

June 11, 2019

## **TRADE MITIGATION SPECIFICATION for FILBERT (HAZELNUT) KERNELS**

### **COMMODITY SPECIFICATION for SHELLED NUTS – APRIL 2019**

**This specification is for Trade Mitigation Purchases Only.**

New text is in **blue**.

These purchases **must meet** all relevant requirements stated in the [Commodity Specification for Shelled Tree Nuts April 2019](#), with additional requirements shown below.

Inspection will occur at the [shipping point](#) (origin) and be performed by Federal or Federal-State Inspection Service.

All Filberts (Hazelnuts) must be of 100% domestic origin. When requested, the vendors will make all paperwork available to SCI that confirms 100% domestic origin traceback from final package to the origin orchard, including all steps in the process and a narrative of those steps.

#### **Filbert (Hazelnut) Kernels**

**Grade:** The Filbert (Hazelnut) kernels must meet the requirements of Oregon No. 1, as stated in the [Oregon Grade Standards for Filbert \(Hazelnut\) Kernels](#)

#### **Process Types:**

- a. Natural (Pasteurized).
- b. Roasted (or Dried).
- c. Mixing of process types within a truckload is prohibited.

**Size:** Minimum diameter of 10mm to maximum diameter of 16mm (sizing to occur after Pasteurization/Roasting/Drying).

**Texture:** Smooth to touch with soft flaky skin and meats are firm and crunchy.

**Flavor:** Clean, typical of hazelnuts. No musty, rancid, bitter, or other off flavors or odors.

**Foreign Material (Shells):** 0.02% maximum – visual inspection.

**Mold, Rancidity, decay, or insect injury:** 1.0% maximum – visual inspection.

#### **Treatment/Fumigation/Pasteurization/Roasting**

The Filbert (Hazelnut) kernels shall be treated with Propylene Oxide (PPO), steam treatment, heat treatment such as roasting or drying, or other validated methods that achieves a minimum of 4 log reduction of Salmonella bacteria. Verification that such treatment has been performed must be

provided to the USDA inspector.

Analytical and Microbiological Requirements:

- a. Moisture:
  - Natural/Pasteurized - 6% maximum
  - Roasted (or dried) – 4% maximum
- b. Sodium: No salt added.
- c. Free Fatty Acids: <1.5%.
- d. Peroxide Value: <10 meq/kg.
- e. Microbiological: See table below.

<b>Test</b>	<b>Requirements</b>	<b>Method</b>
Aerobic Plate Count	≤ 10,000 CFU/g	AOAC 996.23
<i>Salmonella spp.</i> (375g)	Negative	BAM Chp 5; AOAC2013.01
<i>Listeria spp.</i> (375g)	Negative	AOAC 2004.06, 2013.10
<i>Staphylococcus aureus</i>	≤ 20 CFU/g	(BAM Chp 12) AOAC 2003.07
<i>Escherichia coli</i>	Negative	(BAM Chp 4) AOAC 991.14
Yeast & Mold	≤ 2,000 CFU/g	(BAM Chp 18) Pour Plate
Aflatoxins	≤ 15 ppb	AOAC-RI #050901

Samples for chemical, microbiological and moisture specifications must be drawn by the Federal or Federal-State Inspection Service and certified by the Dried Fruit Association of California (CDFA).

A certificate issued by the CDFA for conformance with the above chemical and microbiological specifications is required.

If shipping point is not the same facility where the hazelnuts are packaged into the final primary container (24/1-pound bags) for distribution, then the shipper will supply the packaging point (facility) with the Grading Certificate as well as a Certificate of Analysis (COA) showing the results of analytical and microbiological results.

Package size/type: 24/1-pound heat sealed commercially acceptable clear poly bag with minimum FDA labeling requirements. See below for minimum FDA labeling requirements.

- Statement of identity, or name of the food
- Net quantity statement
- Ingredient statement
- Manufacturer or distributor location statement
- Suitably code marked so that the product can be identified with related inspection certificates or in the event of a recall

Truckload case count: 1,540 cases

WBSCM material code: 111172

**All other terms and conditions remain unchanged.**