



Data Sheet

Hazelnut Powder, Type: 5025

Produced from hazelnut pulp and carrier by spray-drying

Fields of Application

To add taste and colour in:

- dairy and dessert products
- fine bakery products and bakery mixes
- fillings and glazes
- confectionery
- ice-creams



Advantages

- good shelf life compared to liquid hazelnut pulp
- easy use in liquid and powdered products
- intense, natural taste and smell of roasted hazelnuts
- refinement of your products by labelling "hazelnuts"
- use of premium hazelnuts from the confectionery industry



Product Information

Required Quantity: depending on the field of application 2 - 10%

Composition: 68 % hazelnut pulp, 32 % glucose syrup

Nutrition Facts: 100 g contain on average:

approx. 42 g	fat
approx. 14 g	protein
approx. 33 g	carbohydrate

Further Details:

moisture	:	4,0 % max.
appearance	:	light brown, compact, fine powder
odour/taste	:	characteristically intense taste of hazelnut

Microbiological Data:

total plate count	pro g :	max. 5.000
mould	pro g :	max. 50
yeast	pro g :	max. 50
Enterobacteriaceae	in 1 g :	negative
E. coli	in 1 g :	negative
pathogenic micro-organisms	:	negative

Packaging: paper bags of 25 kg with inner PE-layer

Storage / Shelf Life: minimum of 12 months, when being stored in original packing in a cool and dry place (approx. 18° C and approx. 60 % relative humidity).

