



**BİYOSAM**

Organik Tarım Gıda Nakliye İthalat İhracat San ve Tic. Ltd. Şti

## Biyo-Sam Organic Agriculture Roasted Hazelnut Kernels Specification

Physical Analysis	Unit	Method	Tolerances
Taste and odour			Typical
Bitter, rotten, mouldy, rancid, concealed mould, concealed rot, insect damaged	%		Max. 1
Shrivelled, stained and yellowish kernels	%		Max. 2
Mechanically damaged	%		Max. 8
Broken, pressed	%		Max. 2
Twin kernels	%		Max.2
Pieces of shell fragments	%		Max. 0,5
Foreign material ( stone, hair etc )	%		Max. 0,05
Size ( on sieve + under sieve )	%		Max. 15,0
Chemical Analysis	Unit	Method	Chemical Analysis
Moisture	%	Mettler PM 200	Max. 3,5
Acid ( oleik asit )	%	TS - 1605	Max. 1,0
Peroxide	Meg / kg	TS - 4964	Max. 2,0
Aphlatoxin	ppb	HPLC	Total <10 , B <sub>1</sub> < 5
Microbiological Analysis	Unit	Method	Tolerances
Total Bacteria	each / gr	Pouring Method ( PCA )	2000
Yeast and mould	each / gr	Pouring Method ( RBA )	50
Coliform Bacteria	each / gr	EMS	10
E. coli	each / gr	Petri film	nil
Fecal Coliform	each / gr	EMS	nil
Salmonella	each / gr	Speedy kit	nil

Staph. aureus	each / gr	Petri film	Nil
Enterobacter	each / gr	Pouring Method ( VRBGA )	Customer Spect

### Important Product Characteristics:

<b>Standard Number</b>	TS – 1917
<b>Product Groups</b>	10-11 mm / 10-12 mm / 11-12 mm / 11-13 mm / 13-14 mm / 13-15 mm / 14-15 mm / 15-16 mm /
<b>Class</b>	First Class
<b>Package</b>	12,5 kg vacuum bag + carton box , 12,5 kg PE bag + carton box.
<b>Origin</b>	Turkey
<b>Heavy Metal</b>	Kadmium : max. 0,2 mg / kg
<b>Water Activity</b>	aw < 0,60
<b>Warehouse Heat</b>	10 – 15 ° C
<b>Shelf Life</b>	1 year
<b>Consumer Group</b>	It is appropriate for all kinds of consumers.
<b>Way Of Use</b>	Direct.
<b>Information</b>	Our products are not allergenic.