



BİYOSAM

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

Biyo-Sam Organic Agriculture Roasted and Chopped Hazelnut Specifications (for 2-4mm and 4-8mm)

Physical Analysis	Unit	Method	Tolerances
Taste and odour			Typical
Shell	Each		Max. 3 each/10kg roasted hazelnut
Foreign Material (stone, hair etc)	%		Max. 0,05
Bitter, Lemony, Rotten, Insect Damage, Mouldy	%		Max. 1,0
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 ₁ < 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 :

Standard Number	TS – 1917
Class	First Class
Place Of Origin	Ordu , Giresun , Akçakoca
Package	12,5 kg vacuum bag + carton box , 12,5 kg PE bag + carton box.
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	It can be used in pastries.
Information	Our products are not allergenic.