

HAZELNUT

(Azerbaijan, Georgia, Italy, Spain and Turkey)

19



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	Tolerances allowed (% in weight)		
	Extra	Class I	Class II
Rancid, rotten, moldy, having bad smell and taste, damaged by insects or rodents ⁴ (+)	1	2.0	3
Not fully developed, including shrunken and shriveled, stained, yellowish tumor formed kernels	2	4	8
Mechanically damaged kernels ⁵	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 ⁶ (maximum)	5	12	16