



BIYOSAM

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

Biyo-Sam Organic Agriculture Natural Hazelnut Kernels Specifications

Physical Analysis	Unit		Tolerances
Taste and odour			Typical
Bitter, rotten, mouldy, rancid, concealed mould, concealed rotten, insect damaged	%		Max. 2,0
Shrivelled, stained and yellowish kernels	%		Max.4,0
Mechanically damaged	%		Max.7,0
Broken, pressed	%		Max.1,0
Twin kernels	%		Max.5,0
Pieces of shell / Shell fragments	%		Max.0,25
Foreign Material (stone , hair etc)	%		Max.0,05
Size (on sieve + under sieve)	%		Max.5,0
Sharp	%		Max. 10,0
Chemical Analysis	Unit	Method	Tolerances
Moisture	%	Mettler PM 200	Max. 6,5
Acid (oleik asit)	%	TS - 1605	Max. 1,0
Peroxide	Meg / kg	TS - 4964	Max. 2,0
Aphlatoxin	ppb	HPLC	Total < 10, B ₁ < 5

Important Product Characteristic :

Product Groups	9-10 mm , 9-11mm , 10-11 mm , 10-12 mm , 11-12 mm , 11-13 mm , 13-14 mm , 13-15 mm , 14-15 mm , 14-16 mm , 15-16 mm , Mixed (9-15 mm) , Picola (9 mm under)
Standard Number	TS – 3075
Class	First class , second class
Place Of Origin	Ordu , Giresun , Akçakoca
Package	80 kg İjira bags , 50 kg İjira bags , Vacuum Pack , 800 kg and 1.000 kg Bigbag , 25 kg Craft bags.
Origin	Ground
Heavy Metal	Kadmium : max. 0,2 mg / kg
Water Activity	aw < 0,60
Warehouse Heat	10 – 15 ° C
Shelf Life	1 year
Consumer Group	It is appropriate for all kinds of consumers.
Way Of Use	Conduct in warm
Information	Our production is not allergic.