	product specification 30060600 Almond paste 2:1	Rev.-Stand 9 Gültig ab: 10.07.23 page 1 / 5

PRODUCER

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Contact person QM / QS	Mrs. Runge (Phone: +49-30-66581-477) / Mr. Sven Hell (Phone: +49-30-66581-504)

DECLARATION

finished product declaration	Almond paste 2:1
food labeling	Almond paste
product specification	A preparation of sugar, almonds of selected provenance with the seed skin removed, sorbitol, glucose syrup and invertase.

APPLICATION

For direct consumption and further processing in the food industry.

INDICATION OF INGREDIENTS


ingredients	sugar, ALMONDS (36 %), water, humectant sorbitol, invert sugar syrup, glucose syrup, humectant invertase
(according to the regulation (EU) No.1169/2011 on the provision of food information to the consumers)	

PACKAGING, STORAGE, SHELF-LIFE INFORMATION, TRANSPORT

packaging material	carton / package in plastic film; packed in a protective atmosphere
packaging weight (net)	250 g, 500 g, 1 kg and 2,5 kg
temperature conditions	max. 20°C / 70% humidity
best before date (unopened in original packaging)	12 months
minimum remaining shelf life on delivery	7 months
charge - identification	YYYYMMDD

Transport is only allowed with similar groups of goods. The packaging of the goods prevents contaminations.

If the outside temperature is higher than 22 °C the goods have to be transported under cool conditions. Area and vehicle must be odorless, clean and dry.

	product specification 30060600 Almond paste 2:1	Rev.-Stand 9 Gültig ab: 10.07.23 page 2 / 5

SENSORY ATTRIBUTES	
odour	pure, fresh, no other odour
taste	pure, typical almond character, not bitter, not musty
appearance / colour	pale yellow to beige
texture	medium solid

CHEMICAL AND PHYSICAL CHARACTERISTICS				
parameter	Declaration of range of values		unit	comments / method
	Min	Max		
almond portion/dry matter	ca. 33		%	calculated
added sugar	ca. 52		%	Luff-Schoorl
water content	9	11	%	drying cabinet 103° / 4 h
mycotoxins				
aflatoxin B1	According to VO(EU) 2023/915			semi-quantitative
sum of aflatoxin B1, B2, G1, G2	According to VO(EU) 2023/915			method

MICROBIOLOGICAL REQUIREMENTS			
aerobic plate categories	limit value	unit	method
aerobic plate count	Max. 5000	CFU/g	PC-Agar 72h at 30°C
yeasts / moulds	<100	CFU/g	DG18-Agar 5d at 25°C
enterobacteriaceae	<100	CFU/g	VRBD-Agar 24h at 30°C Overlay
e.coli	negative	/g	LST-Bouillon 48h at 30°C if coliform pos: streak at TBX-Agar, 44°C, 24h
salmonellae	negative	/250g	ASU L 00.00-20:2018



product specification
30060600 Almond paste 2:1

Rev.-Stand 9
Gültig ab: 10.07.23

page 3 / 5

NUTRITIONAL FACTS (100 g)

kilojoule	1871
kilo calorie	447
fat	20
thereof saturated fatty acids	1,6
carbohydrate	58
thereof sugar	53
protein	6,6
salt	<0,01

RETRACEABILITY

The retraceability of the raw material is ensured by the following labeling/identification:

product number	X	lot number	X
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The used critical raw materials are ensured to be retraceable by this labeling/identification.

The used raw materials und packaging materials are specified.




product specification
30060600 Almond paste 2:1

Rev.-Stand 9
Gültig ab: 10.07.23
page 4 / 5

DECLARATION OF ALLERGENIC AND ANIMALS INGREDIENTS

According to the regulation (EU) No. 1169/2011 on the provision of food information to the consumers.

categorie	Is con- tained in product	exists in:	cross- contami- nation	exact description
gluten containing grain	No	/	No	
milk (including lactose)	No	factory	No	milk powder, lactose
eggs and products thereof	No	factory	No	egg white powder
fish and products thereof	No	/	No	
crustaceans and products thereof	No	/	No	
soybeans and products thereof	No	factory	No	emulsifier soya lecithin
peanuts and products thereof	No	/	No	
Tree nuts and products thereof; *) belong to this group: almond, hazelnut, walnut, cashew, pecan nut, Brazil nut, pistachio, macadamia nut, chestnut, hickory, pine nut and Queensland nut	Yes	plant	Yes	almonds in product, traces of hazelnut and pistachio
sesame seeds and products thereof	No	/	No	
celery and products thereof (including celery salt)	No	/	No	
mustard and products thereof	No	/	No	
sulfur and sulfite > 10mg/kg or 10ml/l	No	/	No	
molluscs and products thereof	No	/	No	
lupine and products thereof	No	/	No	

	product specification 30060600 Almond paste 2:1	Rev.-Stand 9 Gültig ab: 10.07.23 page 5 / 5

SENSITIVE GROUPS	suitable for	not suitable for
vegetarian	X	
vegan	X	
kosher	X	
halal according to Codex Alimentarius	X	
lactose intolerant	X	
chicken egg white	X	
gluten intolerant	X	
pregnant women	X	
babys/infants		X
older adults	X	

GENETICALLY MODIFIED ORGANISMS / RADIATION
The finished products were not treated with ionising radiation.
The finished products do not contain ingredients, which were treated with ionising radiation.
The finished products were not genetically modified.
The finished products were not produced with genetically modified ingredients.

FOOD REGULATORY REQUIREMENTS
The product meets the requirements of the German and European Law, particularly:
the regulation (EU) No. 178/2002 of the European Parliament and of the Council, laying down the general principles and requirements of food law, establishing the European Food Safety Authority and laying down procedures in matters of food safety.
the German Food and Feed Code (LFGB)
the regulation (EU) No. 852/2004 on the hygiene of foodstuff as amended from 29 April 2004
the Commission regulation (EU) No. 2023/915 of 25 April 2023 setting maximum levels for certain contaminants in foodstuffs in the current version.
the regulation (EU) No 1829/2003 on genetically modified food and feed
the regulation (EU) No 1830/2003 concerning the traceability and labeling of genetically modified organisms

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