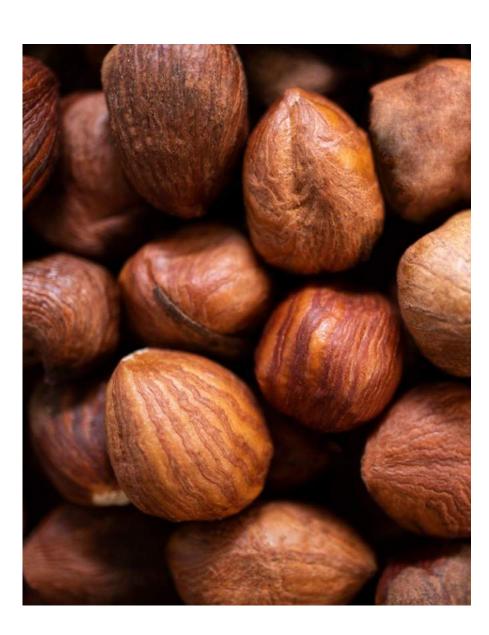
## **HAZELNUT**

## (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-Istambul, 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	Tolerance	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	