
1.1	Wheat	X		8.2	Hazelnuts	✓		20.0	Lactose	X
1.2	Rye	X		8.3	Walnuts	X		21.0	Cacao	X
1.3	Barley	X		8.4	Cashewnuts	X		22.0	E620 – E625	X
1.4	Oats	X		8.5	Pecannuts	X		23.0	Chickenmeat	X
1.5	Dinkel wheat	X		8.6	Brazil nuts	X		24.0	Coriander	X
1.6	Kamult	X		8.7	Pistachio nuts	X		25.0	Corn	X
1	(**) Gluten	X		8.8	Macademia nuts	X		26.0	Pulse crops	X
2.0	Crustaceans	X		9.0	Celery	X		27.0	Beef	X
3.0	Eggs	X		10.0	Mustard	X		28.0	Pork	X
4.0	Fish	X		11.0	Sesame	X		29.0	Carrots	X
5.0	Peanuts	X		12.0	Sulphur dioxide and sulfites / sulphite	X				
6.0	Soja	X								
7.0	Cowmilk	X		13.0	Lupin	X				
8.1	Almonds	X		14.0	Molluscs	X				

X = absent & cross contamination not possible
 ✓ = present
 (***) = Gluten Free according to EU Regulation NO 828/2014

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PRODUCT SPECIFICATION

Document Nr.	: 05	Organic hazelnut paste	Rev.nr.	: -7-
Date of issue	: 26-03-'02	light, medium, dark	Rev.date	: 01-11-'18
Page	: 1 of 2	Article group: 010		

1. PRODUCT CHARACTERISTICS :

Flavour	Typical for roasted hazelnuts, no odd taste and/or odour		
Appearance	Typical for hazelnut paste, light/medium/dark brown paste		
Composition	100% hazelnut, no additives	Country of origin	Turkey

2. NUTRITIONAL VALUE / 100 g :

Energy value	646 Kcal & 2703 KJ		Total lipid (fat)	62.40 g	
Carbohydrate, by difference	17.6 g	Fiber, total dietary	9.4 g	Sugars, total	4.89 g
Protein	15.03 g	Calcium, Ca	123 mg	Iron, Fe	4.38 mg
Vitamin A	3 µg	Vitamin C	3.8 mg	Sodium, Na & Cholesterol	0 mg
Fatty acids/100 g					
saturated	4.511 g	monounsaturated	46.608 g	polyunsaturated	8.463 g

3. GMO & IRRADIATION :

Treated with radiation	No	Traceability & labelling according to EC 1830/2003 necessary	No
Product is GMO-free	Yes	Authorization according to EC 1829/2003 necessary	No

4. PHYSICAL CHARACTERISTICS :

<u>Characteristic</u>	<u>Max value</u>	<u>Method</u>	<u>Directive</u>
Fineness	25-40 micron	Micrometer	TL8.2/09
Foreign matters	0.0 %	Visual	TL8.2/07
Viscosity	6-7 Pa.s	Brookfield	TL8.2/21
Color	L:L*34-36 M:L*32-34 D:L*29-31	Konica Minolta	TL8.2/10

5. CHEMICAL CHARACTERISTICS :

<u>Characteristic</u>	<u>Max value (%)</u>	<u>Method</u>	<u>Directive</u>
Moisture	2.0	100 ± 5 °C * 4h	TL8.2/04
FFA (as oleic acid - in paste)	Sep-Feb 0.75/Mar-Aug 1.0	0.1 N NaOH Titration	TL8.2/05
Peroxide (meq O ₂ / kg - in oil)	1.0	0.01 N Na ₂ S ₂ O ₃ Titration	TL8.2/06
Aflatoxin B1	5 ppb	HPLC	TL8.2/08
Total Aflatoxin (B1+B2+G1+G2)	10 ppb	HPLC	TL8.2/08
Rancimat	Sep-Feb 6h/Mar-Aug 5,5h	Metrohm 130°C	TL8.2/24

6. MICROBIOLOGICAL CHARACTERISTICS :

<u>Micro organism</u>	<u>Value</u>	<u>Method</u>	<u>Directive</u>
Total plate count	< 5000 CFU / g	PCA	TL8.2/13
Enterobacteriaceae	< 10 CFU / g	VRBD Agar	TL8.2/15
Escherichia coli	negative / g	Chromocult Coliform Agar	TL8.2/16
Coliform	< 10 CFU / g	Chromocult Coliform Agar	TL8.2/16
Salmonella	negative / 750 g	BSA, BPLS Agar	TL8.2/17
Staphylococcus aureus	< 10 CFU / g	BPA	TL8.2/18
Mould	< 100 CFU / g	DG18	TL8.2/19
Yeast	< 100 CFU / g	DG18	TL8.2/19



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7. SHELF LIFE & RECOMMENDED STORAGE CONDITIONS :

None vacuum	12 months after date of production*	Recommended conditions:	
		Storage temperature	10 - 20 °C
		Storage humidity	55 - 65 %

* if stored under recommended conditions

8. PROVIDED LABEL INFORMATION :

Brand, product, crop year, batch nr., production date, best before date.

9. CERTIFICATES & ANALYSIS REPORTS :

HACCP	✓	ISO 9001	✓
Kosher	✓	Halal (available)	✓
BIO	✓	BRC Food	✓
IFS Food (available)	✓	ISO 22000 (available)	✓
UTZ (available in UTZ)	✓		
Analysis report	Provided with each delivery	Health certificate	Provided with each delivery

10. PACKAGING :

Multiple variations possible (non-vacuum).

11. TRANSPORT CONDITIONS :

Transport should take place under hygienic conditions. Stacking of the pallets is not possible.

12. ALLERGENS :

Allergens				Complementary allergens						
1.1	Wheat	X		8.2	Hazelnuts	✓		20.0	Lactose	X
1.2	Rye	X		8.3	Walnuts	X		21.0	Cacao	X
1.3	Barley	X		8.4	Cashewnuts	X		22.0	E620 – E625	X
1.4	Oats	X		8.5	Pecannuts	X		23.0	Chickenmeat	X
1.5	Dinkel wheat	X		8.6	Brazil nuts	X		24.0	Coriander	X
1.6	Kamult	X		8.7	Pistachio nuts	X		25.0	Corn	X
1	(**) Gluten	X		8.8	Macademia nuts	X		26.0	Pulse crops	X
2.0	Crustaceans	X		9.0	Celery	X		27.0	Beef	X
3.0	Eggs	X		10.0	Mustard	X		28.0	Pork	X
4.0	Fish	X		11.0	Sesame	X		29.0	Carrots	X
5.0	Peanuts	X		12.0	Sulphur dioxide and sulfites / sulphite	X				
6.0	Soja	X								
7.0	Cowmilk	X		13.0	Lupin	X				
8.1	Almonds	X		14.0	Molluscs	X				

X = absent & cross contamination not possible
 ✓ = present
 (**) = Gluten Free according to EU Regulation NO 828/2014

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