

TECHNICAL DATA SHEET

PF FLUID HAZELNUTS PRALINE 50% PR2 / PRALINE NOISETTE 50%

Code SAP: 4002667
(ex 4102007- 00314860010532)

GENCOD : 3660407046499

Created on : 21/02/2014
Ref F dated : 15/07/19
Visa : AMM

| | | | |
|--|---|--|--|
| Designation | PF FLUID HAZELNUTS PRALINE 50% PR2 | | |
| Description | PRALINE HAZELNUTS | | |
| Legal name | Praline 50% Hazelnuts | | |
| Origin | FRANCE | Shelf Life | 12 months |
| Ingredients | HAZELNUTS (50%), sugar, emulsifier (SOY lecithin (E322)), flavour: natural vanilla. | | |
| GMO | EC regulation 1829/2003 and 1830/2003. <i>Labeling GMO ingredients: no.</i> | | |
| Allergen declaration | Regulation EU 1169/2011 <i>Allergens: nuts (hazelnuts), soybeans and products thereof.</i> <i>Potential cross contaminations: other nuts (almonds, pecan), milk and products thereof.</i> | | |
| Ionization | directive 1999/2/EC. <i>no ionization treatment.</i> | | |
| Physical and chemical parameters | Fineness: Appearance: Taste: | max. 30µm as standard as standard | METHOD Micrometer Internal method Internal method |
| Indicative physical and chemical parameters | Total fat content: FFA (as oleic): Peroxyde value: Moisture: | 29-34% max. 2% max 3 meq/kg max. 1,5% | METHOD O.I.C.C.C. I.U.P.A.C.,2.201 I.U.P.A.C.,2.501 O.I.C.C.C. |
| <i>On its manufactured products, we monitor the above parameters by using an internal sampling plan.</i> | | | |

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| <p>Nutritional information (Average per 100g Indicative values)</p> | <p>Total fat: 30,8 g/100g of which saturated: 2,1 g/100g Carbohydrate : 58,0 g/100g Of which sugars: 51.8g/100g Fiber: 5,0 g/100g Proteins: 7,9 g/100g Sodium: 4.92mg/100g // Salt (Nax2,5): 12,3mg/100g Energy in kJ/100g: 2235 kJ Energy in kcal/100g: 535 kcal</p> | | | | | | | | | | | | | | | | | | | | | | | | |
|--|--|-----------|--------------------|--------|--------------------|------|--------------|-------------------------|----|-----|---------|----|----|-------------|---|------|------------|----|----|--------------|----|-----|-----------------|---|-----|
| <p>Food contaminants</p> | <p>Raw materials are guaranteed food grade in conformity with the applicable legislation on:</p> <ul style="list-style-type: none"> - Mycotoxins - Heavy metals - Pesticide residues - Dioxin - Polycyclic aromatic hydrocarbon (PAH) - Microbiology <p><i>On its manufactured products, we monitor the above mentioned contaminants by using a sampling plan based upon risk analysis.</i></p> | | | | | | | | | | | | | | | | | | | | | | | | |
| <p>Indicative Microbiological Values</p> | <table border="1"> <thead> <tr> <th></th> <th>Max</th> <th>Units</th> </tr> </thead> <tbody> <tr> <td>Total plate count:</td> <td>5000</td> <td>/g</td> </tr> <tr> <td>Yeast:</td> <td>50</td> <td>/g</td> </tr> <tr> <td>Moulds:</td> <td>50</td> <td>/g</td> </tr> <tr> <td>Salmonella:</td> <td>0</td> <td>/25g</td> </tr> <tr> <td>Coliforms:</td> <td>10</td> <td>/g</td> </tr> <tr> <td>Aflatoxines:</td> <td>10</td> <td>ppb</td> </tr> <tr> <td>Aflatoxines B1:</td> <td>5</td> <td>ppb</td> </tr> </tbody> </table> | | Max | Units | Total plate count: | 5000 | /g | Yeast: | 50 | /g | Moulds: | 50 | /g | Salmonella: | 0 | /25g | Coliforms: | 10 | /g | Aflatoxines: | 10 | ppb | Aflatoxines B1: | 5 | ppb |
| | Max | Units | | | | | | | | | | | | | | | | | | | | | | | |
| Total plate count: | 5000 | /g | | | | | | | | | | | | | | | | | | | | | | | |
| Yeast: | 50 | /g | | | | | | | | | | | | | | | | | | | | | | | |
| Moulds: | 50 | /g | | | | | | | | | | | | | | | | | | | | | | | |
| Salmonella: | 0 | /25g | | | | | | | | | | | | | | | | | | | | | | | |
| Coliforms: | 10 | /g | | | | | | | | | | | | | | | | | | | | | | | |
| Aflatoxines: | 10 | ppb | | | | | | | | | | | | | | | | | | | | | | | |
| Aflatoxines B1: | 5 | ppb | | | | | | | | | | | | | | | | | | | | | | | |
| <p>Packaging information</p> | <table border="1"> <thead> <tr> <th>Packaging</th> <th>Pallet description</th> <th>Pallet</th> <th>Quantity</th> <th>Unit</th> </tr> </thead> <tbody> <tr> <td>Buckets 5 kg</td> <td>Plastic pallet 80 x 120</td> <td>EP</td> <td>450</td> <td>kg</td> </tr> </tbody> </table> | Packaging | Pallet description | Pallet | Quantity | Unit | Buckets 5 kg | Plastic pallet 80 x 120 | EP | 450 | kg | | | | | | | | | | | | | | |
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| Buckets 5 kg | Plastic pallet 80 x 120 | EP | 450 | kg | | | | | | | | | | | | | | | | | | | | | |
| <p>Storage</p> | <p>20°C max.</p> | | | | | | | | | | | | | | | | | | | | | | | | |

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