



CALLEBAUT®
BELGIUM 1911

PNP-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 : Pure hazelnut paste
Certification Certified HALAL
Article : PNP-T14
Commodity code for EU : 2008.1919
'Belgium' refers to the country of the brand.

Typical composition

hazelnuts 100.0%

Possible allergen cross contact during processing

May contain : 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	5410522469141	5.000 KG		
BOX	5410522469158	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	64.9 %	+/- 2.0	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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9280 LEBBEKE - WIEZE - BELGIUM
Tel. : 053 73 02 11 Fax.:

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Chemical limits	Ref.Method
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Physical limits	Ref.Method
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Particle size : 12-30 % of the dry fatfree substance is > 30 micron.

IOCCC116(1990)

Microbiological limits	Ref.Method
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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	690 kcal	VITAMIN C L-ASCORBIC ACID	3.400 mg
ENERGY VALUE RI	34.5 %	VITAMIN C RI	4.3 %
ENERGY VALUE	2,887 kJ	VITAMIN D CALCIFEROL	0.000 µg
TOTAL FAT	64.9 g	VITAMIN D RI	0.0 %
TOTAL FAT RI	92.6 %	VITAMIN D (IU)	0
SATURATED FATTY ACID	6.9 g	VITAMIN E ALPHA-TOCOPHEROL	29.300 mg
SATURATED FATTY ACID RI	34.6 %	VITAMIN E RI	244.2 %
MONO UNSATURATED FATTY ACID	50.8 g	VITAMIN E (IU)	44
POLY UNSATURATED FATTY ACID	4.6 g	FOLATE	79.600 µg
TRANS FATTY ACID (TFA) TOTAL	0.0 g	FOLATE RI	39.8 %
CHOLESTEROL	0.0 mg	PHOSPHORUS	373.6 mg
AVAILABLE CARBOHYDRATES	10.7 g	PHOSPHORUS RI	53.4 %
AVAILABLE CARBOHYDRATES RI	4.1 %	IRON	4.30 mg
SUGARS (MONO+DISACCHARIDES)	4.6 g	IRON RI	30.7 %
SUGARS (MONO+DISACCHARIDES) RI	5.2 %	MAGNESIUM	175.0 mg
POLYOLS	0.0 g	MAGNESIUM RI	46.7 %
STARCH	0.0 g	ZINC	2.10 mg
DIETARY FIBRE	8.1 g	ZINC RI	21.0 %
TOTAL PROTEIN	11.8 g	IODINE	1.70 µg
PROTEIN RI	23.7 %	IODINE RI	1.1 %
MILK PROTEIN	0.0 g	CALCIUM	253.5 mg

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SALT	0.01 g	CALCIUM RI	31.7 %
SALT RI	0.1 %	CHLORIDE	11.20 mg
SODIUM	2.2 mg	CHLORIDE RI	1.4 %
ORGANIC ACIDS	0.00 g	POTASSIUM	713.5 mg
TOTAL ALKALOIDS	0.00 g	POTASSIUM RI	35.7 %
POLY HYDROXYPHENOLS	0.00 g	MANGANESE	5.70 mg
ALCOHOL	0.00 g	MANGANESE RI	285.0 %
VITAMIN A RETINOL	5.400 µg	FLUORIDE	0.02 mg
VITAMIN A (IU)	18	FLUORIDE RI	0.5 %
VITAMIN B1 THIAMIN	0.400 mg	SELENIUM	4.48 µg
VITAMIN B1 RI	36.4 %	SELENIUM RI	8.1 %
VITAMIN B2 RIBOFLAVIN	0.200 mg	CHROMIUM	0.00 µg
VITAMIN B2 RI	14.3 %	CHROMIUM RI	0.0 %
VITAMIN B3/PP NIACIN/NICOTIN	1.600 mg	MOLYBDENUM	0.00 µg
VITAMIN B3 RI	10.0 %	MOLYBDENUM RI	0.0 %
VITAMIN B12 CYANO-COBALAMINE	0.000 µg	ASH CONTENT	2.52 g
VITAMIN B12 RI	0.0 %		

RI = Reference Intake

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

MILK PRODUCTS (EXCL. LACTITOL)	0	OATS	0
LACTOSE	0	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*	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
FRUCTOSE	1	SHEANUT*	0

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Other substances of interest

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

Stir before use to obtain a homogeneous product

Kosher certification

Kosher Pareve

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

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