Blanched Hazelnut Kernels

Gentle heat treatment removes the inner skin, revealing a clean, ivory-coloured kernel with a mild, buttery taste. Blanched kernels give a smooth colour and texture in pralines, fillings, ice cream and premium bakery.

TECHNICAL SPECIFICATION

Product	**Blanched Hazelnut Kernels**
Origin	**Gabala, Azerbaijan - own orchards**
Moisture	**Max. 4%**
Calibers	**11–13 mm, 13–15 mm**
Packaging	**200 g, 400 g retail packs · 20 kg, 25 kg vacuum bags**
Applications	**Pralines & fillings, Ice cream & dairy, Premium bakery, Snack mixes**
Certifications	**FSSC 22000, ISO 22000:2018, Organic / Bio (organic lots), SEDEX member**
Minimum order	**Starting from 1 MT (1,000 kg). For international export shipments, full pallet or container loads (FCL/LCL) are recommended to optimize logistics efficiency.**

Specifications are indicative. Detailed physical, chemical and microbiological parameters are confirmed per contract and accompanied by a Certificate of Analysis for each lot. Prices on request.

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