

## Hazelnut Flour for Allergen Detection

Art. ID	NIST-8405
Unit	5 x 5 g
Deliverydetails	No Dangerous Good /not restricted

### Description

This reference material (RM) is intended for harmonizing measurements of allergenic hazelnut proteins in foods with the following understanding: (1) that the use of hazelnuts from different sources or that have undergone different pretreatments (e.g., defatting, roasting) may have different compositions, and (2) if the material is subjected to preparation or processing (e.g., baking, boiling, frying) the composition and properties of the material may change. A unit of RM 8405 consists of five (5) packets of hazelnut flour. Each packet contains approximately 5 g of material. /// Sample value(s) - please ask for current report of investigation.

Text/Information	Analyte/Parameter	CAS number	Concentration/Value	Unit	Method	Source
Non-Certified Mass Fraction Value	Protein		33,77 ± 0,31	%		
Non-Certified Mass Fraction Value	Fat		11,6 ± 3,3	%		
Non-Certified Mass Fraction Value	Carbohydrates		38 ± 12	%		
Non-Certified Mass Fraction Value	Solids		93,7 ± 1,7	%		
Non-Certified Mass Fraction Value	Ash		5,8 ± 1,2	%		
Non-Certified Mass Fraction Value	Calories		402 ± 36	kcal/100 g		