

|                                                                                   |                                         |                 |                       |
|-----------------------------------------------------------------------------------|-----------------------------------------|-----------------|-----------------------|
|  | SUPERIEUR ALMOND PASTE WHITE 50% - 6 KG |                 | Page1/3               |
|                                                                                   | DGF SERVICE                             |                 |                       |
|                                                                                   | Product code :                          | 05878           | Update : 2016 June 02 |
|                                                                                   | Product bar code :                      | 3584730 05878 6 | Révision : 000        |

### Character and prime quality.

|                              |                                                                                                                                                                                                                                                                                                                                                             |
|------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>Product description :</b> | Almond paste, colour : white.<br>Almonds : 50%.                                                                                                                                                                                                                                                                                                             |
| <b>Packing :</b>             | Plastic bag in a polypropylen plastic tub.<br>Net weight : 6 kg (13Lbs 3oz)<br>Gross weight: 6.223kg (13Lbs 11oz)<br><br>Tub dimensions: diameter 250mm x height 189mm                                                                                                                                                                                      |
| <b>Labelling :</b>           | Label on the tub :<br>* Ingredients list<br><br>Ink jet on the label :<br>* Best before date: DD/MM/YYYY<br><br>Nutritional values per 100g (following UE regulation 1169/2011EC):<br><br>- Energy: 1947 kJ / 465 kcal<br>- Fat: 24.2g<br>Of which saturates: 1.8g<br>- Carbohydrates: 51.9g<br>Of which sugars: 46.1g<br>- Proteins: 9.9g<br>- Salt: 0.02g |
| <b>Ingredients :</b>         | ALMONDS (49%), sugar, stabiliser: glycerol, dextrose, bitter ALMONDS (1%), stabiliser: sorbitols. May contain traces of wheat, hazelnut and pistachio.                                                                                                                                                                                                      |
| <b>Recommendations :</b>     | Especially for genoese cakes, biscuits, confectionery and petits fours.                                                                                                                                                                                                                                                                                     |
| <b>Shelf life :</b>          | 12 months                                                                                                                                                                                                                                                                                                                                                   |
| <b>Storage conditions :</b>  | In a cool (5 - 25°C) and dry area away from the sunlight.                                                                                                                                                                                                                                                                                                   |

|                                                                                   |                                         |                 |                       |
|-----------------------------------------------------------------------------------|-----------------------------------------|-----------------|-----------------------|
|  | SUPERIEUR ALMOND PASTE WHITE 50% - 6 KG |                 | Page 2/3              |
|                                                                                   | DGF SERVICE                             |                 |                       |
|                                                                                   | Product code :                          | 05878           | Update : 2016 June 02 |
|                                                                                   | Product bar code :                      | 3584730 05878 6 | Révision : 000        |

**Matter origin :** Plant

**Country of Origin :** Processed in Belgium

**Composition :**

|      |                           |
|------|---------------------------|
| 49 % | Blanched almonds          |
|      | Sugar (beet sucrose)      |
|      | Stabilizer: Glycerol E422 |
|      | Maize dextrose            |
| 1 %  | Bitter almonds            |
|      | Stabiliser: sorbitol E420 |

**Microbiological characteristics :**

| Targets                | Count (germs / g) | Methods         |
|------------------------|-------------------|-----------------|
| Total plate count      | < 10 000          | ISO 4833        |
| Bacillus Cereus 30°C   | < 1000            | ISO 7932        |
| Xerophiles moulds      | < 1000            | ISO 21527-2     |
| Osmophilic yeasts      | < 1000            | ISO 21527-2     |
| Staphylococcus aureus  | < 100             | ISO 6888-1      |
| E. coli                | < 10              | ISO 16649-2     |
| Salmonella             | 0 / 25g           | BDR-07/11-12/05 |
| Listeria monocytogenes | < 10              |                 |

**Physical and chemical characteristics :**

| Targets                         | Value     |
|---------------------------------|-----------|
| Aw                              | 0.75 max  |
| pH                              | 5.57      |
| Dry extract                     | 88.98%    |
| Total aflatoxines (B1+B2+G1+G2) | 4 ppb max |
| Aflatoxine B1                   | 2 ppb max |

**HACCP Plan :** YES

**GMO information :** Conventional product. It is not submitted to specific label about GMO according to European regulations CE 1829/2003 and 1830/2003 of 22th september 2003.

**Ionization information :** This product has not been ionized and is not made from ionized ingredients.

|                                                                                   |                                         |                 |                       |
|-----------------------------------------------------------------------------------|-----------------------------------------|-----------------|-----------------------|
|  | SUPERIEUR ALMOND PASTE WHITE 50% - 6 KG |                 | Page 3/3              |
|                                                                                   | DGF SERVICE                             |                 |                       |
|                                                                                   | Product code :                          | 05878           | Update : 2016 June 02 |
|                                                                                   | Product bar code :                      | 3584730 05878 6 | Révision : 000        |

**Nutritional information for special diets :**

|                                                                      |                                                        |                                                          |
|----------------------------------------------------------------------|--------------------------------------------------------|----------------------------------------------------------|
| <input type="checkbox"/> Milk and milk products                      | <input type="checkbox"/> Eggs                          | <input type="checkbox"/> Pork                            |
| <input type="checkbox"/> Chicken                                     | <input type="checkbox"/> Fish                          | <input type="checkbox"/> Shellfish and derivatives       |
| <input type="checkbox"/> Soya and derivatives                        | <input type="checkbox"/> Gluten                        | <input checked="" type="checkbox"/> Corn and derivatives |
| <input type="checkbox"/> Groundnut                                   | <input checked="" type="checkbox"/> Nuts and tree nuts | <input type="checkbox"/> Sesame                          |
| <input type="checkbox"/> Cocoa                                       | <input type="checkbox"/> BHA/BHT (E320-E321)           | <input type="checkbox"/> Parabenzen (E214->E219)         |
| <input type="checkbox"/> Azo colours (E102,E104,E110,E122,E124,E129) | <input type="checkbox"/> Benzoates (E210->E213)        | <input type="checkbox"/> Sorbates (E200->E203)           |
| <input type="checkbox"/> Sulphites (E220->E227) > 10mg/kg            | <input type="checkbox"/> Glutamate                     | <input type="checkbox"/> Lupin and derivatives           |
| <input type="checkbox"/> Celery and derivatives                      | <input type="checkbox"/> Mustard and derivatives       | <input type="checkbox"/> Wheat and derivatives           |
| <input type="checkbox"/> Molluscs and derivatives                    |                                                        |                                                          |

**X** substance contained in the product as an ingredient or a component of one of the ingredients.

**0** cross contamination hazard, the substance may be present as traces in the product.

- substance absent from this product.

**Palettization :**

1 layer = 18.00 buckets  
 1 pallet = 5.00 layers = 90 buckets  
 1 pallet = 540 kg net weight = 585 kg gross weight  
 pallet type : EUR (120 x 80 cm )