



CALLEBAUT®
BELGIUM 1911

PRA-T14

Product specification according to the legislation of USA

LINNEA'S CANDY
4149 KARG INDUSTRIAL PARKWAY
KENT OH 44240
UNITED STATES

Product Specification

Legal denomination :	Sweetened hazelnut paste
Certification	Certified HALAL
Item :	PRA-T14

Typical composition

hazelnuts; sugar; lecithin (soy); milk

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
UC	5410522469202	5.000 KG	
BOX	5410522469219	10.000 KG	
Amount		5KG/UC	
Amount per box/bag/each		2UC/BOX	
Amount per pallet		50BOX/PAL	

Chemical limits

			Ref.Method
MOISTURE	max 1 %		IOCCC1(1952)
TOTAL FAT CONTENT	32.5 %	+/- 1.5	IOCCC14(1972)

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

Item : PRA-T14
Barry Callebaut Belgium N.V. - Aalstersestraat 122
9280 LEBBEKE - WIEZE - BELGIUM
Tel. : 053 73 02 11 Fax.: 053 78 04 63

for customer 38318
PRA-T14/US/00000000
2025/11/25 12:17:10
p. 1 / 4

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Microbiological limits		Ref.Method
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	523 kcal	VITAMIN A	RETINOL	2.689 µg
ENERGY VALUE	2,190 kJ	VITAMIN A	(IU)	9
CALORIES FROM FAT	272 kcal	VITAMIN B1	THIAMIN	0.199 mg
TOTAL PROTEIN	5.9 g	VITAMIN B2	RIBOFLAVIN	0.100 mg
MILK PROTEIN	0.0 g	VITAMIN B3/PP	NIACIN/NICOTIN	0.797 mg
TOTAL CARBOHYDRATES	59.3 g	VITAMIN B12	CYANO-COBALAMINE	0.000 µg
SUGARS (MONO+DISACCHARIDES)	51.9 g	VITAMIN D	CALCIFEROL	0.000 µg
ADDED SUGARS	49.6 g	VITAMIN D	(IU)	0
POLYOLS	0.0 g	VITAMIN E	ALPHA-TOCOPHEROL	14.617 mg
POLYDEXTROSE	0.00 g	VITAMIN E	(IU)	22
STARCH	0.0 g	FOLATE		39.641 µg
TOTAL FAT	32.5 g	SODIUM		1.2 mg
SATURATED FATTY ACID	3.5 g	VITAMIN C	L-ASCORBIC ACID	1.693 mg
MONO UNSATURATED FATTY ACID	25.3 g	PHOSPHORUS		186.2 mg
POLY UNSATURATED FATTY ACID	2.4 g	CALCIUM		126.5 mg
TRANS FATTY ACID (TFA) TOTAL	0.0 g	IRON		2.29 mg
CHOLESTEROL	0.0 mg	MAGNESIUM		87.2 mg
ORGANIC ACIDS	0.00 g	ZINC		1.05 mg
DIETARY FIBRE	4.0 g	IODINE		0.85 µg
TOTAL ALKALOIDS	0.00 g	CHLORIDE		6.32 mg
ALCOHOL	0.00 g	POTASSIUM		356.4 mg
POLY HYDROXYPHENOLS	0.00 g	ASH CONTENT		1.33 g



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

MILK PRODUCTS (EXCL. LACTITOL)	1	CHESTNUT (CASTANEA VARIETIES)*	0
LACTOSE	1	MACADAMIA/BUSH/QUEENSLAND NUT*	0
LACTITOL	0	PECAN NUT*	0
EGGS AND PRODUCTS THEREOF	0	PINE/PINON/PIGNOLI NUTS (PINUS VAR.)*	0
SOY*	1	PISTACHIO*	0
FISH (INCL. SQUID)	0	WALNUT*	0
CRUSTACEAE (INCL. SHRIMP/PRAWN, CRAB)	0	PILI NUT*	0
PEANUTS*	0	SHEANUT*	0
SESAME PRODUCTS (INCL. OIL/FAT)	0	HEARTNUT*	0
MOLLUSCS (INCL. ABALONE)	0	CHINQUAPIN*	0
WHEAT B. GLUC. SYRUP INC. DEX.	0	LYCHEE NUT*	0
WHEAT IN. SPELT, EX. GL. SYRUP	0	BEECH NUT*	0
HYBRIDIZED STRAINS OF CEREALS	0	BUTTERNUT*	0
HAZELNUTS/FILBERTS (CORYLUS VAR.)*	1	COCONUT*	0
ALMONDS*	1	HICKORY NUT*	0
BRAZIL NUT*	0	GINKGO NUT*	0
CASHEW NUT*	0		

Legend : 1 = present 0 = absent

*: excluding fully refined oil/fat

Other substances of interest

BEEF	0	CELERY PRODUCTS	0
PORK	0	ALCOHOL	0
CHICKEN	0	ASPARTAME	0
SULPHITE	0	BUCKWHEAT	0
MUSTARD PRODUCTS	0	OATS	0
LUPIN	0	GLUTEN	0
FRUCTOSE	1	RYE	0
CORN	0	BARLEY (EXCL. GLUCOSE SYRUP)	0
FULLY REFINED PEANUT OIL/FAT	0	BARLEY BASED GLUCOSE SYRUP	0
FULLY REFINED SOYBEAN OIL/FAT	1	F. REF. NUT OIL/FAT,EX. PEANUT	0
VANILLIN	0	NATURAL LATEX	0

Legend : 1 = present 0 = absent

Dietary suitability information

SUITABLE FOR VEGETARIANS	1	SUITABLE FOR VEGANS	0
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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.

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p. 3 / 4



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Storage conditions

Store the product in a clean, dry (relative humidity max.70 %) and odourless environment.

Recommended storage temperature: 12 - 20 °C / 54 - 68 °F

Kosher certification

Kosher Dairy

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

Printed on 2025/11/25 for customer LINNEA'S CANDY

Abdulrahman Albeshri

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p. 4 / 4