

# HAZELNUT

19



## (Azerbaijan, Georgia, Italy, Spain and Turkey)



### MAIN VARIETIES:

**Italy:** Giffoni, Piemonte and Romana.

**Azerbaijan:** Zaqatala and Hachmaz.

**Spain:** Negreta/Pauetet, Comuna/Gironell, Tonda giffoni and San Geovanni.

**Turkey:** Zonguldak-Istanbul, Levant (Ordu-Trabzon) and Giresun.

CATEGORY	CLASS	SIZE (Kernels)	SIZE (Dices)	QUALITY AREA
NATURAL	Extra	9 - 11 mm	1 - 3 mm	Giresun
BLANCHED	First	11 - 13 mm	2 - 4 mm	Levant or Ordu- Trabzon
ROASTED	Second	13 - 15 mm	3 - 5 mm	Zonguldak or Istanbul
DICES		14 - 16 mm	4 - 6 mm	
MEAL			2 - 8 mm	
			8 - 12 mm	

**Table 1. Maximum tolerances (Turkey)**

Maximum allowed defects	Tolerances allowed (% in weight)		
	Extra	Class I	Class II
Rancid, rotten, moldy, having bad smell and taste, damaged by insects or rodents <sup>4</sup> (+)	1	2.0	3
Not fully developed, including shrunken and shriveled, stained, yellowish tumor formed kernels	2	4	8
Mechanically damaged kernels <sup>5</sup>	3	8	10
Twins (not included in total tolerance)	2	5	8
Inshell hazelnuts, pieces of shell and tegument, hazelnut cracks and dust	0,25	0,25	0,25
Foreign matter	0,05	0,05	0,05
Total tolerances <sup>6</sup> (maximum)	5	12	16