



Natural Kernel

Hazelnut Production Specification



SUPPLYING OREGON'S BEST HAZELNUTS SINCE 1976

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Oregon No. 1 Natural Hazelnut Kernel Product Specification

Description

Raw hazelnuts with flavor and odor of natural kernels. No additives, fumigants, pesticides or preservatives.

Organoleptic

Color	Cream to tan meats with red brown to dark brown skins.
Flavor	Clean. Typical of hazelnuts. No musty, rancid, bitter or other off flavors or odors.
Texture	Firm, crunchy.

Physical and chemical

Parameter	Specification
Moisture	6.0% maximum
Product size	Small (11-13mm), medium (12-14mm), large (13-15mm), extra large (14-16mm), jumbo (15-17mm), giant (16mm+)
Foreign material	0.02% maximum
Mold, rancidity, decay, or insect injury	1.0% maximum

Declarations

This product is GMO-free and is certified kosher.

This product does not contain artificial additives or preservatives.

This product is intended for pasteurization or roasting only. It is not intended for raw consumption.

Origin: Oregon, USA

Labeling, packaging and storage

Labeling	Cases marked with Willamette's name, product, and lot code.
Packaging	1) 25 lb or 50 lb (net) foil-lined corrugated boxes sealed with tape. The foil liners are vacuum-packed, back flushed with nitrogen, and heat-sealed. 2) One ton polymesh supersacks.
Storage	Shelf life: 12 months at 34-38 degrees Fahrenheit.

Kernel nutrition information

See USDA National Nutrient Database for Standard Reference.