

AFI Specifications For Shelled Hazelnuts (Filberts)

General Requirements

- A. Each shipment inspected by FDA and USDA shall be of good quality, cleared by Customs, and stored in accordance with good commercial practice.
- B. The nuts shall be packed in new, clean, dry, leak proof containers/bags with an airtight (hermetic) seal and without internal paper liners, if appropriate. Packaging shall be of sufficient strength to assure the integrity of the product during normal shipment and storage.

The outer container shall be constructed of a new cardboard/bag when appropriate, free of infestation and visual mold, and sealed without staples, unless otherwise specified by the end user.
- C. Moisture levels of the nuts should be in the range of 3-6 percent.
- D. All cartons shall be clearly marked on each end with the following:
 - a. Name of the product and trade name or brand name, if any;
 - b. Name and address of producer or packer;
 - c. Grade, crop year, date of packing (if known), net weight, country of origin and destination; and
 - d. Buyer's name and marks.
- E. Bill of Lading must list the number of cartons, source of origin, and the marks that are on the cartons.
- F. All handling, processing storage and transporting operation shall be conducted under those conditions of temperature and humidity necessary to preclude quality deterioration of the nuts. Fluctuations in temperature and relative humidity should be avoided to protect the integrity of the product. Fumigation is permitted in conformity with FDA regulations, except that EDB may not be used.
- G. All shipments should be inspected prior to loading and shall be carried on conveyances suitable for transporting food products in good condition, i.e. free of odors, insect or mold damage, rodent activity and all other foreign materials. Excessive breakage is avoided by control of moisture, proper storage, packing and handling. When it occurs it may reduce the grade contract for to a lower grade.

Specifications

I. Definitions

- A. This standard applies only to whole shelled hazelnuts from varieties of *Corylus avellana* L. and *Corylus maxima* Mill., and their hybrids.
- B. Turkey origins: Giresun, Akcakoca, Ordu, and Levant.

II. Quality Requirements

- A. Purpose: The purpose of the standard is to define the quality requirements for shelled hazelnuts at the dispatching stage after preparation and packing.
 - B. Minimum requirements: Shelled hazelnuts must be in all classes:
 - a. Dry, not containing more than 6% moisture¹.
 - b. Clean; in particular, free from visible foreign matter; within established tolerances shown below.
 - c. Sound; in particular, virtually free from visible mold, rot, visible damage by insects and free from living or dead insects or any other living or dead animal pests; in conformity with prevailing USDA standards.
 - d. Free from any foreign smell or taste.
 - e. Whole (The absence of part of the outer skin or a scratch less than 2mm in diameter and 1mm in depth shall not be regarded as a defect. Kernels which are not whole and in which more than one third of the kernel is missing are known as "pieces." Pieces should not pass through a 5mm round mesh sieve.)
 - C. Classification: Shelled hazelnuts are classified into the following classes on the basis of quality.
 - a. "Extra" Class

Hazelnuts in this class must be:
 - i. of superior quality;
 - ii. screened or sized; and
 - iii. of normal shape and appear for the variety and commercial type.

A maximum of 1% by weight of twins is allowed.
 - b. "Class I"

Hazelnuts in this class must be:
 - i. of good quality; and
 - ii. screened or sized.

Slight defects in shape are allowed.

A maximum of 5% by weight of twins in allowed.
- D. Sizing

III. Sizing

- A. The size of shelled hazelnuts is determined by the maximum diameter of the mid-section, the sizing being done by means of round-holed screens.

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B. The minimum size is 9mm for hazelnuts in the Extra Class and Class I, with the exception of hazelnuts for the piccolo type of hazelnuts having a similar designation for which a diameter of 6mm to 9mm is allowed.

C. Shelled hazelnuts are either sized or screened.

a. Sized Hazelnuts

For sized hazelnuts, the difference in diameter between the minimum and maximum size must not exceed 2mm. All sizes are allowed, subject to observance of the minimum size fixed above for the Extra Class and Class I.

b. Kernel Size Designations

Size	Trade Name	Avg. Ct./Oz
9-15 mm	Regular FAQ Hazelnuts	35-40/oz
11-13 mm	Standard No. 2	35-38/oz
13-15 mm	Standard No. 1	23-27/oz
14-16 mm	Special Standard	20-24/oz

IV. Tolerances

A. For each package of a certain quality, presentation and size tolerances are allowed for hazelnuts not satisfying the requirements of their class. The tolerances by weight are as follows:

a. Quality and Presentation Tolerances

Defect	Extra	Class I
Not fully developed, shriveled, stained and yellowish kernels	2%	4%
Rancid, decayed, moldy, having a bad smell or taste, damaged by insects	1%	See Note 1
Mechanically deteriorated and pieces (See Note 2)	3%	7%
Unshelled hazelnuts, shell or skin fragments, dust	0.2%	0.2%
Extraneous foreign matter	0.05%	0.05%

There may be a maximum of 10% of kernels belonging to different varieties, commercial types, or shapes from the local production area.

b. Size Tolerances

For all classes, 5% by weight of hazelnuts may be of a size different from the sizes declared. The presence of hazelnuts of not more than 0.2mm above or below the sizes declared shall not be regarded as a defect.

V. Presentation

A. Uniformity: The contents of each package must be uniform and contain only hazelnuts of the same quality, origin, commercial type or variety.

B. "Camouflage" is prohibited, i.e. the visible part of the package must be representative of the entire contents of the package.

VI. Marking

A. Origin of Product: Country of origin and, optionally, district where produced or national, regional or local place name.

B. Commercial Specifications

a. Class

b. Commercial type or variety

c. Size: By the minimum and maximum diameters for sized hazelnuts and, by the minimum diameter preceded by the word "above," or the maximum diameter preceded by the word "below" for screened hazelnuts.

d. Weight (net or gross): If the gross weight is indicated, the tare must not exceed 2.5% for sacks of 50kg and above, and 3.5% for sacks of lesser weight. If the nuts are presented in double sacks other than paper or polyethylene, the net weight must be indicated.

Notes

Note 1. The USDA requirement applies: NMT 2% for mold, rancidity, insect damage and decay, provided that NMT 1% is moldy, rancid or insect damaged kernels.

Note 2. The percentage of pieces may not exceed 1% and 2%, respectively, in the Extra Class and Class I.

References

1. Moisture by AOCS method AB2-49.
