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Product
Shelled Hazelnuts

Revision
01



Natural Shelled Hazelnuts

High-quality product for confectionery, ice cream, and industry.

1. Product Description

Natural shelled hazelnuts, from Chile, Tonda di Giffoni variety. Product obtained from mechanical shelling and sizing. Chilean hazelnuts are known for their intense flavor and excellent peelability after roasting, making them ideal for creams, pralines, and as a high-end ingredient.

2. General Characteristics

Size/Caliber	11-13 mm, 13-15 mm
Color	Ivory / Light cream
Flavor	Typical, sweet, free from off-notes
Odor	Characteristic, fresh
Texture	Crunchy

4. Microbiological Specifications

Total Plate Count	< 10,000 cfu/g
Yeast and Molds	< 1,000 cfu/g
E. Coli	< 10 cfu/g
Salmonella	Absent in 25g

6. Nutritional Information (per 100g)

Energy: 628 kcal / 2629 kJ	Fat: 61 g	of which saturates: 4.5 g	Carbohydrate: 17 g
of which sugars: 4.3 g	Fibre: 10 g	Protein: 15 g	Salt: 0 g

3. Physical-Chemical Specifications

Moisture	< 6%
Purity	> 99.8%
Defects (broken, shriveled)	< 2%
Foreign matter	Absent
Aflatoxins	Compliant with Reg. (EC) 1881/2006

5. Packaging & Logistics

Primary Packaging: Polyethylene vacuum-sealed bags.

Secondary Packaging: 10 kg or 20 kg net cartons.

Storage: Cool (<15°C), dry place.

Shelf Life: 18 months from production date.

General Information

Allergens: Contains: Tree Nuts (Hazelnuts). May contain traces of other tree nuts.

GMO: The product is not genetically modified (Non-GMO).

Certifications



HACCP



BRC



Kosher (on request)



Halal (on request)