



CALLEBAUT®
BELGIUM 1911

NAN-CR-H3714E0-T64

Product specification according to the legislation of EU

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

Product Specification

Legal denomination : Chopped and caramelised hazelnuts
Certification Certified HALAL
Article : NAN-CR-H3714E0-T64
Commodity code for EU : 2008.1919
'Belgium' refers to the country of the brand.

Typical composition

sugar; hazelnuts 37,0%

Possible allergen cross contact during processing

May contain : Almonds, Brazil nuts, Cashews, Macadamia nuts, Pecans, Pistachios, Walnuts, 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
UC	5410522549232	5,000 KG
BOX	5410522549225	20,000 KG
Shape		crocant
Amount		5KG/UC
Amount per box/bag/each		4UC/BOX
Amount per pallet		24BOX/PAL
Order quantity 20 KG (or multiply of this)		

Packaging information

Packaging unit	Packaging material	Identification code
UC	Bag	07-O
BOX	Box	20-PAP

Chemical limits

			Ref.Method
MOISTURE	max 1,50 %		IOCCC1(1952)
TOTAL FAT CONTENT	24,1 %	+/- 2,5	IOCCC14(1972)
AFLATOXINS B1(ON RAW MATERIAL)	max 5,00 ppb		AOAC VOL72 N6
AFLATOXIN B1 B2 G1 & G2 ON RAW	max 10,00 ppb		AOAC VOL72 N6

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for customer 5996

Barry Callebaut Belgium N.V. - Aalstersestraat 122

9280 LEBBEKE - WIEZE - BELGIUM

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Chemical limits Ref.Method

Physical limits Ref.Method

SIEVE FRACTION 0 MM	<= 3,00 %	SIEVE METHOD
SIEVE FRACTION 1 MM	15,00 - 25,00 %	SIEVE METHOD
SIEVE FRACTION 2 MM	40,00 - 55,00 %	SIEVE METHOD
SIEVE FRACTION 3.15 MM	15,00 - 40,00 %	SIEVE METHOD
SIEVE FRACTION 4 MM	<= 10,00 %	SIEVE METHOD
FOREIGN MATTERS (SHELLS)	0,000000 - 0,000050 %	INTERNAL METHOD
FOREIGN MATTERS (STONES)	0,000000 - 0,000025 %	INTERNAL METHOD

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

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

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

ENERGY VALUE	507 kcal	VITAMIN C L-ASCORBIC ACID	1,258 mg
ENERGY VALUE RI	25,3 %	VITAMIN C RI	1,6 %
ENERGY VALUE	2.120 kJ	VITAMIN D CALCIFEROL	0,000 µg
TOTAL FAT	24,0 g	VITAMIN D RI	0,0 %
TOTAL FAT RI	34,3 %	VITAMIN D (IU)	0
SATURATED FATTY ACID	2,6 g	VITAMIN E ALPHA-TOCOPHEROL	10,841 mg
SATURATED FATTY ACID RI	12,8 %	VITAMIN E RI	90,3 %
MONO UNSATURATED FATTY ACID	18,8 g	VITAMIN E (IU)	16
POLY UNSATURATED FATTY ACID	1,7 g	FOLATE	29,452 µg
TRANS FATTY ACID (TFA) TOTAL	0,0 g	FOLATE RI	14,7 %
CHOLESTEROL	0,0 mg	PHOSPHORUS	138,4 mg
AVAILABLE CARBOHYDRATES	66,8 g	PHOSPHORUS RI	19,8 %
AVAILABLE CARBOHYDRATES RI	25,7 %	IRON	1,77 mg
SUGARS (MONO+DISACCHARIDES)	64,6 g	IRON RI	12,7 %
SUGARS (MONO+DISACCHARIDES) RI	71,8 %	MAGNESIUM	64,9 mg

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POLYOLS	0,0 g	MAGNESIUM RI	17,3 %
STARCH	0,0 g	ZINC	0,78 mg
DIETARY FIBRE	3,0 g	ZINC RI	7,8 %
TOTAL PROTEIN	4,4 g	IODINE	0,63 µg
PROTEIN RI	8,8 %	IODINE RI	0,4 %
MILK PROTEIN	0,0 g	CALCIUM	94,2 mg
SALT	0,00 g	CALCIUM RI	11,8 %
SALT RI	0,0 %	CHLORIDE	5,09 mg
SODIUM	1,0 mg	CHLORIDE RI	0,6 %
ORGANIC ACIDS	0,00 g	POTASSIUM	265,4 mg
TOTAL ALKALOIDS	0,00 g	POTASSIUM RI	13,3 %
POLY HYDROXYPHENOLS	0,00 g	MANGANESE	2,12 mg
ALCOHOL	0,00 g	MANGANESE RI	105,8 %
VITAMIN A RETINOL	1,998 µg	FLUORIDE	0,01 mg
VITAMIN A (IU)	7	FLUORIDE RI	0,2 %
VITAMIN B1 THIAMIN	0,148 mg	SELENIUM	1,66 µg
VITAMIN B1 RI	13,5 %	SELENIUM RI	3,0 %
VITAMIN B2 RIBOFLAVIN	0,074 mg	CHROMIUM	0,00 µg
VITAMIN B2 RI	5,3 %	CHROMIUM RI	0,0 %
VITAMIN B3/PP NIACIN/NICOTIN	0,592 mg	MOLYBDENUM	0,00 µg
VITAMIN B3 RI	3,7 %	MOLYBDENUM RI	0,0 %
VITAMIN B12 CYANO-COBALAMINE	0,000 µg	ASH CONTENT	1,03 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*	0	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*	1
PEANUTS*	0	CASHEW NUT*	1
FULLY REFINED PEANUT OIL/FAT	0	MACADAMIA/BUSH/QUEENSLAND NUT*	1
SESAME PRODUCTS (INCL. OIL/FAT)	0	PECAN NUT*	1
MUSTARD PRODUCTS	0	PISTACHIO*	1
LUPIN	0	WALNUT*	1
MOLLUSCS (INCL. ABALONE)	0	F. REF. NUT OIL/FAT,EX. PEANUT	0

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	0	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

Kosher certification

Kosher Dairy

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

Printed on 17.06.2026 for customer BRUYERRE S.A.

Abdulrahman Albeshri

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