BARRY CALLEBAUT USA LLC SUITE 860 600 WEST CHICAGO AVENUE

CHICAGO IL 60654 UNITED STATES

Product Specification

Sweetened apricot kernel and almond paste Legal denomination:

Macaroon Paste Commercial name: PWO-MX8BAL-B79 Item:

Typical composition

apricot kernels; sugar; almonds; water; potassium sorbate (a preservative)

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 |
|-----|--------------|------------|
| UC | 717740926070 | 3.175 KG |
| BOX | 717740926063 | 19.050 KG |

Can Shape 7LB/UC Amount 6UC/BOX Amount per box/bag/each Amount per pallet 49BOX/PAL

Chemical limits Ref. Method

Not specified.

Physical limits Ref. Method

Not specified.

Ref. Method Microbiological limits

| 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 |

for customer 2914 Item: PWO-MX8BAL-B79

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Product specification according to the legislation of USA

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 c | alculation based | on literature data) | |
|---------------------------------|------------------|------------------------------|----------|
| ENERGY VALUE | 511 kcal | VITAMIN A RETINOL | 0.000 μg |
| ENERGY VALUE | 2,140 kJ | VITAMIN A (IU) | 0 |
| CALORIES FROM FAT | 274 kcal | VITAMIN B1 THIAMIN | 0.021 mg |
| TOTAL PROTEIN | 15.2 g | VITAMIN B2 RIBOFLAVIN | 0.048 mg |
| MILK PROTEIN | 0.0 g | VITAMIN B3/PP NIACIN/NICOTIN | 0.350 mg |
| TOTAL CARBOHYDRATES | 47.3 g | VITAMIN B12 CYANO-COBALAMINE | 0.000 μg |
| SUGARS (MONO+ DISACCHARIDES) | 37.7 g | VITAMIN D CALCIFEROL | 0.000 μg |
| ADDED SUGARS | 35.9 g | VITAMIN D (IU) | 0 |
| POLYOLS | 0.0 g | VITAMIN E ALPHA-TOCOPHEROL | 1.841 mg |
| POLYDEXTROSE | 0.00 g | VITAMIN E (IU) | 3 |
| STARCH | 0.0 g | FOLATE | 7.969 µg |
| TOTAL FAT | 32.7 g | SODIUM | 348.4 mg |
| SATURATED#FATTY#ACID | 2.1 g | VITAMIN C L-ASCORBIC ACID | 0.068 mg |
| #MONO#UNSATURATED#FATTY#ACID | 19.9 g | PHOSPHORUS | 344.4 mg |
| #POLY UNSATURATED#FATTY#ACID | 7.6 g | CALCIUM | 86.5 mg |
| TRANS FATTY ACID (TFA) TOTAL | 0.0 g | IRON | 2.10 mg |
| CHOLESTEROL | 0.0 mg | MAGNESIUM | 177.7 mg |
| ORGANIC ACIDS | 0.00 g | ZINC | 2.60 mg |
| DIETARY FIBRE | 8.6 g | IODINE | 0.02 μg |
| TOTAL ALKALOIDS | 0.00 g | CHLORIDE | 0.54 mg |
| ALCOHOL | 0.00 g | POTASSIUM | 539.7 mg |
| | | | |

| 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 |

ASH CONTENT

1.79 g

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POLY HYDROXYPHENOLS

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 $0.00 \, \mathrm{g}$



Product specification according to the legislation of USA

| Allergens: presence as ingredient | or through cros | s 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 | | |

 $Legend: 1 = present \quad 0 = absent$ *: excluding fully refined oil/fat

Other substances of interest

| BEEF | 0 | CELERY PRODUCTS | 0 |
|----------------------------------|---|---------------------------------|---|
| PORK | 0 | ALCOHOL | 0 |
| CHICKEN | 0 | ASPARTAME | 0 |
| SULPHITE | 1 | 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 | 1 |
| VANILLIN | 0 | | |
| Legend: $1 = present 0 = absent$ | | | |

Dietary suitability information

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



Julie Matca

Julie Mates

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