



PWN-AL59B-B79

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 : Sweetened almond paste
Commercial name : Almond Paste
Item : PWN-AL59B-B79

Typical composition

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

Possible allergen cross contact during processing

May contain : Coconuts, Hazelnuts, Macadamia nuts, Pecans, Pine/Pinon nuts, Pistachios, Walnuts, 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 |
|-------------------------|--------------|-------------------|
| UC | 717740925745 | 3.175 KG |
| BOX | 717740925738 | 19.050 KG |
| Shape | | Can |
| Amount | | 7LB/UC |
| Amount per box/bag/each | | 6UC/BOX |
| Amount per pallet | | 49BOX/PAL |

Chemical limits

| | |
|----------|-----------|
| MOISTURE | 12 - 14 % |
|----------|-----------|

Ref.Method

IOCCC1(1952)

Physical limits

Not specified.

Ref.Method

Microbiological limits

| | |
|------------------------|----------------|
| TOTAL PLATE COUNT (CC) | max 5,000/g |
| YEASTS | max 50/g |
| MOULDS | max 50/g |
| ENTEROBACTERIACEAE | max 10/g |
| COLIFORMS | max 10/g |
| E.COLI | not detected/g |

Ref.Method

ISO4833
ISO7954
ISO7954
ISO21528-2
ISO4832
ISO16649-2

Item : PWN-AL59B-B79

for customer 2914

Barry Callebaut USA LLC - Suite 860 600 West Chicago Avenue

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Microbiological limits

Ref.Method

SALMONELLAE

not detected/375g

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 <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)

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

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

| | | | |
|------------------------------------|---|--------------|---|
| PEANUTS* | 0 | SHEANUT* | 0 |
| SESAME PRODUCTS (INCL. OIL/FAT) | 0 | HEARTNUT* | 0 |
| MOLLUSCS (INCL. ABALONE) | 0 | CHINQUAPIN* | 0 |
| WHEAT B. GLUC. SYRUP INC. DEX. | 0 | LYCHEE NUT* | 0 |
| WHEAT IN. SPELT, EX. GL. SYRUP | 0 | BEECH NUT* | 0 |
| HYBRIDIZED STRAINS OF CEREALS | 0 | BUTTERNUT* | 0 |
| HAZELNUTS/FILBERTS (CORYLUS VAR.)* | 1 | COCONUT* | 1 |
| ALMONDS* | 1 | HICKORY NUT* | 0 |
| BRAZIL NUT* | 0 | GINKGO NUT* | 0 |
| CASHEW NUT* | 1 | | |

Legend : 1 = present 0 = absent

*: excluding fully refined oil/fat

Other substances of interest

| | | | |
|-------------------------------|---|--------------------------------|---|
| BEEF | 0 | CELERY PRODUCTS | 0 |
| PORK | 0 | ALCOHOL | 0 |
| CHICKEN | 0 | ASPARTAME | 0 |
| SULPHITE | 0 | BUCKWHEAT | 0 |
| MUSTARD PRODUCTS | 0 | OATS | 0 |
| LUPIN | 0 | GLUTEN | 0 |
| FRUCTOSE | 1 | RYE | 0 |
| CORN | 0 | BARLEY (EXCL. GLUCOSE SYRUP) | 0 |
| FULLY REFINED PEANUT OIL/FAT | 0 | BARLEY BASED GLUCOSE SYRUP | 0 |
| FULLY REFINED SOYBEAN OIL/FAT | 0 | F. REF. NUT OIL/FAT,EX. PEANUT | 0 |
| VANILLIN | 0 | | |

Legend : 1 = present 0 = absent

Dietary suitability information

| | | | |
|--------------------------|---|---------------------|---|
| SUITABLE FOR VEGETARIANS | 1 | SUITABLE FOR VEGANS | 1 |
|--------------------------|---|---------------------|---|

Legend : 1 = suitable 0 = not suitable

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

Storage conditions

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

Recommended 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).

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A handwritten signature in black ink that reads 'Julie Mates'. The signature is fluid and cursive, with a large loop at the end of the 'J'.

Julie Mates

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