



CALLEBAUT

ESTABLISHED 1911

PRA-T14

Product specification according to the legislation of EU

HB INGREDIENTS
COCOA HOUSE
15 CLIFFE INDUSTRIAL ESTATE
LEWES - EAST SUSSEX
SUSSEX
SUSSEX
BN8 6JL
UNITED KINGDOM

Product Specification

Legal denomination :	Hazelnut paste (praliné)	
Certification	Certified HALAL	
Article :	PRA-T14	Reference : N.PRA2X5
Commodity code for EU :	2008.1919	

Typical composition

hazelnuts 50.0%; **sugar** 49.5%; **emulsifier: lecithins (soya)** <1%

Possible allergen cross contact during processing

May contain : Almonds, 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
UC	5410522469202	5.000 KG
BOX	5410522469219	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)

Packaging information

Packaging unit	Packaging material	Identification code
UC	Bucket	05-PP
	Lid	05-PP
BOX	Box	20-PAP

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9280 LEBBEKE - WIEZE - BELGIUM
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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
ENTEROBACTERIACEAE	max 10/g		ISO21528-2
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	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	FOLATE		35.351 µg
TRANS FATTY ACID (TFA) TOTAL	0.0 g	FOLATE RI		17.7 %
CHOLESTEROL	0.0 mg	PHOSPHORUS		165.9 mg
AVAILABLE CARBOHYDRATES	55.2 g	PHOSPHORUS RI		23.7 %
AVAILABLE CARBOHYDRATES RI	21.2 %	IRON		2.04 mg
SUGARS (MONO+DISACCHARIDES)	51.9 g	IRON RI		14.5 %
SUGARS (MONO+DISACCHARIDES) RI	57.6 %	MAGNESIUM		77.8 mg
POLYOLS	0.0 g	MAGNESIUM RI		20.7 %
STARCH	0.0 g	ZINC		0.93 mg
DIETARY FIBRE	4.1 g	ZINC RI		9.3 %

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TOTAL PROTEIN	6.0 g	IODINE	0.75 µg
PROTEIN RI	11.9 %	IODINE RI	0.5 %
MILK PROTEIN	0.0 g	CALCIUM	112.8 mg
SALT	0.00 g	CALCIUM RI	14.1 %
SALT RI	0.0 %	CHLORIDE	5.72 mg
SODIUM	1.1 mg	CHLORIDE RI	0.7 %
ORGANIC ACIDS	0.00 g	POTASSIUM	317.8 mg
TOTAL ALKALOIDS	0.00 g	POTASSIUM RI	15.9 %
POLY HYDROXYPHENOLS	0.00 g	MANGANESE	2.84 mg
ALCOHOL	0.00 g	MANGANESE RI	142.2 %
VITAMIN A RETINOL	2.405 µg	FLUORIDE	0.01 mg
VITAMIN A (IU)	8	FLUORIDE RI	0.2 %
VITAMIN B1 THIAMIN	0.194 mg	SELENIUM	2.23 µg
VITAMIN B1 RI	17.7 %	SELENIUM RI	4.1 %
VITAMIN B2 RIBOFLAVIN	0.105 mg	CHROMIUM	0.00 µg
VITAMIN B2 RI	7.5 %	CHROMIUM RI	0.0 %
VITAMIN B3/PP NIACIN/NICOTIN	0.672 mg	MOLYBDENUM	0.00 µg
VITAMIN B3 RI	4.2 %	MOLYBDENUM RI	0.0 %
VITAMIN B12 CYANO-COBALAMINE	0.000 µg	ASH CONTENT	1.32 g
VITAMIN B12 RI	0.0 %		

RI = Reference Intake

Allergens: presence as ingredient or through cross contact on production line

MILK PRODUCTS (EXCL. LACTITOL)	1	OATS	0
LACTOSE	1	RYE	0
EGGS AND PRODUCTS THEREOF	0	BARLEY (EXCL. GLUCOSE SYRUP)	0
SOY*	1	WHEAT IN. SPELT, EX. GL. SYRUP	0
FISH (INCL. SQUID)	0	HYBRIDIZED STRAINS OF CEREALS	0
CRUSTACEAE (INCL. SHRIMP/PRAWN, CRAB)	0	HAZELNUTS/FILBERTS (CORYLUS VAR.)*	1
SULPHUR DIOXIDE/ SULPHITES IN CONC	0	ALMONDS*	1
CELERY PRODUCTS	0	BRAZIL NUT*	0
PEANUTS*	0	CASHEW NUT*	0
FULLY REFINED PEANUT OIL/FAT	0	MACADAMIA/BUSH/QUEENSLAND NUT*	0
SESAME PRODUCTS (INCL. OIL/FAT)	0	PECAN NUT*	0
MUSTARD PRODUCTS	0	PISTACHIO*	0
LUPIN	0	WALNUT*	0
MOLLUSCS (INCL. ABALONE)	0	F. REF. NUT OIL/FAT, EX. PEANUT	0

Legend : 1 = present 0 = absent

*: excluding fully refined oil/fat

Other substances of interest

BEEF	0	CHESTNUT (CASTANEA VARIETIES)*	0
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PORK	0	PINE/PINON/PIGNOLI NUTS (PINUS VAR.)*	0
CHICKEN	0	PILI NUT*	0
FRUCTOSE	1	SHEANUT*	0
MAIZE	0	HEARTNUT*	0
VANILLIN	0	CHINQUAPIN*	0
ALCOHOL	0	LYCHEE NUT*	0
ASPARTAME	0	BEECH NUT*	0
BUCKWHEAT	0	BUTTERNUT*	0
GLUTEN>20 PPM	0	COCONUT*	0
BARLEY BASED GLUCOSE SYRUP	0	HICKORY NUT*	0
WHEAT B. GLUC. SYRUP INC. DEX.	0	LACTITOL	0
FULLY REFINED SOYBEAN OIL/FAT	1		

Legend : 1 = present 0 = absent

*: excluding fully refined oil/fat

Dietary suitability information

SUITABLE FOR VEGETARIANS	1	SUITABLE FOR VEGANS	1
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Legend : 1 = suitable 0 = not suitable

"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

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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