

THE HAZELNUT COMPANY LIMITED

PRODUCT SPECIFICATIONS as at July 2020

Company Address	764 Courtenay Rd., RD 1 Christchurch 7671
Trading Name	Hazelz new zealand ®
Telephone	(03) 318 1141
Email	hazelz@xtra.co.nz
Website	www.hazelnut.co.nz
Factory Premises	764 Courtenay Rd., Aylesbury.
Business	Buying New Zealand grown Hazelnuts, processing to clean kernel, roasting, further processing into oil, butter, pastes, flour, meal, dukkah, packaging and distribution to wholesale, bulk and retail buyers.
Food Safety	<p>NZFSA approved and audited Food Safety Programme.</p> <ul style="list-style-type: none"> • All production is undertaken in compliance with a rigorous and effective food safety programme that eliminates all spoiled and unsound nuts. • Recommended grower practices ensure that only clean, current season nuts are delivered to the factory. • Physical inspection and moisture testing of samples on delivery verifies in-shell nut quality with sub-standard nut deliveries being rejected or subjected to further screening. • Nuts are stored within the factory and monitored regularly to ensure no deterioration or damage. • Final visual screening after cracking further ensures that foreign matter, pieces of shell, and defective nuts that escaped earlier inspections, are as far as practical removed from the product. • Rodent detection and prevention programmes are in place and constantly monitored. • Rigorous plant cleaning and employee hygiene practices are always followed. • Product batch identification allows product recall to be undertaken if it should be required. • A best before date of up to 12 months from processing is used to ensure only fresh nuts are sold. • All nuts are processed (cracked and or roasted) to order to ensure that time related deterioration is kept to a minimum. In-shell nuts can be readily stored for up to 36 months under the right conditions of relative humidity and temperature, but deterioration is less predictable once cracked.
Date of last FSP audit	6 th June 2019, current to 6 th June 2021

<p>Product Description</p> <p>Whole In shell Nuts</p>	<p>A range of Hazelnut varieties or cultivars are available. These range from the large Ennis and Merveille de Bolwiller types suited for coffee table displays and inclusion in Christmas nut packs and the smaller more commercially useful Whiteheart nuts.</p> <p>Taste varies somewhat between varieties, and arguably improves for some varieties as the nuts age.</p>
<p>Raw Kernel</p>	<p>All Hazelnuts can be shelled and sold as raw kernel, but some varieties are easier to de-pellicle after light blanching. The Whiteheart variety is the main commercial crop in New Zealand. It can easily be blanched, has a light cream colour and texture and has been found to be the preferred nut in taste testing here in New Zealand.</p>
<p>Roasted Kernel</p>	<p>Various levels of roast are achieved by varying the time in the roaster.</p> <p>For clients wanting a lightly blanched product for further processing such as baking or cooking the time is set at a minimum sufficient to ensure pellicle removal but not significantly alter the flavour from that of raw kernel.</p> <p>Clients wanting a fuller level of roast more suited to use as a straight snack can specify the level wanted and the timing will be altered to suit. Colour can vary from cream to golden to light brown depending on level of roast achieved.</p>
<p>Product Care</p>	<p>In-shell Hazelnuts can be stored for considerable time periods provided relative humidity is correct. If too dry rancidity can become a problem, but this is easily detected. If moist and in open containers, fungal infections can cause spoilage. Normal warehousing and or retail shop conditions should not cause problems in this regard.</p> <p>Raw Hazelnut kernel should be kept in sealed containers or airtight packaging and ideally refrigerated and kept away from sunlight or wide variations in temperature. The factory packs orders as required but always despatches product in appropriate airtight packaging – this should be maintained for as long as practically possible.</p> <p>Roasted Hazelnuts when kept in sealed packs have a shelf life somewhat shorter than raw kernel, but provided the nuts are stored as for raw kernel any loss of freshness is unlikely to be detectable.</p>

Packaging	<p>Product can be supplied in bulk bags, drums, bottles, jars, cartons or retail packaging. The company has its own attractive branded re-sealable 200 and 500gram packaging for retail use.</p> <p>All retail packaging is bar coded.</p>
Availability	<p>Supply of nuts is limited by orchard production. Customers requiring substantial and/or regular deliveries should contact the factory for advice. We do not accept new customers without a high expectation of meeting their demand. All customers will be advised in good time if low or poor-quality cropping is likely to result in supply difficulties. However new orchards are starting production and supply is steadily increasing.</p>
Organic Status	<p>Limited supplies of organic and organically certified nuts are available. Most growers operate a “spray free” regime, using sprays only for weed and sucker control. Sprays used for this purpose have a short lifetime in the ground. For customers requesting it, we will supply only product originating from “spray free” orchards.</p>
Comparison with imported Hazelnuts	<p>The size and shape of the nuts are virtually indistinguishable whatever the source, but the blanching qualities of imported nuts are variable and, in some varieties, almost non-existent.</p> <p>The major difference for the consumer is freshness. The shipment time alone of imported nuts takes a large part of their safe shelf life and allowing for warehousing and transshipment here in New Zealand it is not surprising that many people report imported nuts as stale tasting and often rancid and dark in colour indicating aged product.</p> <p>This is seen as both an advantage and a disadvantage. Clearly people prefer the New Zealand grown product, but unfortunately have often been deterred from trying Hazelnuts again because of their experiences with imported product.</p>

Place of Origin	All our hazelnuts are New Zealand grown, and from Non GMO orchards.
Specification	
Variety	<ul style="list-style-type: none"> • Our main line is Whiteheart (other varieties are available on request).
Appearance	<ul style="list-style-type: none"> • Size in the range of 12mm to 15mm. • 10% max outside size range • Shape is typically spherical.
Kernel colour	<ul style="list-style-type: none"> • Light tan to brown skin with creamy white centre typical of a fresh hazelnut.
Texture	<ul style="list-style-type: none"> • Firm and crisp to bite.
Free fatty Acids	<ul style="list-style-type: none"> • 1% max
Moisture	<ul style="list-style-type: none"> • 5%.max
Pesticide Residues	<ul style="list-style-type: none"> • Conforms to FSANZ Food Standards Code; Standard 1.4 (Contaminants and Residues).
Foreign matter/defects	<ul style="list-style-type: none"> • < 0.01% foreign matter by weight. • Defects < 2%, including rancidity, decay, insect damage.
Allergens	<p>Contains tree nuts. (Hazelnuts) Produced in a factory that solely processes hazelnuts. Dukkah which contains sesame seed is produced in a dedicated containment area and only when no nut production is in progress. The factory is totally Gluten free.</p>
Microbiological Standards	<p>At processing our hazelnuts meet or exceed the following standards</p> <p>Standard Plate < 10,000cfu/g Yeast and Mould < 1,000cfu/g E Coli < 10cfu/g Salmonella: Absent Not detected in testing 25g sample.</p>