




SPECIFICATION SHEET

Issued on: 24-8-2022

Validity: valid till one year from printed date and supersedes all previous specifications of the same product



Highly Roasted Hazelnut Praliné Paste

  	Legal denomination	Confectionary compound	Fat content	min. 42%
	Sales name	Hazelnut Praliné 65%	Fineness	max 35 µm
	List of ingredients	HAZELNUT paste, sugar, brown sugar	Hazelnut paste	65%
	Shape	Bulk	Suitable for:	Ganache Mousses Cakes Pastries Desserts Fillings
	Recipe code	E3400		
	Sales code	E3400		
	Shelf life	12 months from production date		
	Storage	Keep cool (10-20°C) and dry (relative humidity <60%). No exposure to strong odours and/or direct sunlight.		
	Comment	Due to its composition the product may separate. This does not influence the quality. Stirring will re-homogenize the product.		

Chemical and physical characteristics:

Total fat content	min. 42%	
Moisture	max. 1,5 %	IOCCC n°3 - 1952
Fineness	max. 30 µm	Micrometer

Microbiological characteristics:

Below microbiological performance criteria are guaranteed for the above mentioned product:

Salmonella	absent / 250 g	ISO 6579 (2002) PCR
Enterobacteriaceae	max.10 / g	ISO 21528 (2004)
Yeasts	max. 50 / g	ISO 21527-2 (2008) YGC 72h/30°C
Moulds	max. 50 / g	ISO 21527-2 (2008) YCG 72h/30°C
Total plate count	max. 5000 / g	ISO 4833-1 (2013) PCA 48h/37°C

Major sources of allergens and derivatives:

In accordance with Regulation (EC) N° 1169/2011.

Present in this recipe: **Nuts (hazelnut)**

Used on the production line: **Milk and products thereof (including lactose), almonds, peanut, pistachio, walnuts**

Nutritional values (/100g):

The below nutritional values are indicative data. They are obtained by calculation and based on the contribution of each ingredient in the finished product. Ingredients data come from literature and/or supplier technical sheets. Energy values are calculated following Regulation (EC) N° 1169/2011.

Energy (kJ)	2355,1
Energy (kcal)	563,1
Fat (g)	41,7
of which saturated (g)	3,0
of which mono-unsaturated (g)	31,2
of which polyunsaturated (g)	5,6
Carbohydrates (g)	44,5
of which sugars (g)	36,0
of which starch (g)	0,0
Fibre (g)	6,3
Protein (g)	10,1

LOGISTICS SHEET

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Sales name	Hazelnut Praliné 65%
List of ingredients	HAZELNUT paste, sugar, brown sugar
Comment	Due to its composition the product may separate. This does not influence the quality. Stirring will re-homogenize the product.
Shape	Bulk
Packaging	2 * 5 kg buckets
Recipe code	E3400
Sales code	E3400
Customs code	1704.90.99
Shelf life	12 months from production date
EAN code unit	5410668072953
EAN code box	5410668072960
Pallet Type	Wood pallet (100*120 cm)
Unit	5 kg bucket
Unit/Box	2
Box/Pallet	70
Layer/Pallet	7
Box/Layer	10
Dimensions/unit	Ø bottom 19,5 * Ø top 22,5 * 19,6 cm
Dimensions/box	46*23*19,8 cm
Dimensions/pallet	100*120*166,2 cm
Layer height	21,6 cm
Gross weight	(weight of product and packaging)
Gross weight/unit	5,21 kg
Gross weight/box	10,83 kg
Gross weight/pallet	778 kg
Net weight	(weight of product without packaging)
Net weight/unit	5 kg
Net weight/box	10 kg
Net weight/pallet	700 kg



