



CALLEBAUT®
BELGIUM 1911

PRAMA-T14

Product specification according to the legislation of EU

BRUYERRE S.A.
RUE F.L. BRUYERRE 30-34
6041 GOSSELIES
BELGIUM

Product Specification

Legal denomination : Almond paste
Certification Certified HALAL
Article : PRAMA-T14
Commodity code for EU : 2008.1913
'Belgium' refers to the country of the brand.

Typical composition

sugar 46.5%; **almonds** 46.5%; vegetable fat (sunflower, rapeseed) in varying proportions 7.0%; emulsifier: lecithins (**soya**) <1%

Products with "best before" until 08.05.2025 are not halal certified.

Possible allergen cross contact during processing

May contain : Hazelnuts, Milk

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	Gross weight	Dimensions (l x b x h)
UC	5410522469165	5.000 KG		
BOX	5410522469172	10.000 KG		

Amount 5KG/UC
Amount per box/bag/each 2UC/BOX
Amount per pallet 50BOX/PAL
Order quantity 10 KG (or multiply of this)

Packaging information

Packaging unit	Packaging material	Identification code
UC	Bucket	05-PP
	Lid	05-PP
BOX	Box	20-PAP

Chemical limits

			Ref.Method
MOISTURE	max 1 %		IOCCC1(1952)
TOTAL FAT CONTENT	33.0 %	+/- 1.5	IOCCC14(1972)

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Chemical limits		Ref.Method
AFLATOXINS B1(ON RAW MATERIAL)	max 8.00 ppb	AOAC VOL72 N6
AFLATOXIN B1 B2 G1 & G2 ON RAW	max 10.00 ppb	AOAC VOL72 N6

Physical limits		Ref.Method
LINEAR VISCOSITY	3,000 - 4,500 mPa.s	IOCCC46(2000)
CASSON YIELD VALUE	20.00 - 45.00 Pa	IOCCC46(2000) & 10(1973)
Particle size : 12-30 % of the dry fatfree substance is > 30 micron.		IOCCC116(1990)

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
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

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

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

ENERGY VALUE	543 kcal	VITAMIN C L-ASCORBIC ACID	0.370 mg
ENERGY VALUE RI	27.1 %	VITAMIN C RI	0.5 %
ENERGY VALUE	2,270 kJ	VITAMIN D CALCIFEROL	0.000 µg
TOTAL FAT	33.0 g	VITAMIN D RI	0.0 %
TOTAL FAT RI	47.1 %	VITAMIN D (IU)	0
SATURATED FATTY ACID	2.3 g	VITAMIN E ALPHA-TOCOPHEROL	13.262 mg
SATURATED FATTY ACID RI	11.7 %	VITAMIN E RI	110.5 %
MONO UNSATURATED FATTY ACID	18.9 g	VITAMIN E (IU)	20
POLY UNSATURATED FATTY ACID	8.8 g	FOLATE	23.130 µg
TRANS FATTY ACID (TFA) TOTAL	0.1 g	FOLATE RI	11.6 %
CHOLESTEROL	0.0 mg	PHOSPHORUS	224.0 mg
AVAILABLE CARBOHYDRATES	48.7 g	PHOSPHORUS RI	32.0 %
AVAILABLE CARBOHYDRATES RI	18.7 %	IRON	1.86 mg
SUGARS (MONO+DISACCHARIDES)	48.4 g	IRON RI	13.3 %
SUGARS (MONO+DISACCHARIDES) RI	53.7 %	MAGNESIUM	124.1 mg
POLYOLS	0.0 g	MAGNESIUM RI	33.1 %
STARCH	0.3 g	ZINC	1.42 mg

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DIETARY FIBRE	6.2 g	ZINC RI	14.2 %
TOTAL PROTEIN	9.6 g	IODINE	0.09 µg
PROTEIN RI	19.2 %	IODINE RI	0.1 %
MILK PROTEIN	0.0 g	CALCIUM	122.4 mg
SALT	0.00 g	CALCIUM RI	15.3 %
SALT RI	0.0 %	CHLORIDE	0.69 mg
SODIUM	0.6 mg	CHLORIDE RI	0.1 %
ORGANIC ACIDS	0.00 g	POTASSIUM	327.2 mg
TOTAL ALKALOIDS	0.00 g	POTASSIUM RI	16.4 %
POLY HYDROXYPHENOLS	0.00 g	MANGANESE	1.06 mg
ALCOHOL	0.00 g	MANGANESE RI	53.2 %
VITAMIN A RETINOL	0.000 µg	FLUORIDE	0.00 mg
VITAMIN A (IU)	0	FLUORIDE RI	0.0 %
VITAMIN B1 THIAMIN	0.097 mg	SELENIUM	0.93 µg
VITAMIN B1 RI	8.8 %	SELENIUM RI	1.7 %
VITAMIN B2 RIBOFLAVIN	0.467 mg	CHROMIUM	5.55 µg
VITAMIN B2 RI	33.4 %	CHROMIUM RI	13.9 %
VITAMIN B3/PP NIACIN/NICOTIN	1.568 mg	MOLYBDENUM	0.00 µg
VITAMIN B3 RI	9.8 %	MOLYBDENUM RI	0.0 %
VITAMIN B12 CYANO-COBALAMINE	0.000 µg	ASH CONTENT	1.20 g
VITAMIN B12 RI	0.0 %		

RI = Reference Intake

Allergens: presence as ingredient or through cross contact on production line

MILK PRODUCTS (EXCL. LACTITOL)	1	OATS	0
LACTOSE	1	RYE	0
EGGS AND PRODUCTS THEREOF	0	BARLEY (EXCL. GLUCOSE SYRUP)	0
SOY*	1	WHEAT IN. SPELT, EX. GL. SYRUP	0
FISH (INCL. SQUID)	0	HYBRIDIZED STRAINS OF CEREALS	0
CRUSTACEAE (INCL. SHRIMP/PRAWN, CRAB)	0	HAZELNUTS/FILBERTS (CORYLUS VAR.)*	1
SULPHUR DIOXIDE/ SULPHITES IN CONC	0	ALMONDS*	1
CELERY PRODUCTS	0	BRAZIL NUT*	0
PEANUTS*	0	CASHEW NUT*	0
FULLY REFINED PEANUT OIL/FAT	0	MACADAMIA/BUSH/QUEENSLAND NUT*	0
SESAME PRODUCTS (INCL. OIL/FAT)	0	PECAN NUT*	0
MUSTARD PRODUCTS	0	PISTACHIO*	0
LUPIN	0	WALNUT*	0
MOLLUSCS (INCL. ABALONE)	0	F. REF. NUT OIL/FAT, EX. PEANUT	1

Legend : 1 = present 0 = absent

*: excluding fully refined oil/fat

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Other substances of interest

BEEF	0	CHESTNUT (CASTANEA VARIETIES)*	0
PORK	0	PINE/PINON/PIGNOLI NUTS (PINUS VAR.)*	0
CHICKEN	0	PILI NUT*	0
FRUCTOSE	1	SHEANUT*	0
MAIZE	0	HEARTNUT*	0
VANILLIN	0	CHINQUAPIN*	0
ALCOHOL	0	LYCHEE NUT*	0
ASPARTAME	0	BEECH NUT*	0
BUCKWHEAT	0	BUTTERNUT*	0
GLUTEN>20 PPM	0	COCONUT*	0
BARLEY BASED GLUCOSE SYRUP	0	HICKORY NUT*	0
WHEAT B. GLUC. SYRUP INC. DEX.	0	LACTITOL	0
FULLY REFINED SOYBEAN OIL/FAT	1	NATURAL LATEX	0

Legend : 1 = present 0 = absent

*: excluding fully refined oil/fat

Dietary suitability information

SUITABLE FOR VEGETARIANS	1	SUITABLE FOR VEGANS	1
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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

Stir before use to obtain a homogeneous product

Kosher certification

Kosher Dairy

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

Products with "best before" until 24.01.2025 are not kosher certified and do not carry the kosher sign on the label.

Printed on 24.09.2026 for customer BRUYERRE S.A.

Evie De Vis

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