

**Code:** 01020222 **GRANELLA NOCCIOLA 8**  
**State:** Approved by RAQ on 03/03/2020

**Product description**

uniformly roasted hazelnuts grits. Calibrated to 3/4 mm.

**Sales name**

semifinished confectionery product.

**Ingredients**

roasted HAZELNUTS.

The product may contain OTHER NUTS

**Physical-chemical analysis**

total fat (1) \_\_\_\_\_ 62-69 %  
moisture (105°C) \_\_\_\_\_ 2.5 %

size (4 mm/up) \_\_\_\_\_ 1 %  
size (4 mm/down - 3 mm/up) \_\_\_\_\_ 64 %  
size (3 mm/down - 2 mm/up) \_\_\_\_\_ 26 %  
size (2 mm/down - 1 mm/up) \_\_\_\_\_ 9 %

(1) extraction by Soxhlet and petroleum ether after hydrolysis with hydrochloric acid.

**Microbiological standards**

aerobic plate count (1) \_\_\_\_\_ 20000 CFU/g max.  
yeasts (2) \_\_\_\_\_ 100 CFU/g max.  
molds (2) \_\_\_\_\_ 100 CFU/g max.  
coliforms (3) \_\_\_\_\_ none detected/g  
E.coli (4) \_\_\_\_\_ none detected/g  
salmonella (5) \_\_\_\_\_ none detected/25 g

(1) ISO 4833:91  
(2) ISO 7954:87  
(3) ISO 4832:91  
(4) ISO 16649-2:01  
(5) ISO 6579:93

**Storage & shelf-life**

at least 15 months in original package in cool (20°C max), dry storage.  
Once open, transfer the open vacuum to an airtight container and use within 1 month.

Protect GRANELLA NOCCIOLA from direct sun-light and humidity.

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**Packaging**

8 kg (net) carton with eight 1 kg vacuum-sealed with aluminium packets vacuum-packed.

**Nutritional information**

NUTRITIONAL INFORMATION. TYPICAL VALUES PER 100 g  
(OBTAINED BY CALCULATION)

1. Energy \_\_\_\_\_ 675 kcal  
2790 kJ  
2. Protein (N\*6.25) \_\_\_\_\_ 18.8 g  
3. Carbohydrate \_\_\_\_\_ 3.5 g  
of which sugars \_\_\_\_\_ 3.5 g  
polyols \_\_\_\_\_ 0 g  
starch \_\_\_\_\_ 0 g  
4. Fat \_\_\_\_\_ 65 g  
of which saturated \_\_\_\_\_ 4.8 g  
cholesterol \_\_\_\_\_ 0 mg  
5. Food fibre \_\_\_\_\_ 10 g  
6. Salt \_\_\_\_\_ 0 g

**Allergens**

IN ACCORDANCE WITH REGULATION (EU) 1169/2011:

Cereals containing gluten and products thereof \_\_\_\_\_  
Crustaceans and products thereof \_\_\_\_\_  
Eggs and products thereof \_\_\_\_\_  
Fish and products thereof \_\_\_\_\_  
Peanuts and products thereof \_\_\_\_\_  
Soybeans and products thereof: \_\_\_\_\_  
Milk and products thereof (including lactose) \_\_\_\_\_  
Nuts and products thereof \_\_\_\_\_ X (hazelnuts); CC (other nuts)  
Celery and product thereof \_\_\_\_\_  
Mustard and products thereof \_\_\_\_\_  
Sesame seeds and products thereof \_\_\_\_\_  
Sulphur dioxide and sulphites at conc. of more  
than 10 mg/kg \_\_\_\_\_  
Lupin and products thereof \_\_\_\_\_  
Molluscs and products thereof \_\_\_\_\_

Key: X = present; (ingredient which contains it)  
CC = the presence due to cross contamination cannot be excluded.

**Certifications**

Preferential Origin for European Customs Code

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## Statements

### GMO Statement

Based on information from our raw material suppliers, the product is not derived from genetically modified raw material according to Regulation (EC) 1829/2003 - 1830/2003 concerning traceability and labelling of genetically modified organism.

### HACCP Statement

This product is made in compliance with regulations in force in food sector and in compliance with the hygienic rules according to Regulation (EC) 852/2004.

### Ionizing Radiation Statement

This product is not treated with ionizing radiation in any production steps.

### Statement on Packaging Materials

The packaging materials used are in compliance with European Legislation (Regulation (EC) 1935/2004 - 1895/2005 - 2023/2006 - 10/2011) and with Italian Legislation (Decreto Ministeriale 21/03/1973 - DPR 777/82) and subsequent amendments and additions.

### Traceability

Product traceability is made according to Regulation (EC) 178/2002.