

1. PRODUCT IDENTIFICATION

PRODUCT NAME:	WHOLE HAZELNUT BLANCHED & ROASTED
LEGAL NAME:	WHOLE HAZELNUT BLANCHED & ROASTED
CODE:	ESV3-019
ORIGIN:	Several Countries
PRODUCT DESCRIPTION :	Format: 1 KG Q6

CERTIFICATIONS

IFS Food - International Featured Standards	BRC Food - Global Standard for Food Safety
UNE - EN ISO 14001 Environmental Management Systems	Smeta - Sedex Number ZC1000586

2. COMPANY INFORMATION

COMPANY NAME:	IMPORTACO_INTERNACIONAL, S.L.U.
CIF :	B98594609
ADDRESS:	Ctra Real de Madrid Nord, nº 81 P. Carrascal Oeste 46469 - Beniparrell, Valencia (España)

3. FACTORY

COMPANY NAME:	IMPORTACO CASA PONS S.A.U. (Picassent factory)
ADDRESS:	Ctra Real de Madrid Nord, nº 81 P. Carrascal Oeste 46469 - Beniparrell, Valencia (España)
Nº SANITARY REGISTRY:	21.15325/V

ORGANOLEPTIC PARAMETERS

Colour	Typical of the product
Taste	Typical without off-taste
Smell	Typical without off-smell

PHYSICOCHEMICAL CHARACTERISTICS

Alive insectation	Nil
Dangerous foreign material	Nil
Not dangerous foreign material	Max 2 uts
Insectation damage	Max 5%
Skin remains	Max 10%
MOISTURE	Max 4%

CALIBER

12/14 mm	Min 90%
----------	---------

4. INGREDIENTS

INGREDIENT
HAZELNUT

NOTES / JUSTIFICATION

5. POLLUTANT PARAMETERS

POLLUTANT	LIMIT
Aflatoxin B1	< 5 ppb
Total aflatoxins	< 10 ppb

6. MICROBIOLOGICAL PARAMETERS

MICROBIOLOGY	LIMIT	METHOD
Salmonella spp	Not detected / 25 g	ISO-6579
Listeria monocytogenes	Not detected / 25 g	ISO-11290-1
Escherichia coli	≤10 CFU / 1 g	ISO-16649

7. STORAGE AND TRANSPORT CONDITIONS

OBSERVATION: Keep in a cool and dry place and preserved from the light

8. ADDITIONAL INFORMATION AND STATEMENTS

SHELF LIFE: 12 Months















GMO DECLARATIONS: <0,9%

IONIZED STATEMENT: Not ionized

HEAVY METALS: As per Comission Regulation (CE) NO. 1881/2006 and amendments

OTHERS: Pesticide residues: As per EEC regulations and Spanish regulations (RD 280/1994 dated February 18th) and amendments

9. DECLARATIONS OF ALLERGENS

CI	ALLERGENS CONTAINED IN THE INGREDIENT			T	ALLERGEN TRACES		
	CEREALS CONTAINING GLUTEN		<input checked="" type="checkbox"/>	T	CRUSTACEANS OR PRODUCTS BASED ON CRUSTACEANS		<input type="checkbox"/>
	EGGS AND EGG-BASED PRODUCTS		<input type="checkbox"/>		FISH AND FISH PRODUCTS		<input type="checkbox"/>
	PEANUTS AND PRODUCTS BASED ON PEANUTS		<input checked="" type="checkbox"/>	T	SOY AND SOY PRODUCTS		<input checked="" type="checkbox"/>
	MILK AND ITS DERIVATIVES (INCLUDING LACTOSE)		<input checked="" type="checkbox"/>	T	NUTS		<input checked="" type="checkbox"/>
	CELERY AND DERIVATIVES		<input type="checkbox"/>		MUSTARD AND ITS DERIVATIVES		<input checked="" type="checkbox"/>
	SESAME GRAINS AND PRODUCTS BASED ON SESAME GRAINS		<input type="checkbox"/>		SULPHUROUS ANHYDRIDE AND SULPHITES IN CONCENTRATIONS OF 10 MG / KG OR LITER EXPRESSED IN SO2		<input checked="" type="checkbox"/>
	LUPINS AND DERIVATIVES		<input type="checkbox"/>		MOLLUSKS		<input type="checkbox"/>

NOTES / JUSTIFICATION

10. NUTRITIONAL INFORMATION

NUTRICIONAL VALUES		PER 100g
ENERGY		2877 kJ / 698 kcal
FATS		67.5 g
SATURATED		5.4 g
CARBOHYDRATES		3 g
SUGARS		3 g
FIBRE		9.4 g
PROTEINS		17.8 g
SALT		0 g

11. COMPLIANCE WITH THE LEGISLATION

Regulation 1169/2011: Regulation on food information provided to the consumer and subsequent amendments.
Royal Decree 1334/1994 General rule of labeling, presentation and advertising of food products and subsequent modifications.
Regulation (EC) No 1321/2013 establishing the Union list of primary products authorized for the production of smoke flavorings used as such in or on foodstuffs, or for the production of derived smoke flavorings.
RD 1801/2008 laying down rules regarding nominal quantities for packaged products and the control of their effective content.
Regulation 1924/2006 regarding nutritional and health claims and subsequent modifications.
RD 930/1992 on labeling of nutritional properties and subsequent modifications.
RD 396/2005 that establishes the maximum limits of pesticide residues and their control in certain products of plant origin and subsequent modifications.
Regulation (EC) 2073/2005 regarding the microbiological criteria applicable to foodstuffs and subsequent modifications.
Regulation (EC) 1881/2006 establishing the maximum content of certain contaminants in foodstuffs and subsequent modifications.
Regulation (EC) 178/2002 establishing the general principles and requirements of food law, establishing the European Food Safety Authority and setting procedures for food safety.
Regulation 1333/2008 on food additives and subsequent modifications.
RD 2507/1983 approving the Technical-Sanitary Regulation for the elaboration and commercialization of fried doughs and subsequent modifications.
Compliance with Regulation (EC) 1829/2003 on genetically modified food and feed.
Compliance with Regulation (EC) 1830/2003 regarding the traceability and labeling of genetically modified foods.
Compliance with Regulation (EC) 178/2002 regarding traceability.
Regulation 10/2011 on plastic materials and objects intended to come into contact with food and subsequent modifications.
In this specification the criteria of product quality are defined and settled between the parties. The specification is part of their contracts.
Remark.- we ensure compliance with the TDS parameters taking always into account the uncertainty of analytical techniques.