

## TDS - SPECIFICATION HAZELNUT PASTE 100%

General information	
Company name	Valnuts Ltd
Manufacturing address	Geo Milev 4 Str. , Hisarya 4180, Bulgaria
Food production facility	Nº 01682/31.03.17
Registration number	Nº16080039
Product Name	Hazelnut paste/ tahini 100%
Origin of nuts	Turkey – Giresun/ NON EU
HS code	20 08 19

### Ingredients:

100% roasted Hazelnut.

### Product description

Pure unsweetened, smooth and creamy paste made from roasted hazelnuts without shells.

Rich in protein and minerals! Hazelnut paste is made from 100% hazelnuts, without added fat, salt or sugar! It has a homogeneous texture, without lumps or graininess.

### Product application

Hazelnut paste is widely used in the food industry as a natural flavor for butter creams, ice creams and gelato!

It is perfect for filling protein and health sweets as well as the base of nuts and protein bars!

It is suitable for extensive use in confectionery and baking, and it is also easy and convenient to add to smoothies and shakes!

### Target groups

Nuts are present on the menus of all athletes, healthy Lifestyle people, vegetarians, and in many recipes!

## Advantages

Many people, including us, believe that the World's Best Hazelnuts are found in Giresun Province. Firstly, they have a strong flavour. The aroma of these hazelnuts is absolutely stunning. Of course, they also taste great, which is why they have become so, and also why we offer this particular type of hazelnut!!

With our milling technology, we achieve fineness down to 30 microns, which helps for faster absorption by the organism and is easier to add to the food industry!

Product physical parameters		
Parameter	Specification	Test Method
Grade	Food Grade	Organoleptic
Color	light to medium brown with a yellowish tint.	Organoleptic
Appearance	Semi Liquid/ Viscous Paste	Visual
Odor	Typical Hazelnut	Organoleptic
Taste/Flavor	Characteristics Of Hazelnut	Organoleptic

## TDS – Specification

Physicochemical indicators		
Parameter	Specification	Test Method
Moisture	1.8% Max.	
PRODUCT MICROBIOLOGICAL PARAMETERS		
B1+B2+G1+G2	<0,4 µg/kr	
Salmonella	NOT FOUND	ISO 6579-1:2017
Coli Forms	NOT FOUND	ISO 16649-2:2001
Yeast & Mould	100 cfu/g	
Enterobacteriaceae	0 cfu/g (n = 5; c=2; M ≤ 1000; m ≤ 100 )	

## Shelf Life

Hazelnut paste has a minimum shelf life of 12 months from the date of manufacture if stored in the original packaging, away from direct sunlight and moisture.

## Packing

Buckets - 10, 5 or 1kg  
Jars –200g or 300g

## Allergens

Hazelnuts, may contain traces of other nuts or seeds.

## Storage

Dry and ventilated place, away from direct sunlight and moisture!

Temperature up to 25C

Humidity up to 75%

Label size 200 g.

210 x 53 mm

## Logistic information:

### Jars

Packeging	Jars per Pack	Packs per Layer	Layers per Pallet	Total Jars per Pallet	Net Weight per Pack (kg)	Gross Weight per Pack (kg)	Net Weight per Pallet (kg)	Gross Weight per Pallet (kg)
200g	6	29	11 or 12	1914 / 2088	1,2	2,25	383 / 418	720 / 785
300g	6	29	9 or 10	1566 / 1740	1,8	3,08	470 / 522	805 / 895

### Buckets

Packeging	Buckets per Layer	Max Layers per Pallet	Total Buckets per Pallet	Net Weight per Bucket (kg)	Gross Weight per Bucket (kg)	Net Weight per Pallet (kg)	Gross Weight per Pallet (kg)
1 kg	55	10	550	1	1.05	550	580
5 kg	18	7	126	5	5.20	630	660
10 kg	15	5	75	10	10.38	750	780

## Nutritional Value

Nutrition facts	100rp.
Calories	678kcal.
Fats	61.7g.
Saturated fats	5.11g.
Protein	21.98g.
Total Carbohydrate	13g.
Total Sugars	3.84g.
Salt	0.15g.

## Food Signs



SUGAR FREE



100% VEGAN



GMO FREE



KETO DIET



GLUTEN FREE



100% NATURAL



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