



ARSLANTURK S.A. SPECIFICATION

ORGANIC NATURAL DICED



DESCRIPTION

CALIBRATION	Between 1 - 12 mm with 2, 3, 4 mm size differences
PACKING	0,5/1/2/5/10/12,5/20/25 kg vacuum + cartons 500/750/800/1000 kg NET big bags (Inner nylon)
STANDARD MARKING	Description, size, crop, producer, origin, weight, lot, best before date, storage conditions
SHELF LIFE	12 Months in vacuum (Storage under 10-15° C, Relative humidity max. 65 %)

ORGANOLEPTIC

APPEARANCE	Uniform
TASTE/ODOUR	Typical roasted hazelnut taste, free from foreign odours
TEXTURE	Crispy
COLOUR	Typical, brown - beige

CHEMICAL & PHYSICAL

MOISTURE	6 % max.
FAT CONTENT	55 – 68 %
FREE FATTY ACIDS	1 % max.
PEROXIDE	1 mEq/max.
AFLATOXIN B1	In conformity with imported country's regulations
AFLATOXIN B2+B3+G1+G2	In conformity with imported country's regulations
FOREIGN MATTERS	0,005 % max.
SKIN PARTS - DUST	0.5 % max.
UNDER / OVER CALIBRE	(+/-) 10 % max.

MICROBIOLOGICAL

TOTAL PLATE COUNT	<100.000 cfu/g , target <20.000 cfu/g
SALMONELLA	Absent/25 g
E. COLI	<10 cfu/g
MOULD & YEAST	10.000 cfu/g , target <1.000 cfu/g
STAPHYLOCOCCUS AUREUS	<100 cfu/g , target <10 cfu/g
ENTEROBACTERIACEAE	200 cfu/g max.
TOTAL COLIFORM	100 cfu/g max.

OTHERS

GMO	GMO FREE
IRRADIATION	Irradiation has not been used on production of our goods. Also all ingredients of this product have been produced without the using irradiation.
NANOTECHNOLOGY	Nanotechnology has not been used on production of our goods. Also all ingredients of this product have been produced without the using nanotechnology.
HEAVY METALS	Within the norms EU regulations.
PESTICIDES	According to BNN-orientation value/ Within the norms EU regulations.
ALLERGEN	Hazelnut is an allergen. Product is free from any allergens beside hazelnut.
IMITATION AND ADULTERATION	There is no imitation and adulteration.

SPECIAL PRODUCTION IS AVAILABLE ACCORDING TO CUSTOMER REQUIREMENTS

ARSSPC.08-a/10.08.2017/00