

**Product** 01020150 vers. 1 FARINA NOCCIOLE 16

**State:** Approved by RAQ on 20/12/2012

**Product description**

light brown greasy flour exclusively consisting of roasted hazelnuts.

**Sales name**

ready to use ingredient in confectionery, bakery and ice cream making.

**Ingredients**

roasted hazelnuts.

**Physical-chemical analysis**

fat (1) \_\_\_\_\_ 59-67 % on dry matter  
moisture (2) \_\_\_\_\_ 2-3 %  
fineness (3) \_\_\_\_\_ 96 % about

(1) extraction by Soxhlet and petroleum ether after hydrolysis with hydrochloric acid.

(2) loss of weight 105°C.

(3) through sieve (1 mm square holes with 1 mm light).

**Microbiological standards**

aerobic plate count (1) \_\_\_\_\_ 20000 CFU/g max.  
yeasts (2) \_\_\_\_\_ 100 CFU/g max.  
molds (2) \_\_\_\_\_ 100 CFU/g max.  
coliforms (3) \_\_\_\_\_ none detected/g  
E.coli (4) \_\_\_\_\_ " " /g  
Staphylococcus aureus (5) \_\_\_\_\_ " " /g  
salmonella (6) \_\_\_\_\_ " " /25 g

- (1) ISO 4833:91
- (2) ISO 7954:87
- (3) ISO 4832:91
- (4) ISO 16649-2:01
- (5) ISO 6579:93

**Storage & shelf-life**

at least 15 months in original package in cool (20°C max.), dry storage.

**Packaging**

16 kg (net) cartons, containing 4 thermo-sealed aluminum bags, 4 kg each.

**Directions to use**

the product is ready for use in each pastry application