

	<b>product specification</b>  <b>30060300 Almond paste 1:1</b>	Rev.-Stand 11 Gültig ab: 10.07.23  page 1 / 5

### PRODUCER

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### DECLARATION

<b>finished product declaration</b>	Almond paste 1:1
<b>food labeling</b>	Almond paste
<b>product specification</b>	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

<b>ingredients</b>	sugar, ALMONDS ( 27 %), water, humectant sorbitol, glucose syrup, invert sugar syrup, humectant invertase
<b>(according to the regulation (EU) No.1169/2011 on the provision of food information to the consumers)</b>	

### PACKAGING, STORAGE, SHELF-LIFE INFORMATION, TRANSPORT

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



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### 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	25		%	calculated
added sugar	ca. 62,5		%	Luff-Schoorl
water content	7	9	%	drying cabinet 103° / 4 h
<b>mycotoxins</b>				
<b>aflatoxin B1</b>	According to VO(EU) 2023/915			semi-quantitative
<b>sum of aflatoxin B1, B2, G1, G2</b>	According to VO(EU) 1881/20076			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



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**NUTRITIONAL FACTS (100 g)**

kilojoule	1827
kilo calorie	435
fat	15
thereof saturated fatty acids	1,2
carbohydrate	68
thereof sugar	63
protein	5,0
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.



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**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	



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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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