

## TDS - SPECIFICATION HAZELNUT SPREAD

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 spread
Origin of ingredients	Hazelnuts - Turkey/ Other ingredients EU/ NON EU
HS code	20 08 19

### Ingredients:

50% roasted peeled hazelnuts, brown sugar, non-hydrogenated shea butter, full-fat dry milk, sunflower lecithin, rapeseed oil, antioxidant - rosemary extract, sea salt.

### Product description

Composed of 50% carefully selected hazelnuts, this spread features a rich nut base that is perfectly complemented by the natural sweetness of the brown sugar, the rich taste of the milk and the creamy smoothness of the non-hydrogenated shea butter. An ideal alternative to white liquid chocolate. With a homogeneous texture, no lumps or graininess.

### Product application

Hazelnut spreads are widely used in the healthy food industry and confectioners! It is perfect for filling protein and health sweets as well as makes it suitable finish for croissants, pancakes and waffles.

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

### Target groups

Families with children, healthy food lovers, culinary experts, connoisseurs of quality and delicious food.

## Advantages

High hazelnuts content, excellent and intense nut and milk flavour without added artificial flavours, colours and preservatives.

No added hydrogenated fats and no GMO products!

Easy spreadable and suitable for baking!

Product physical parameters		
Parameter	Specification	Test Method
Grade	Food Grade	Organoleptic
Color	Light	Organoleptic
Appearance	Creamy texture with homogeneous consistency	Visual
Odor	Typical Hazelnut spread	Organoleptic
Taste/Flavor	Sweet hazelnut spread with milky taste	Organoleptic

## TDS – Specification

Physicochemical indicators		
Parameter	Specification	Test Method
Moisture	1.8% Max.	
PRODUCT MICROBIOLOGICAL PARAMETERS		
B1+B2+G1+G2	<0,4 µr/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 spread has a minimum shelf life of 12 months from the date of manufacture if retained in original packing away from direct sunlight, moisture and air.

## Packing

Buckets - 10, 5 or 1kg

Jars – generally in 200g there is a possibility for 300g

## Allergens

Hazelnuts, milk may contain traces of other nuts or seeds.

## Storage

Dry and ventilated place without direct sunlight!

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	532kcal.
Fats	34g.
Saturated fats	8g.
Protein	14g.
Total Carbohydrate	42g.
Total Sugars	35g.
Salt	0.2g .

## Food Signs



100% NATURAL



TASTY



CREAMY FOOD



GLUTEN FREE