










# ROASTED HAZELNUT PASTE SPECIFICATION





**NORTHWEST  
HAZELNUT**  
COMPANY


 <b>Item Code:</b>	PST
 <b>Manufacturing:</b>	All hazelnuts to be shelled, processed, packed and shipped in a clean, controlled environment. The product shall meet Oregon No. 1 standards. May be processed on a line that processes other tree nuts.
 <b>Organoleptic:</b>	<p><b>Texture:</b> Smooth to the touch with soft flaky skin</p> <p><b>Color:</b> Brown/reddish colored tint with vanilla colored kernel meat</p> <p><b>Flavor:</b> Slightly sweet with great hazelnut taste</p> <p><b>Smell:</b> Distinctive hazelnut aroma</p>
 <b>Size Specifications:</b>	Free flowing brown paste with a density of approximately 1.06 kg/liter (8.88 lb./gal.) Final mesh screen size is .009" (229microns).
 <b>Additives:</b>	None


	Parameter	Specification	Test Method
 <b>Physical:</b>	Live Insect	None	Visual
	Moisture	6% or less	ODA, OAR 603-051-320
	Foreign Material (shells)	0.02 of 1% or less	Visual
	Rancidity	1% or less	Visual


 <b>Chemical:</b>	Protein	16.1%	AOAC: 968.06
	Sodium	Traces	AOAC: 984.27
	Calcium	Traces	AOAC: 984.27
	Glucose	3.3%	AOAC: 982.14
	Potassium	0.59%	AOAC: 984.27


 <b>Microbiological:</b>	Salmonella	Negative in 375 gr	PCR (BAM Chp 5:5007)
	Listeria	Negative in 375 gr	PCR (BAM Chp 10)
	E. coli	<10 CFU/gram	PCR (BAM Chp 4)
	Staph. Aureus	Negative in 25 gr	PCR (BAM Chp 12)
	APC	≤10,000 CFU/gram	AOAC: 2015.13
	Enterobacteriaceae	≤100 CFU/gram	AOAC: 2003.01
	Total Coliform	≤100 CFU/gram	AOAC: 991.14
	Yeast/Mold	≤2,000 CFU/gram	AOAC: 2014.05
	Aflatoxin	≤4 ppb	AOAC: 2005.08
	Aflatoxins (B1, B2, G1, G2)	≤2 ppb	AOAC: 2005.08
	Walnut	<30ppm	ELISA

 <b>Food Quality:</b>	Free Fatty Acids	<1.0%	AOAC: 940.28
	Peroxide Value	<10 meq/kg	AOAC: 965.33

 <b>Packaging &amp; Storage:</b>	Packaged in 13 lb. / 44 lb. pails and 440 lb. drums. Store in dry, cool area from 34 deg. F to 38 deg. F (1.11 deg. C to 3.33 deg. C).
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 <b>Shelf Life:</b>	At least 18 months when stored properly.
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 <b>Declarations:</b>	This product is not considered to be or to contain hazardous chemicals/pesticides. This product has not been treated with irradiation. This product does not contain heavy metals.
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 <b>Allergens:</b>	This product is a tree nut (hazelnuts) allergen. May contain trace amounts of walnut, almond or other tree nuts.
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 <b>Certifications:</b>	     
	<p><b>SQF</b>      <b>Non-GMO Verified</b>      <b>Gluten Free</b>      <b>Kosher</b>      <b>Halal</b>      <b>EcoVadis</b></p>

Roasted Hazelnut Paste Specification	April 2024	<i>Liam Jancey</i>
Document Title	Implemented/Revised/Reviewed Date	Signature of Approval



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<b>Nutrition Facts</b>	Amount/serving		% Daily Values*		Amount/serving	% Daily Values*		
<b>Serving size (100g)</b>	<b>Total Fat</b> 62g		<b>95%</b>		<b>Sodium</b> 0mg		<b>0%</b>	*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.
	<b>Calories per serving</b>	Saturated Fat 5g		<b>25%</b>		<b>Total Carbohydrate</b> 18g		
<b>646</b>		Trans Fat 0g			Dietary Fiber 9g		<b>36%</b>	
	Polyunsaturated Fat 8.5g			Total Sugars 5g				
Monounsaturated Fat 46.6g			Includes 0g Added Sugars		<b>0%</b>			
<b>Cholesterol</b> 0mg		<b>0%</b>		<b>Protein</b> 15g		<b>30%</b>		
Vitamin D 0mcg	0%	● Calcium 120mg	12%	● Iron 4.32mg	24%			
Potassium 770mg	22%	● Vitamin A	1%	● Vitamin C	6%			
Vitamin E	76%	● Thiamin	23%	● Riboflavin	7%			
Niacin	10%	● Vitamin B6	31%	● Folate	22%			
Pantothenic Acid	9%	● Phosphorus	31%	● Magnesium	43%			
Zinc	17%	● Selenium	6%	● Copper	88%			
Manganese	277%							

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