Product specification according to the legislation of USA

BARRY CALLEBAUT USA LLC SUITE 860 600 WEST CHICAGO AVENUE CHICAGO IL 60654 UNITED STATES

Product Specification

Legal denomination: Almond meal

Commercial name : AlmFlour Blanched Item : NLN-PO-ALB-B80

Typical composition

almonds

Possible allergen cross contact during processing

May contain: Walnuts, Pistachios, Pine/Pinon nuts, Pecans, Macadamia nuts, Hazelnuts, Coconuts, Cashews

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 BOX 717740924939 11.340 KG

Shape Powder
Amount per box/bag/each 25LB/BOX
Amount per pallet 60BOX/PAL

Chemical limits Ref. Method

 MOISTURE
 max 5 %
 IOCCC1(1952)

 TOTAL FAT CONTENT
 53.0 %
 + /- 2.0
 IOCCC14(1972)

Physical limits Ref. Method

Not specified.

Microbiological limits Ref. Method TOTAL PLATE COUNT (CC) max 5,000/g ISO4833 YEASTS max 50/g ISO7954 ISO7954 MOULDS max 50/g ENTEROBACTERIACEAE ISO21528-2 max 10/g COLIFORMS max 10/g ISO4832 E.COLI not detected/g ISO16649-2 SALMONELLAE ISO6579-1 not detected/375g

Item: NLN-PO-ALB-B80 for customer 2914

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Microbiological limits

Ref. Method

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.

Nutritional data for 100g (by calculation based on	literature	data))
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ENERGY VALUE	592 kcal	VITAMIN A RETINOL	0.000 μg
ENERGY VALUE	2,477 kJ	VITAMIN A (IU)	0
CALORIES FROM FAT	444 kcal	VITAMIN B1 THIAMIN	0.249 mg
TOTAL PROTEIN	21.4 g	VITAMIN B2 RIBOFLAVIN	0.562 mg
MILK PROTEIN	0.0 g	VITAMIN B3/PP NIACIN/NICOTIN	4.130 mg
TOTAL CARBOHYDRATES	18.2 g	VITAMIN B12 CYANO-COBALAMINE	0.000 μg
SUGARS (MONO+ DISACCHARIDES)	5.1 g	VITAMIN D CALCIFEROL	0.000 μg
ADDED SUGARS	0.0 g	VITAMIN D (IU)	0
POLYOLS	0.0 g	VITAMIN E ALPHA-TOCOPHEROL	21.740 mg
POLYDEXTROSE	0.00 g	VITAMIN E (IU)	32
STARCH	0.0 g	FOLATE	94.080 μg
TOTAL FAT	53.0 g	SODIUM	38.0 mg
SATURATED#FATTY#ACID	4.3 g	VITAMIN C L-ASCORBIC ACID	0.800 mg
#MONO#UNSATURATED#FATTY#ACID	37.3 g	PHOSPHORUS	488.0 mg
#POLY UNSATURATED#FATTY#ACID	9.7 g	CALCIUM	228.8 mg
TRANS FATTY ACID (TFA) TOTAL	0.0 g	IRON	3.97 mg
CHOLESTEROL	0.0 mg	MAGNESIUM	265.0 mg
ORGANIC ACIDS	0.00 g	ZINC	3.18 mg
DIETARY FIBRE	10.1 g	IODINE	0.20 μg
TOTAL ALKALOIDS	0.00 g	CHLORIDE	0.00 mg
ALCOHOL	0.00 g	POTASSIUM	677.7 mg
POLY HYDROXYPHENOLS	0.00 g	ASH CONTENT	2.92 g

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

MILK PRODUCTS (EXCL. LACTITOL)	0	CHESTNUT (CASTANEA VARIETIES)*	0
LACTOSE	0	MACADAMIA/BUSH/QUEENSLAND NUT*	1
LACTITOL	0	PECAN NUT*	1
EGGS AND PRODUCTS THEREOF	0	PINE/PINON/PIGNOLI NUTS (PINUS VAR.)*	1
SOY*	0	PISTACHIO*	1
FISH (INCL. SQUID)	0	WALNUT*	1
CRUSTACEAE (INCL. SHRIMP/PRAWN, CRAB)	0	PILI NUT*	0
PEANUTS*	0	SHEANUT*	0

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0	HEARTNUT*	
	IILAKINOI	0
0	CHINQUAPIN*	0
0	LYCHEE NUT*	0
0	BEECH NUT*	0
0	BUTTERNUT*	0
1	COCONUT*	1
1	HICKORY NUT*	0
0	GINKGO NUT*	0
1		
0	CELERY PRODUCTS	0
0	ALCOHOL	0
0	ASPARTAME	0
0	BUCKWHEAT	0
0	OATS	0
0	GLUTEN	0
1	RYE	0
0	BARLEY (EXCL. GLUCOSE SYRUP)	0
0	BARLEY BASED GLUCOSE SYRUP	0
0	F. REF. NUT OIL/FAT,EX. PEANUT	0
0		
	0 0 1 1 1 0 0 0 0 0 0 0 0 0 0	0 BEECH NUT* 0 BUTTERNUT* 1 COCONUT* 1 HICKORY NUT* 0 GINKGO NUT* 1 1 CELERY PRODUCTS 0 ALCOHOL 0 ASPARTAME 0 BUCKWHEAT 0 OATS 0 GLUTEN 1 RYE 0 BARLEY (EXCL. GLUCOSE SYRUP) 0 BARLEY BASED GLUCOSE SYRUP 0 F. REF. NUT OIL/FAT,EX. PEANUT

Dietary suitability information

SUITABLE FOR VEGETARIANS 1 SUITABLE FOR VEGANS

Legend : $1 = \text{suitable} \quad 0 = \text{not suitable}$

Storage conditions

Store the product in a clean, dry (relative humidity max.70 %) and odourless environment. Recommended storage temperature: 12 - 20 $^{\circ}$ C / 54 - 68 $^{\circ}$ F

Kosher certification

Kosher Pareve

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

Printed on 2025/01/28 for customer BARRY CALLEBAUT USA LLC

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- 2/4

[&]quot;Suitable for vegans" is based on ingredients list and does not take into account possible cross contact during production.



fulle Matca

Julie Mates

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