



PWN-AL59B-B86

Product specification according to the legislation of USA

CLARK ASSOCIATES INC.
2205 OLD PHILADELPHIA PIKE
LANCASTER PA 17602
UNITED STATES

Product Specification

Legal denomination : Sweetened almond paste
Commercial name : Almond Paste
Item : PWN-AL59B-B86

Typical composition

almonds; sugar; water; potassium sorbate (a preservative); artificial flavor(s)

Possible allergen cross contact during processing

May contain : Other tree nuts

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
EA	717740925820	20.410 KG
Shape		Buckets
Amount per box/bag/each		45LB/EA
Amount per pallet		36EA/PAL

Chemical limits

		Ref.Method
MOISTURE	12 - 14 %	IOCCC1(1952)

Physical limits

	Ref.Method
Not specified.	

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

Item : PWN-AL59B-B86	for customer 95810
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Microbiological limits

Ref.Method

<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	479 kcal	VITAMIN B2 (DV)	25.0 %
ENERGY VALUE	2,004 kJ	VITAMIN B3/PP NIACIN/NICOTIN	2.385 mg
CALORIES FROM FAT	256 kcal	VITAMIN B3 (DV)	14.9 %
TOTAL PROTEIN	12.2 g	VITAMIN B12 CYANO-COBALAMINE	0.000 µg
PROTEIN (DV)	24.3 %	VITAMIN B12 (DV)	0.0 %
MILK PROTEIN	0.0 g	VITAMIN D CALCIFEROL	0.000 µg
TOTAL CARBOHYDRATES	46.0 g	VITAMIN D (DV)	0.0 %
TOTAL CARBOHYDRATES (DV)	16.7 %	VITAMIN D (IU)	0
SUGARS (MONO+DISACCHARIDES)	37.5 g	VITAMIN E ALPHA-TOCOPHEROL	12.553 mg
ADDED SUGARS	34.6 g	VITAMIN E (DV)	83.7 %
ADDED SUGARS (DV)	69.1 %	VITAMIN E (IU)	19
POLYOLS	0.0 g	FOLATE	54.322 µg
POLYDEXTROSE	0.00 g	FOLATE RDA	13.6 %
STARCH	0.0 g	SODIUM	22.0 mg
TOTAL FAT	30.6 g	SODIUM (DV)	1.0 %
TOTAL FAT (DV)	39.3 %	VITAMIN C L-ASCORBIC ACID	0.462 mg
SATURATED FATTY ACID	2.5 g	VITAMIN C (DV)	0.5 %
SATURATED FATTY ACID (DV)	12.3 %	PHOSPHORUS	281.9 mg
MONO UNSATURATED FATTY ACID	21.0 g	PHOSPHORUS (DV)	22.5 %
POLY UNSATURATED FATTY ACID	7.0 g	CALCIUM	132.3 mg
TRANS FATTY ACID (TFA) TOTAL	0.0 g	CALCIUM (DV)	10.2 %
CHOLESTEROL	0.0 mg	IRON	2.39 mg
CHOLESTEROL (DV)	0.0 %	IRON (DV)	13.3 %
ORGANIC ACIDS	0.00 g	MAGNESIUM	153.1 mg
DIETARY FIBRE	5.3 g	MAGNESIUM (DV)	36.4 %
DIETARY FIBRE (DV)	18.8 %	ZINC	1.84 mg
TOTAL ALKALOIDS	0.00 g	ZINC (DV)	16.7 %
ALCOHOL	0.00 g	IODINE	0.12 µg
POLY HYDROXYPHENOLS	0.00 g	IODINE (DV)	0.1 %
VITAMIN A RETINOL	0.000 µg	CHLORIDE	0.52 mg
VITAMIN A (IU)	0	POTASSIUM	441.5 mg
VITAMIN B1 THIAMIN	0.144 mg	POTASSIUM (DV)	9.4 %
VITAMIN B1 (DV)	12.0 %	ASH CONTENT	1.21 g
VITAMIN B2 RIBOFLAVIN	0.324 mg		

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

MILK PRODUCTS (EXCL. LACTITOL)	0	HAZELNUTS, ALMONDS	1
LACTOSE	0	OTHER NUTS *	1
EGGS AND PRODUCTS THEREOF	0	HAZELNUT OIL, ALMOND OIL	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	SULPHITE	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
CORN	0		

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

Other nuts * : walnuts, pecan nuts, pistachio nuts, Brazil nuts, macadamia nuts, chestnuts, pine nuts, hickory nuts and coconuts.

** : excl. fully refined oil/fat

Storage conditions

Store the product in a clean, dry (relative humidity max.70 %) and odourless environment.

Storage Temperature : 12 - 20 °C / 54 - 68 °F

Kosher certification

Kosher Pareve

Kosher certificate available on request. Kosher status is confirmed on packaging (only for solid products).

Printed on 2022/10/10 for customer CLARK ASSOCIATES INC.

Julie Mates

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