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 apricot kernel paste

Commercial name : Kernel Paste
Item : PWS-AK63B-B79

Typical composition

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

Possible allergen cross contact during processing

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

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	717740926001	3.175 KG
BOX	717740925998	19.050 KG

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

Item: PWS-AK63B-B79 for customer 2914

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Microbiological limits	Ref.Method
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E.COLI not detected/g ISO16649-2 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 513 kcal VITAMIN A RETINOL

ENERGY VALUE	513 kcal	VITAMIN A RETINOL	0.000 μg
ENERGY VALUE	2,147 kJ	VITAMIN A (IU)	0
CALORIES FROM FAT	278 kcal	VITAMIN B1 THIAMIN	0.000 mg
TOTAL PROTEIN	15.8 g	VITAMIN B2 RIBOFLAVIN	0.000 mg
MILK PROTEIN	0.0 g	VITAMIN B3/PP NIACIN/NICOTIN	0.000 mg
TOTAL CARBOHYDRATES	45.9 g	VITAMIN B12 CYANO-COBALAMINE	0.000 μg
SUGARS (MONO+ DISACCHARIDES)	36.1 g	VITAMIN D CALCIFEROL	0.000 μg
ADDED SUGARS	34.5 g	VITAMIN D (IU)	0
POLYOLS	0.0 g	VITAMIN E ALPHA-TOCOPHEROL	0.000 mg
POLYDEXTROSE	0.00 g	VITAMIN E (IU)	0
STARCH	0.0 g	FOLATE	$0.000~\mu g$
TOTAL FAT	33.2 g	SODIUM	406.8 mg
SATURATED#FATTY#ACID	2.0 g	VITAMIN C L-ASCORBIC ACID	0.000 mg
#MONO#UNSATURATED#FATTY#ACID	19.8 g	PHOSPHORUS	357.2 mg
#POLY UNSATURATED#FATTY#ACID	7.8 g	CALCIUM	79.1 mg
TRANS FATTY ACID (TFA) TOTAL	0.0 g	IRON	2.06 mg
CHOLESTEROL	0.0 mg	MAGNESIUM	183.0 mg
ORGANIC ACIDS	0.00 g	ZINC	2.74 mg
DIETARY FIBRE	9.2 g	IODINE	0.00 μg
TOTAL ALKALOIDS	0.00 g	CHLORIDE	0.52 mg
ALCOHOL	0.00 g	POTASSIUM	561.2 mg
POLY HYDROXYPHENOLS	0.00 g	ASH CONTENT	1.90 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

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Allergens: presence as ingredient or	through c	ross contact on production line	
CRUSTACEAE (INCL. SHRIMP/PRAWN, CRAB)	0	PILI NUT*	0
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	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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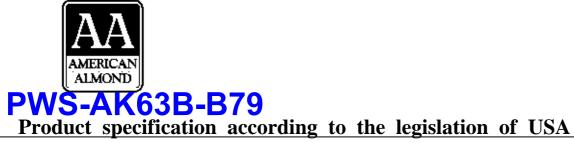
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[&]quot;Suitable for vegans" is based on ingredients list and does not take into account possible cross contact during production.



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Julie Mates

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