

Product Specifications and Information

Hazelnut Praline

AAPD

General Product Description

Appearance / Color	<i>brown</i>
Odor	<i>aromatic of roasted hazelnuts</i>
Taste	<i>aromatic of roasted hazelnuts, sweet</i>
Texture	<i>soft-melting, smooth, cutable</i>

Ingredients *Sugar, Hazelnuts, Cocoa Mass, Cocoa Butter, Sunflower Lecithin (emulsifier)*

Ingredients	Qty in %	Country of Origin	Botanical Origin
<i>Sugar</i>	<i>49</i>	<i>Germany, Poland</i>	<i>beet root</i>
<i>Hazelnut kernels</i>	<i>38</i>	<i>Turkey/Black Sea Region</i>	<i>hazelnut</i>
<i>Cocoa Mass</i>	<i>8</i>	<i>Ghana</i>	<i>cocoa bean</i>
<i>Cocoa Butter</i>	<i>5</i>	<i>West Africa</i>	<i>cocoa bean</i>
<i>Emulsifier: Sunflower Lecithin</i>	<i>< 1</i>	<i>AR, BG, UA, RU, CN, HU</i>	<i>sunflower seed</i>

Manufactured in Germany

Nutritional Values

Average nutritional values per 100g*			
Energy	2.405 kJ / 577 kcal	Fat	37 g
Carbohydrates	52 g	-of which is saturated	8,2 g
-of which is sugar	51 g	Fiber	5,5 g
Salt	0.0 g	Protein	6,9 g

*All information has been calculated from tables of nutritional value and are subject to natural deviations!

Chemical, Physical and Microbiological Parameters

Analysis	Index Value	Unit	Method
Water Content	max. 2	%	Drying cupboard 4h at 105°C
Total Germ Content	max. 5000	cfu/g	According § 64 LFGB
Yeasts	max. 100	cfu/g	According § 64 LFGB
Mold	max. 100	cfu/g	According § 64 LFGB
Enterobacteriaea	max. 100	cfu/g	According § 64 LFGB
E. Coli	negative	cfu/g	According § 64 LFGB
Osmotolerant Leaven	negative	cfu/10g	According § 64 LFGB
Salmonellae	negative	cfu/25g	According § 64 LFGB

Storage and Shelf Life

Minimum shelf life *300 days from date of production*

Recommended shelf requirements *approx. 15 - 18° C*

Other storage requirements *approx. 60% relative humidity, protect from light*

Short-term variations in temperature, e.g. during transport, do not effect the product quality or shelf-life.

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Allergen Information						
Allergens	Contained in Product			Risk of Cross-contamination		
	Yes	No	Substance	Yes	No	Comment
Cereals containing gluten		X			X	
Crustaceans		X			X	
Eggs		X			X	
Fish		X			X	
Peanuts		X			X	
Soy		X		X		soy lecithin
Milk		X		X		milk powder
Nuts	X		hazelnuts	X		almonds
Almonds		X		X		almonds
Pistachios		X			X	
Hazelnuts	X		hazelnuts		X	
Celery		X			X	
Mustard		X			X	
Sesame Seeds		X			X	
Sulphur Dioxide and Sulphites		X			X	
Lupin		X			X	
Molluscs		X			X	

Status			
Description	Yes	No	Comment
Suitable for Vegetarian	X		
Suitable for Ovo-Vegetarians	X		may contain traces of milk powder
Suitable for Lacto-Vegetarians	X		
Suitable for Vegans	X		may contain traces of milk powder
Suitable for Lactos Intolerance		X	may contain traces of milk powder
Suitable for Celiac Disease	X		
Kosher	X		
Halal	X		
Fairtrade MB Certificate	X		Fairtrade Cocoa / only on order
UTZ MB certificate	X		only on order
RSPO SG Certificate		X	
Contains Alcohol		X	



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Aflatoxin

We only use specified oil seeds, which have been analyzed on aflatoxin at our suppliers before shipping. Added to that are random samples of raw materials taken for analysis on aflatoxin. The limiting values comply with the Regulations (EC) No. 396/2005 and No. 1881/2006 as amended.

GMO Status

All ingredients and raw materials used are from a non-GMO source and do not contain genetically modified organisms nor made with the help of genetic modification. This product fully complies with European Regulation (EC) No 1829/2003 and (EC) No 1830/2003.

Ionizing Irradiation

This product, nor any of its ingredients, have been subject to irradiation.

Nanotechnology

We do not use any food or food ingredients that have been produced using nanotechnology or that contain nanomaterials. Our raw material suppliers confirm that the products supplied have not been treated.

Pesticides and Heavy Metals

We use only products that comply with the food law. Our raw materials suppliers always confirm their compliance with the Regulation on Maximum Residue Levels. Added to that, we subject the raw materials we receive to an analysis for heavy metals (lead, cadmium, mercury and arsenic) and pesticides on a random base. The analysis is carried out in an external laboratory according to the German Regulation on Maximum Residue Levels of 5 November 1999 (Federal Gazette I p. 2082) as amended.

Contamination with Foreign Matters

To ensure the safety of this product, we have installed state-of-the-art equipment including fine mesh sieves, permanent magnets, camera sorter, x-ray and metal detectors in order to exclude a contamination with foreign matter to the best possible extent.

Packaging

All food contact packaging materials we use comply with Regulation (EC) No 1935/2004 on materials and articles intended to come into contact with food and Commission Regulation (EU) No 10/2011 on plastic materials and articles intended to come in contact with food as well as with the German Food and Feed Book and the German Consumer Goods Ordinance, all as amended. All food contact packaging materials we use comply with the heavy metals values laid down in Council Directive 94/62/EC and with the requirements of Regulation (EC) No 1907/2006 concerning the Registration, Evaluation, Authorization and Restriction of Chemicals (REACH), all as amended.