# Hazelnut Flour

Milled from selected kernels into a fine, free-flowing flour that adds rich hazelnut flavour, moisture and structure to pastries, fillings and gluten-free recipes.

## TECHNICAL SPECIFICATION

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| Product | **Hazelnut Flour** |
| Origin | **Gabala, Azerbaijan - own orchards** |
| Moisture | **Max. 2.5%** |
| Particle sizes | **0–2 mm, 0–3 mm** |
| Packaging | **90 g, 200 g, 400 g retail packs · 20 kg, 22 kg vacuum bags** |
| Applications | **Pastry & macarons, Gluten-free baking, Fillings & creams, Confectionery** |
| 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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