NLN-PO-ALB-B80

Product specification according to the legislation of USA

CLARK ASSOCIATES INC.
2205 OLD PHILADELPHIA PIKE
LANCASTER PA 17602
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 10.000/g	ISO4833
YEASTS	max 500/g	ISO7954
MOULDS	max 500/g	ISO7954
ENTEROBACTERIACEAE	max 10/g	ISO21528-2

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Microbiological limits		Ref.Method
COLIFORMS	max 10/g	ISO4832
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.

Shelf life

9 Month (s) after production date under below recommended storage conditions

Nutritional data for 100g (by calculation based on literature data)

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

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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
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	NATURAL LATEX	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

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Kosher certification

Kosher Pareve

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

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Rebecca Bailey