



**CALLEBAUT**

ESTABLISHED 1911

**NAN-CR-HA3714-U11**

**Product specification according to the legislation of EU**

SEPHRA EUROPE LTD  
DENBURN ROAD  
SEPHRA HOUSE  
SCOTLAND  
KIRKCALDY  
FIFE  
KY1 2BJ  
UNITED KINGDOM

### Product Specification

**Legal denomination :** Chopped and caramelised hazelnuts  
**Article :** NAN-CR-HA3714-U11  
**Commodity code for EU :** 2008.1919

### Typical composition

sugar 63.0%; hazelnuts 37.0%

### Possible allergen cross contact during processing

**May contain : Other nuts, 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

|   | <b>EAN</b>    | <b>Net weight</b> |
|---|---------------|-------------------|
| UC  | 5410522466751 | 1.000 KG          |
| BOX                                       | 5410522466768 | 6.000 KG          |
| Shape                                     |               | crocant           |
| Amount                                    |               | 1KG/UC            |
| Amount per box/bag/each                   |               | 6UC/BOX           |
| Amount per pallet                         |               | 75BOX/PAL         |
| Order quantity 6 KG (or multiply of this) |               |                   |

### Chemical limits

|                                |               |         | <b>Ref.Method</b> |
|--------------------------------|---------------|---------|-------------------|
| MOISTURE                       | max 1 %       |         | IOCCC1(1952)      |
| TOTAL FAT CONTENT              | 24.1 %        | +/- 2.5 | IOCCC14(1972)     |
| AFLATOXINS B1(ON RAW MATERIAL) | max 5.00 ppb  |         | AOAC VOL72 N6     |
| AFLATOXIN B1 B2 G1 & G2 ON RAW | max 10.00 ppb |         | AOAC VOL72 N6     |

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

for customer 43562

28.09.2021 10:51:31

**p. 1 / 4**

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FELICITUM 1911

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| Physical limits          |                       | Ref.Method      |
|--------------------------|-----------------------|-----------------|
| SIEVE FRACTION 0 MM      | <= 3.00 %             | SIEVE METHOD    |
| SIEVE FRACTION 1 MM      | 15.00 - 25.00 %       | SIEVE METHOD    |
| SIEVE FRACTION 2 MM      | 40.00 - 55.00 %       | SIEVE METHOD    |
| SIEVE FRACTION 3.15 MM   | 15.00 - 40.00 %       | SIEVE METHOD    |
| SIEVE FRACTION 4 MM      | <= 10.00 %            | SIEVE METHOD    |
| FOREIGN MATTERS (SHELLS) | 0.000000 - 0.000050 % | INTERNAL METHOD |
| FOREIGN MATTERS (STONES) | 0.000000 - 0.000025 % | INTERNAL METHOD |

| 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 |
| 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                        |
|-----------------------------------|
| 9 Month (s) after production date |

| Nutritional data for 100g (by calculation based on literature data) |          |                            |           |
|---|----------|----------------------------|-----------|
| ENERGY VALUE  | 507 kcal | VITAMIN C L-ASCORBIC ACID  | 1.258 mg  |
| ENERGY VALUE RI   | 25.3 %   | VITAMIN C RI               | 1.6 %     |
| ENERGY VALUE  | 2,120 kJ | VITAMIN D CALCIFEROL       | 0.000 µg  |
| TOTAL FAT   | 24.0 g   | VITAMIN D RI               | 0.0 %     |
| TOTAL FAT RI  | 34.3 %   | VITAMIN D (IU)             | 0         |
| SATURATED FATTY ACID  | 2.6 g    | VITAMIN E ALPHA-TOCOPHEROL | 10.841 mg |
| SATURATED FATTY ACID RI   | 12.8 %   | VITAMIN E RI               | 90.3 %    |
| MONO UNSATURATED FATTY ACID   | 18.8 g   | VITAMIN E (IU)             | 16        |
| POLY UNSATURATED FATTY ACID   | 1.7 g    | VITAMIN M FOLIC ACID       | 29.452 µg |
| TRANS FATTY ACID (TFA) TOTAL  | 0.0 g    | VITAMIN M RI               | 14.7 %    |
| CHOLESTEROL   | 0.0 mg   | PHOSPHORUS                 | 138.4 mg  |
| AVAILABLE CARBOHYDRATES   | 66.8 g   | PHOSPHORUS RI              | 19.8 %    |
| AVAILABLE CARBOHYDRATES RI  | 25.7 %   | IRON                       | 1.77 mg   |
| SUGARS (MONO+DISACCHARIDES)   | 64.6 g   | IRON RI                    | 12.7 %    |
| SUGARS (MONO+DISACCHARIDES) RI                                      | 71.8 %   | MAGNESIUM                  | 64.9 mg   |
| POLYOLS   | 0.0 g    | MAGNESIUM RI               | 17.3 %    |
| STARCH  | 0.0 g    | ZINC                       | 0.78 mg   |

|  |                     |
|--|---------------------|
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|                              |          |               |          |
|------------------------------|----------|---------------|----------|
| DIETARY FIBRE                | 3.0 g    | ZINC RI       | 7.8 %    |
| TOTAL PROTEIN                | 4.4 g    | IODINE        | 0.63 µg  |
| PROTEIN RI                   | 8.8 %    | IODINE RI     | 0.4 %    |
| MILK PROTEIN                 | 0.0 g    | CALCIUM       | 94.2 mg  |
| SALT                         | 0.00 g   | CALCIUM RI    | 11.8 %   |
| SALT RI                      | 0.0 %    | CHLORIDE      | 5.09 mg  |
| SODIUM                       | 1.0 mg   | CHLORIDE RI   | 0.6 %    |
| ORGANIC ACIDS                | 0.00 g   | POTASSIUM     | 265.4 mg |
| TOTAL ALKALOIDS              | 0.00 g   | POTASSIUM RI  | 13.3 %   |
| POLY HYDROXYPHENOLS          | 0.00 g   | MANGANESE     | 2.12 mg  |
| ALCOHOL                      | 0.00 g   | MANGANESE RI  | 105.8 %  |
| VITAMIN A RETINOL            | 1.998 µg | FLUORIDE      | 0.01 mg  |
| VITAMIN A (IU)               | 7        | FLUORIDE RI   | 0.2 %    |
| VITAMIN B1 THIAMIN           | 0.148 mg | SELENIUM      | 1.66 µg  |
| VITAMIN B1 RI                | 13.5 %   | SELENIUM RI   | 3.0 %    |
| VITAMIN B2 RIBOFLAVIN        | 0.074 mg | CHROMIUM      | 0.00 µg  |
| VITAMIN B2 RI                | 5.3 %    | CHROMIUM RI   | 0.0 %    |
| VITAMIN B3/PP NIACIN/NICOTIN | 0.592 mg | MOLYBDENUM    | 0.00 µg  |
| VITAMIN B3 RI                | 3.7 %    | MOLYBDENUM RI | 0.0 %    |
| VITAMIN B12 CYANO-COBALAMINE | 0.000 µg | ASH CONTENT   | 1.03 g   |
| VITAMIN B12 RI               | 0.0 %    |               |          |

RI = Reference Intake

### Additional allergen information: presence as ingredient or through cross contact on production line

|                                       |   |                                    |   |
|---------------------------------------|---|------------------------------------|---|
| MILK PRODUCTS (EXCL. LACTITOL)        | 1 | HAZELNUTS, ALMONDS                 | 1 |
| LACTOSE                               | 1 | HAZELNUT OIL, ALMOND OIL           | 1 |
| EGGS AND PRODUCTS THEREOF             | 0 | OTHER NUTS *                       | 1 |
| SOY**                                 | 0 | PEANUTS **                         | 0 |
| FULLY REFINED SOYBEAN OIL/FAT         | 0 | FULLY REFINED PEANUT OIL/FAT       | 0 |
| LUPIN                                 | 0 | SESAME PRODUCTS (INCL. OIL/FAT)    | 0 |
| GLUTEN                                | 0 | SESAME OIL                         | 0 |
| WHEAT                                 | 0 | MUSTARD PRODUCTS                   | 0 |
| RYE                                   | 0 | SULPHUR DIOXIDE/ SULPHITES IN CONC | 0 |
| BUCKWHEAT                             | 0 | VANILLIN                           | 0 |
| BEEF                                  | 0 | CELERY PRODUCTS                    | 0 |
| PORK                                  | 0 | ALCOHOL                            | 0 |
| CHICKEN                               | 0 | ASPARTAME                          | 0 |
| FISH (INCL. SQUID)                    | 0 | FRUCTOSE                           | 1 |
| CRUSTACEAE (INCL. SHRIMP/PRAWN, CRAB) | 0 | SUITABLE FOR VEGETARIANS           | 1 |
| MOLLUSCS (INCL. ABALONE)              | 0 | SUITABLE FOR VEGANS                | 1 |
| MAIZE                                 | 0 |                                    |   |

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

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p. 3 / 4



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

\*\* : excl. fully refined oil/fat

"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).

Printed on 28.09.2021 for customer SEPHRA EUROPE LTD

Stephanie Coppin

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**p. 4 / 4**