



CALLEBAUT

ESTABLISHED 1911

PRAMANO-T14

Product specification according to the legislation of EU

SLR SUPPLIES LTD
Unit 3 – 4, The Orbital Centre,
Southend Road, Woodford Green,
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Product Specification

Legal denomination : Hazelnut and almond paste
Article : PRAMANO-T14
Commodity code for EU : 2008.1919

Typical composition

sugar 47,5% hazelnuts 24,0% almonds 24,0% vegetable fat (sunflower, rapeseed) in varying proportions 4,0% emulsifier: lecithins (soya) <1%

Possible allergen cross contact during processing

May contain : Milk

This product is made on shared lines that process products containing allergen ingredients and therefore may contain these allergens. The levels of cross contact allergens can vary. We strongly recommend our customers pass this allergen information forward and include it on their own product labels, particularly products sold to consumers. We also advise our customers to take into account any local allergen content and labeling standards. For more information please contact your BC representative.

Delivery form

	EAN	Net weight	Gross weight	Dimensions (l x b x h)
UC	5410522469066	5,000 KG		
BOX	5410522469073	10,000 KG		

Amount	5KG/UC
Amount per box/bag/each	2UC/BOX
Amount per pallet	50BOX/PAL
Order quantity	10 KG (or multiply of this)

Chemical limits

			Ref.Method
MOISTURE	max 1 %		IOCCC1(1952)
TOTAL FAT CONTENT	33,3 %	+/- 1,5	IOCCC14(1972)

Physical limits

	Ref.Method
Particle size : 12-30 % of the dry fatfree substance is > 30 micron.	IOCCC116(1990)

Microbiological limits

		Ref.Method
TOTAL PLATE COUNT (CC)	max 5.000/g	ISO4833
YEASTS	max 50/g	ISO7954
MOULDS	max 50/g	ISO7954
ENTEROBACTERIACEAE	max 10/g	ISO21528-2

Article : PRAMANO-T14
BARRY CALLEBAUT BELGIUM NV - Aalstersestraat 122
9280 LEBBEKE - WIEZE - BELGIUM
Tel. : 053 73 02 11 Fax.: 053 78 04 63

for customer 94058

16.03.2023 14:07:07

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BEELGIUM 1911

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Microbiological limits

Ref.Method

COLIFORMS	max 10/g	ISO4832
E.COLI	not detected/g	ISO16649-2
SALMONELLAE	not detected/25g	ISO6579-1

Barry Callebaut works with the latest version of the ISO standard of the reference methods as can be found on the International Standard Organization website <http://www.iso.org>

Alternative methods are also used place of the reference ISO standard after validation through the ISO 16140 scheme by an international recognized reference body (AOAC, Microval, AFNOR e.g.) and complimentary internal validation study on cocoa and chocolate matrices.

Shelf life

12 Month (s) after production date

Nutritional data for 100g (by calculation based on literature data)

ENERGY VALUE	548 kcal	SUGARS (MONO+DISACCHARIDES)	49,4 g
TOTAL FAT	33,3 g	DIETARY FIBRE	5,2 g
SATURATED FATTY ACID	3,1 g	TOTAL PROTEIN	7,9 g
AVAILABLE CARBOHYDRATES	51,5 g	SALT	0,00 g

RI = Reference Intake

Storage conditions

Store the product in a clean, dry (relative humidity max.70 %) and odourless environment.

Storage Temperature : 12 - 20 °C

Stir before use to obtain a homogeneous product

Kosher certification

Kosher Dairy

Kosher certificate available on request. Kosher status is confirmed on packaging (only for solid products).

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Abdulrahman Albeshri

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