



# SPECIFICATIONS

PRODUCT NAME:

**Praliné smooth paste 50% almonds hazelnuts**

HLR code: **3302 50AN 5KG**

Client: **FUSEAU**

➤ <u>CUSTOM CODE:</u> 20081919																																							
➤ <u>MANUFACTURING PROCESS:</u> Mix of roasted almonds and hazelnuts with sugar cooked in a cauldron. This method develops interactions between sugar and proteins. Hazelnut and almond oil is added to fluidify this intimate mixture. Then a specific grinding is applied to this mixture to obtain a fine paste.																																							
➤ <u>INGREDIENTS USED:</u> ♦ Fruits : 50% hazelnuts, almonds (25% whole hazelnuts and partially defatted, hazelnuts oil, in varying proportions, 25% whole almonds and partially defatted almonds, almonds oil, in varying proportions). With at least 12,5% whole hazelnuts, 12,5% whole almonds and maximum 15% hazelnuts and almonds oil (in the same proportions). ♦ Sugar: 50%.  <u>Ingredients list:</u> sugar, hazelnuts (whole and partially defatted, hazelnuts oil, in varying proportions), almonds (whole and partially defatted, almonds oil, in varying proportions).  <i>Possible cross contamination with others nuts.</i> <i>Free of Genetically Modified Organisms (GMO).</i> <i>Neither raw material nor finished product have been ionized.</i>																																							
➤ <u>ORGANOLEPTIC DATA:</u> ♦ Appearance / texture: Fluid paste ♦ Colour: Amber coloured to pale brown ♦ Taste and odour: Typical of roasted almonds and hazelnuts and caramel																																							
➤ <u>PHYSICAL AND CHEMICAL DATA:</u> ♦ Oleic acidity in contained oil: < 1% ♦ Moisture: < 2% ♦ Screen size: < 60 µm 95%																																							
➤ <u>MICROBIOLOGICAL DATA:</u> ♦ Aerobic microorganisms 30°C: < 10 000 ufc/g NF ISO 4833 ♦ Enterobacteriaceae: < 10 ufc/g NF V 08-054 ♦ Salmonella: Absence/25 g ISO 16140 ♦ Yeasts / Moulds: < 100 ufc/g NF V 08-059																																							
➤ <u>NUTRITIONAL AND ENERGETICAL DATA:</u> <i>(average per 100g calculated according to analyses)</i> <i>These values can vary depending on: the time of supply in relation to the harvest, the origin, the variety, the size, the proportions of the dried fruits used.</i> <table><thead><tr><th></th><th>Target</th><th>Min</th><th>Max</th></tr></thead><tbody><tr><td>♦ Energy:</td><td>2 260 kJ 541 kcal</td><td>1 807 kJ 432 kcal</td><td>2 712 kJ 650 kcal</td></tr><tr><td>♦ Proteins:</td><td>9.5 g</td><td>8.0 g</td><td>11 g</td></tr><tr><td>♦ Available carbohydrates:</td><td>57 g</td><td>49 g</td><td>65 g</td></tr><tr><td>of which sugars:</td><td>52 g</td><td>44 g</td><td>59 g</td></tr><tr><td>♦ Fat:</td><td>30 g</td><td>22 g</td><td>37 g</td></tr><tr><td>of which saturated fatty acids:</td><td>2.5 g</td><td>1.6 g</td><td>3.4 g</td></tr><tr><td>♦ Fibers:</td><td>4.7 g</td><td>3.0 g</td><td>6.4 g</td></tr><tr><td>♦ Sodium:</td><td>0.08 g</td><td>0 g</td><td>0.15 g</td></tr></tbody></table>					Target	Min	Max	♦ Energy:	2 260 kJ 541 kcal	1 807 kJ 432 kcal	2 712 kJ 650 kcal	♦ Proteins:	9.5 g	8.0 g	11 g	♦ Available carbohydrates:	57 g	49 g	65 g	of which sugars:	52 g	44 g	59 g	♦ Fat:	30 g	22 g	37 g	of which saturated fatty acids:	2.5 g	1.6 g	3.4 g	♦ Fibers:	4.7 g	3.0 g	6.4 g	♦ Sodium:	0.08 g	0 g	0.15 g
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➤ <u>PACKAGING:</u> ♦ Material: White polypropylene pail ♦ Weight per unit: 5 kg net ♦ Number of bags per pallet: 20 units x 5 levels = 100 pails ♦ Palletisation: 500 kg on wrapped Euro-pallet 80x120 cm																																							
➤ <u>STORAGE CONDITIONS:</u> ♦ Shelf life: 12 months ♦ Shelf life upon delivery: > 8 months ♦ Temperature: < 15°C ♦ Relative humidity: < 70% ♦ Storage Facility: In a dry and ventilated room																																							