



di GIANLUCA FILIPPI

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TECHNICAL DATA SHEET

PIEDMONT P.G.I HAZELNUT FLOUR

Name	Piedmont p.g.i hazelnut flour
Lot n.	On the label (under the pack) - updated at each processing cycle
Raw material producer	Scoiattolo Rosso di Filippi Gianluca
Packer	Scoiattolo Rosso di Filippi Gianluca

Descrizione	Product obtained from Hazelnut of the <i>Corylus Avellana</i> L. species, cultivar Tonda Gentile delle Langhe, grown in the area identified in the reference decree within the Region Piedmont and processed in compliance with the hazelnut specification automatic and manual selection and final calibration. Characteristic taste of Piedmont hazelnuts P.G.I., without flavors misleading bitter and / or rancid. Medium roast.
Application (In which food product can be used)	Creamed with hazelnut flavor, pralines, chocolate, confectionery products generally.
List of constituents	100% Piedmont hazelnut P.G.I. No other ingredients added

Chemical analyses:

Prova	Metodo	Risultato	Unità di misura	Incertezza di misura	Valori limite
Humidity	Rapporti ISTISAN 1996/34 Met B Pag 7	1,51	g/100g	/	/
Proteins	UNI 22604:1992	15,63	g/100g	/	/
Total carbohydrates	Rapporti ISTISAN 1996/34 Pag 66-67 0	14,87	g/100g	/	/
Simple sugars	Rapporti ISTISAN 1996/34 Pag 66 Nota 1	5,11	g/100g	/	/
Dietary fiber	AOAC 985.29 1986	7,55	g/100g	/	/
Total fat	Rapporti ISTISAN 1996/34 metà Pag 41	57,7	g/100g	/	/
Saturated fats	ISO 12966-2_2011 + ISO 5508:1990	4,75	g/100g	/	/
Sodium	Rapporti ISTISAN 1996/34 Pag 134	0,02	g/100g	/	/
salt	Reg.UE 1169/2011	0,05	g/100g	/	/
Kcal and Kj (energy value)	Tabella UE Reg.UE 1169/2011	675 2714	Kcal/100g Kj/100g	/	/

Organoleptic characteristics:

Color	light brown
Odor	Typical of hazelnut
Taste	Typical of hazelnut
Appearance	Hazelnut

OGM: the following product does not contain, is not made up and is not obtained from genetically modified organisms, in compliance with the provisions of EC regulation no. 1829 of 2003

Gluten: the product does not contain gluten.

Allergeni: The product is obtained from hazelnuts that are part of the list of Allergens, mentioned in the updated Directive 2000/13 / EC, Allergens Directive 2003/89 / EC and Legislative Decree 114/06.

Microbiological analysis: Aflatoxins

Prova	Metodo	Risultato	Unità di misura	Incertezza di misura	Valori limite
Aflatossina B1	MIC 04 rev 6 del 05/03/2021	<L.Q. (L.Q.=0,20)	µg/Kg	/	5.0 Reg CEE/UE 165/2010
Aflastossine B2		<L.Q. (L.Q.=0,20)	µg/Kg	/	/
Aflastossine G1		<L.Q. (L.Q.=0,20)	µg/Kg	/	/
Aflastossine G2		<L.Q. (L.Q.=0,20)	µg/Kg	/	/
Aflatoxine totali		<L.Q. (L.Q.=0,20)	µg/Kg	/	10.0 Reg CEE/UE 165/2010

Other microbiological analyzes

Prova	Metodo	Risultato	Unità di misura	Incertezza di misura	Valori limite
Conta Microrganismi a 30°	ISO 4833:1-2013	510	UFC/g	/	/
Conta Coliformi a 30°	ISO 4833:2006	<10	UFC/g	/	/
Conta <i>Escherichia Coli</i> β-glucuronidasi positivo a 44°	ISO 16649-2:2010	<10	UFC/g	/	/
Conta Stafilococchi coagulasi positivi a 37° (<i>Staphylococcus aureus</i> e altre specie)	UNI EN ISO 6888-1:2004	<100	UFC/g	/	/
Ricerca Salmonella spp.	UNI EN ISO 6579-1:2008	Assente	25 UFC/g	/	/
Ricerca <i>Lysteria monocytogenes</i> a 37°	UNI EN ISO 11290-1:2005	Assente	25 UFC/g	/	/
Conta <i>Bacillus cereus</i> presunto a 30°	UNI EN ISO 7932:2005	<100	UFC/g	/	/
Conta Lieviti e Muffe (aW≤0,95)	ISO 21527-2:2008	180	UFC/g	/	/
Conta Clostridi solfito riduttori	ISO 15213:2003	<10	UFC/g	/	/

Analysis laboratory: Bioqualità di Icardi Laura, Guarene (CN)

Packaging: 5kg food grade plastic buckets, 1kg, 500gr or 250gr glass jars.

Shelf Life : the product, stored in the recommended conditions and inside the original sealed packaging, maintains its characteristics unaltered for at least 12 months.