



CALLEBAUT

ESTABLISHED 1911

PRA-663

Product specification according to the legislation of EU

MAWS FOR FINE FOODS LTD
UNIT 7 HAWKHURST STATION BUSINESS PARK
GILLS GREEN
HAWKHURST
KENT
TN18 5BD
UNITED KINGDOM

Product Specification

Legal denomination : Hazelnut paste (praliné)
Certification Certified HALAL
Article : PRA-663
Commodity code for EU : 2008.1919

Typical composition

hazelnuts 50.0%; sugar 49.5%; emulsifier: soya lecithin <1%

Possible allergen cross contact during processing

May contain : Other nuts, Milk

Delivery form

	EAN	Net weight
UC	5410522012101	5.000 KG
BOX	5410522039740	20.000 KG
Amount		5KG/UC
Amount per box/bag/each		4UC/BOX
Amount per pallet		20BOX/PAL
Order quantity		20 KG (or multiply of this)

Chemical limits

			Ref.Method
MOISTURE	max 1 %		IOCCC1(1952)
TOTAL FAT CONTENT	32.9 %	+/- 1.5	IOCCC14(1972)

Physical limits

		Ref.Method
LINEAR VISCOSITY	4,000 - 16,000 mPa.s	IOCCC46(2000)
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

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ENTEROBACTERIACEAE	max 10/g	ISO21528-2
COLIFORMS	max 10/g	ISO4832
E.COLI	absent/g	ISO16649-2
SALMONELLAE	absent/25g	ISO6579

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	549 kcal	VITAMIN C L-ASCORBIC ACID	1.693 mg
ENERGY VALUE RI	27.4 %	VITAMIN C RI	2.1 %
ENERGY VALUE	2,297 kJ	VITAMIN D CALCIFEROL	0.000 µg
TOTAL FAT	32.9 g	VITAMIN D RI	0.0 %
TOTAL FAT RI	47.0 %	VITAMIN D (IU)	0
SATURATED FATTY ACID	3.5 g	VITAMIN E ALPHA-TOCOPHEROL	13.021 mg
SATURATED FATTY ACID RI	17.6 %	VITAMIN E RI	108.5 %
MONO UNSATURATED FATTY ACID	25.6 g	VITAMIN E (IU)	19
POLY UNSATURATED FATTY ACID	2.4 g	VITAMIN H BIOTIN	0.000 mg
TRANS FATTY ACID (TFA) TOTAL	0.0 g	VITAMIN H RI	0.0 %
CHOLESTEROL	0.0 mg	VITAMIN M FOLIC ACID	35.351 µg
AVAILABLE CARBOHYDRATES	55.2 g	VITAMIN M RI	17.7 %
AVAILABLE CARBOHYDRATES RI	21.2 %	VITAMIN K - PHYLLQUINONES	0.000 µg
SUGARS (MONO+DISACCHARIDES)	51.9 g	VITAMIN K RI	0.0 %
SUGARS (MONO+DISACCHARIDES) RI	57.6 %	PHOSPHORUS	165.9 mg
POLYOLS	0.0 g	PHOSPHORUS RI	23.7 %
STARCH	0.0 g	IRON	2.04 mg
DIETARY FIBRE	4.1 g	IRON RI	14.5 %
TOTAL PROTEIN	6.0 g	MAGNESIUM	77.8 mg
PROTEIN RI	11.9 %	MAGNESIUM RI	20.7 %
MILK PROTEIN	0.0 g	ZINC	0.93 mg
SALT	0.00 g	ZINC RI	9.3 %
SALT RI	0.0 %	IODINE	0.75 µg
SODIUM	1.1 mg	IODINE RI	0.5 %
ORGANIC ACIDS	0.00 g	CALCIUM	112.8 mg
TOTAL ALKALOIDS	0.00 g	CALCIUM RI	14.1 %
POLY HYDROXYPHENOLS	0.00 g	CHLORIDE	5.72 mg
ALCOHOL	0.00 g	CHLORIDE RI	0.7 %
VITAMIN A RETINOL	2.405 µg	POTASSIUM	317.8 mg

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VITAMIN A RI	0.3 %	POTASSIUM RI	15.9 %
VITAMIN A (IU)	8	COPPER	0.64 mg
PROVITAMIN A BETA-CAROTENE	14.439 µg	COPPER RI	63.7 %
VITAMIN B1 THIAMIN	0.194 mg	MANGANESE	2.84 mg
VITAMIN B1 RI	17.7 %	MANGANESE RI	142.2 %
VITAMIN B2 RIBOFLAVIN	0.105 mg	FLUORIDE	0.01 mg
VITAMIN B2 RI	7.5 %	FLUORIDE RI	0.2 %
VITAMIN B3/PP NIACIN/NICOTIN	0.672 mg	SELENIUM	2.23 µg
VITAMIN B3 RI	4.2 %	SELENIUM RI	4.1 %
VITAMIN B5 PANTOIC ACID	0.573 mg	CHROMIUM	0.00 µg
VITAMIN B5 RI	9.5 %	CHROMIUM RI	0.0 %
VITAMIN B6 PYRIDOXIN	0.000 mg	MOLYBDENUM	0.00 µg
VITAMIN B6 RI	0.0 %	MOLYBDENUM RI	0.0 %
VITAMIN B12 CYANO-COBALAMINE	0.000 µg	ASH CONTENT	1.32 g
VITAMIN B12 RI	0.0 %	ISOMALTULOSE	0.00 g

RI = Reference Intake

Additional allergens info

MILK PROTEINS	1	AZO-COLOURS **	0
LACTOSE	1	TARTRAZIN (E102)	0
EGG PRODUCTS	0	CINNAMON	0
SOY PROTEINS	1	VANILLIN	0
SOY OIL	1	CORIANDER	0
LUPIN	0	CELERY	0
GLUTEN	0	UMBELLIFERAE	0
WHEAT	0	ORANGEYELLOW S (E110)	0
RYE	0	AZORUBIN (E122)	0
BUCKWHEAT	0	AMARANT (E123)	0
BEEF	0	COCHINEAL RED A (E124)	0
PORK	0	ALLURA RED AC (E129)	0
CHICKEN	0	PATENT BLUE (E131)	0
FISH	0	INDIGOTINE (E132)	0
CRUSTACEAN AND SHELL-FISH	0	ANNATO-LYCOPENE (E160B - D)	0
MOLLUSCS	0	TRAGACANTH (E413)	0
MAIZE	0	GUM ARABIC	0
COCOA	0	SORBIC ACID (E200->E203)	0
YEAST	0	HYDROLYSED VEGETABLE PROTEIN	0
LEGUMINOUS PLANTS	0	ALCOHOL	0
HAZELNUTS, ALMONDS	1	ASPARTAME	0
HAZELNUT OIL, ALMOND OIL	1	ANIMAL PRODUCTS	0
OTHER NUTS *	0	HONEY	0

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Additional allergens info

PEANUTS	0	ADDED SALT	0
PEANUT OIL	0	GARLIC	0
SESAME PRODUCTS	0	CAFFEIN	0
SESAME OIL	0	BHA/BHT (E320/E321)	0
MUSTARD	0	SACCHAROSE	1
GLUTAMINATE (E620 -> E625)	0	FRUCTOSE	1
SULPHITE (E220 -> E227)	0	SUITABLE FOR VEGETARIANS	1
BENZOIC ACID (E210->E213)	0	SUITABLE FOR VEGANS	1
PARABENE (E214->E219)	0		

Legend : 1 = present / suitable 0 = absent / not suitable

Azo-colours** : E102,E110,E122,E123,E124,E129,E151,E154 and E155

Other nuts * : walnuts, pecan nuts, cashew nuts, pistachio nuts, Brazil nuts, macadamia nuts, chestnuts.

"Suitable for vegans" is based on ingredients list and does not take into account possible cross contact during production.

Storage conditions

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

Storage Temperature : 12 - 20 °C

Kosher certification

Kosher Dairy

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

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Yoko Vervliet

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