



CALLEBAUT®
BELGIUM 1911

PRA-CLAS-E4-19A

Product specification according to the legislation of EU

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

Product Specification

Legal denomination : Hazelnut paste (praliné)
Certification Certified HALAL
Article : PRA-CLAS-E4-19A
Commodity code for EU : 2008.1919
'Belgium' refers to the country of the brand.

Typical composition

hazelnuts 50.0%; **sugar** 39.5%; **caramelised sugar** 10.0%; **emulsifier: lecithins (soya)** <1%

Possible allergen cross contact during processing

May contain : Milk, Almonds

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	5410522575682	1.000 KG		
BOX	5410522575675	6.000 KG		

Amount	1KG/UC
Amount per box/bag/each	6UC/BOX
Amount per pallet	72BOX/PAL
Order quantity 6 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	32.7 %	+/- 1.5	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

Article : PRA-CLAS-E4-19A

for customer 5996

Barry Callebaut Belgium N.V. - Aalstersestraat 122

9280 LEBBEKE - WIEZE - BELGIUM

24.09.2026 15:01:48

Tel. : 053 73 02 11 Fax.:

p. 1 / 4



CALLEBAUT®
BELGIUM 1911

PRA-CLAS-E4-19A

Product specification according to the legislation of EU

Chemical limits	Ref.Method
-----------------	------------

Physical limits	Ref.Method
-----------------	------------

LINEAR VISCOSITY	4,000 - 16,000 mPa.s	IOCCC46(2000)
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	546 kcal	VITAMIN C	L-ASCORBIC ACID	1.707 mg
ENERGY VALUE RI	27.3 %	VITAMIN C RI		2.1 %
ENERGY VALUE	2,283 kJ	VITAMIN D	CALCIFEROL	0.000 µg
TOTAL FAT	32.7 g	VITAMIN D RI		0.0 %
TOTAL FAT RI	46.8 %	VITAMIN D (IU)		0
SATURATED FATTY ACID	3.5 g	VITAMIN E	ALPHA-TOCOPHEROL	14.734 mg
SATURATED FATTY ACID RI	17.6 %	VITAMIN E RI		122.8 %
MONO UNSATURATED FATTY ACID	25.5 g	VITAMIN E (IU)		22
POLY UNSATURATED FATTY ACID	2.4 g	FOLATE		39.959 µg
TRANS FATTY ACID (TFA) TOTAL	0.0 g	FOLATE RI		20.0 %
CHOLESTEROL	0.0 mg	PHOSPHORUS		187.7 mg
AVAILABLE CARBOHYDRATES	54.8 g	PHOSPHORUS RI		26.8 %
AVAILABLE CARBOHYDRATES RI	21.1 %	IRON		2.30 mg
SUGARS (MONO+DISACCHARIDES)	51.4 g	IRON RI		16.4 %
SUGARS (MONO+DISACCHARIDES) RI	57.1 %	MAGNESIUM		87.9 mg
POLYOLS	0.0 g	MAGNESIUM RI		23.5 %
STARCH	0.0 g	ZINC		1.05 mg
DIETARY FIBRE	4.1 g	ZINC RI		10.5 %
TOTAL PROTEIN	5.9 g	IODINE		0.85 µg
PROTEIN RI	11.9 %	IODINE RI		0.6 %

Article : PRA-CLAS-E4-19A

for customer 5996

Barry Callebaut Belgium N.V. - Aalstersestraat 122

9280 LEBBEKE - WIEZE - BELGIUM

24.09.2026 15:01:48

Tel. : 053 73 02 11 Fax.:

p. 2 / 4



CALLEBAUT®
BELGIUM 1911

PRA-CLAS-E4-19A

Product specification according to the legislation of EU

MILK PROTEIN	0.0 g	CALCIUM	127.6 mg
SALT	0.00 g	CALCIUM RI	15.9 %
SALT RI	0.1 %	CHLORIDE	6.36 mg
SODIUM	1.3 mg	CHLORIDE RI	0.8 %
ORGANIC ACIDS	0.00 g	POTASSIUM	359.3 mg
TOTAL ALKALOIDS	0.00 g	POTASSIUM RI	18.0 %
POLY HYDROXYPHENOLS	0.00 g	MANGANESE	2.87 mg
ALCOHOL	0.00 g	MANGANESE RI	143.3 %
VITAMIN A RETINOL	2.711 µg	FLUORIDE	0.01 mg
VITAMIN A (IU)	9	FLUORIDE RI	0.2 %
VITAMIN B1 THIAMIN	0.201 mg	SELENIUM	2.25 µg
VITAMIN B1 RI	18.3 %	SELENIUM RI	4.1 %
VITAMIN B2 RIBOFLAVIN	0.100 mg	CHROMIUM	0.00 µg
VITAMIN B2 RI	7.2 %	CHROMIUM RI	0.0 %
VITAMIN B3/PP NIACIN/NICOTIN	0.803 mg	MOLYBDENUM	0.00 µg
VITAMIN B3 RI	5.0 %	MOLYBDENUM RI	0.0 %
VITAMIN B12 CYANO-COBALAMINE	0.000 µg	ASH CONTENT	1.33 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	0

Legend : 1 = present 0 = absent

*: excluding fully refined oil/fat

Other substances of interest

BEEF	0	CHESTNUT (CASTANEA VARIETIES)*	0
PORK	0	PINE/PINON/PIGNOLI NUTS (PINUS VAR.)*	0
CHICKEN	0	PILI NUT*	0

Article : PRA-CLAS-E4-19A

for customer 5996

Barry Callebaut Belgium N.V. - Aalstersestraat 122

9280 LEBBEKE - WIEZE - BELGIUM

24.09.2026 15:01:48

Tel. : 053 73 02 11 Fax.:

p. 3 / 4



CALLEBAUT®
BELGIUM 1911

PRA-CLAS-E4-19A

Product specification according to the legislation of EU

Other substances of interest

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
--------------------------	---	---------------------	---

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).

Printed on 24.09.2026 for customer BRUYERRE S.A.

Nicole Baens

Article : PRA-CLAS-E4-19A

Barry Callebaut Belgium N.V. - Aalstersestraat 122

9280 LEBBEKE - WIEZE - BELGIUM

Tel. : 053 73 02 11 Fax.:

for customer 5996

24.09.2026 15:01:48

p. 4 / 4