



**MANUAL OF HYGIENE AND FOOD SAFETY
SELF-MONITORING**

Page 1/2

TECHNICAL SHEET FOR:

Issue 1

**ROASTED HAZELNUT “PIEMONTE P.G.I.”
GRAINS**

Revision **1**

Legal definition: ROASTED HAZELNUT “PIEMONTE P.G.I” GRAINS

Origin: North-West of Italy

Organoleptic characteristics

Colour: from light havana to dark brown, depending on the roasting level

Smell: of roasted hazelnut, without unrelated odour.

Taste: of roasted hazelnut, fresh, without unrelated flavours such as rancid or bitter taste

Appearance: Regular and homogeneous shaped grains

Chemical-physical characteristics

| | |
|--|----------------------|
| Humidity (%) | Max 1,5 |
| Free acidity (%oleic acid) | Max 1,5 |
| Peroxides (meq O2/kg) | Max 5 |
| Aflatoxin B1 (µg/kg) | < 5 |
| Aflatoxin B1+B2+G1+G2 (µg/kg) | < 10 |
| Ochratoxin A (µg/kg) | < 2 |
| Shells | Max 1 part / 1000 kg |
| Rocks and foreign and exogenous particles | Max 1 part / 1000 kg |
| Glass/plastic/metal | Not present |

Microbiological characteristics

| | | | |
|-------------------------------------|----------|------------------------------|-------------|
| Total microbial load (cfu/g) | < 10.000 | Coliform (cfu/g) | < 10 |
| Yeast (cfu/g) | < 1000 | Listeria (cfu/25 g) | Not present |
| Mould (cfu/g) | <1000 | Salmonella (cfu/25 g) | Not present |
| Enterobacteriaceæ (cfu/g) | < 100 | | |

Nutrition information (Average values in 100g of product)

| | | |
|---------------------|------|------|
| Energy value | 2695 | Kj |
| | 652 | Kcal |
| Total Fats | 59 | g |
| - saturated | 4,6 | g |
| Carbohydrate | 14 | g |
| - sugars | 5,1 | g |
| Protein | 13 | g |
| Sodium | 0,08 | g |

| Allergens List | Contains | Does not contain | May contain for cross-contamination |
|---|----------|------------------|-------------------------------------|
| Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and products thereof | | X | |
| Crustaceans products and products made from crustaceans | | X | |
| Eggs and egg based products | | X | |
| Fish and products thereof | | X | |
| Peanuts and peanut-based products | | X | |
| Soybeans and products thereof | | X | |
| Milk and milk-based products (lactose included) | | X | |
| Nuts, so almonds (<i>Amigdaluscommunis L.</i>), hazelnuts (<i>Corylus</i> | X | | |



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Page 2/2

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| avellana), walnuts (<i>Juglans regia</i>), cashew nuts (<i>Anacardium occidentale</i>), pecans (<i>Carya illinoensis</i>), Brazil nuts (<i>Bertholletia excelsa</i>), pistachios (<i>Pistacia vera</i>), Queensland's nuts (<i>Macadamia ternifolia</i>) and product thereof | | | |
| Celery and celery-based products | | X | |
| Mustard and products thereof | | X | |
| Sesame seeds and products thereof | | X | |
| Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO ₂ | | X | |
| Lupin and products thereof | | X | |
| Molluscs and products thereof | | X | |

GMO

DOES NOT Contain and/or derive from GMO

IS NOT produced with the use of processing aids and/ additives and/or flavourings produced, consistent and /or containing GMO

IS NOT subject to GMO labelling

Shelf-life

Non-vacuum conservation

All the products should preferably be stored in a cool and dry place, isolated from the floor, protected from the direct sunlight, in odourless environment , Shelf-life is declared on the label (date of minimum durability):
12 months stored in a cool and dry place, protected from the direct sunlight

Handling and storage

Temperature and humidity of the ambient.

Packaging

- Shrink-wrap LDPE polyethylene bag TP/150 COES (vacuum ranging capacity);
- Carton boxes

Every package directly in contact with our product, is consistent with the in accordance with M.D. 21.03.1973 and s.m.m.i, Reg. CE 2023/2006, Reg. CE 1935/2004, and Reg. CE 10 /2011 concerning plastic packages.

Compliance statement of the supply (HACCP system)

The company states that the fixed rules in the matter of food, provided for in Reg. CE 852/2004, has been observed for the product supplied; and in particular, that in the company is present the updated HACCP System that guarantees the observation of the rules for the maintaining of proper hygienic conditions in each production phase. All the Arrangements are viewable within our Premises.

Rev. 01 28.02.2018