

30300219 Almond filling cream (RSPO-SG)

Rev.-Stand Gültig ab: 10 01.10.24

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PRODUCER	
Name	Georg Lemke GmbH & Co.KG
Street	Späthstraße 31/32
State / post code / town	Germany / 12359 / Berlin
Phone - No	+49 30 665813
Fax - No	+49 30 66581500
Email address	service@lemke.de / www.lemke.de
Contact person for sale	Customer service (Tel.: +49 30 66581-465)
Contact person QM / QS	Mrs. Runge (Tel.: +49-30- 66581-477) / Mr. Sven Hell (Tel.: +49-30-66581-504)

DECLARATION				
finished product declaration	Almond filling cream (RSPO-SG)			
food labeling	Almond spread			
product specification	Preparation of sugar, almonds, vegetable fat and oil, milk powder and lecithin			

APPLICATION

For direct consumption and further processing.

INDICATION OF INGREDIENTS				
ingredients				
, ,	sugar, ALMONDS (29,5%), palm fat (RSPO-SG), rapeseed oil, whole MILK powder, emulsifier SOYA lecithin			

PACKAGING, STORAGE, SHELF-LIFE INFORMATION, TRANSPORT				
packaging material	glas with twist-off-lid			
packaging weight (net)	45g, 250g			
temperature conditions	15-20°C, protect from direct sunlight / 70% humidity			
best before date (unopened in original packaging)	18 Monate			
minimum remaining shelf life on delivery	3 Monate			
charge - identification	JJJJMMTT			

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	without any foreign smell			
taste	like almonds, without any other foreign taste			
appearance / colour	light brown			
	A settling of the fat is possible. The fat is to be stirred in before use.			

CHEMICAL AND PHYSICAL CHARACTERISTICS					
parameter	Declaration of		unit	comments / method	
	range of values				
	Min	Max			
water content		2,0	%	drying cabinet 103° / 4 h	
mycotoxins	Max				
aflatoxin B1	According to VO(EU) No.2023/915				
sum of aflatoxin	According to VO(EU)				
B1, B2, G1, G2	No.2023/	No.2023/915			

MICROBIOLOGICAL REQUIREMENTS					
aerobic plate categories	Limit value	Unit	Method		
aerobic plate count	Max. 10000	CFU/g	PC-Agar, 30°C, 72h		
yeasts / moulds	<100	CFU/g	DG18-Agar, 25°C, 5 Tage		
enterobacteriaceae	<100	CFU/g	VRBD-Agar, 30°C, 24h		
			Overlay		
e.coli	n. d.	/g	VRB- Agar, 30°C, 24h		
			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	2442		
kilo calorie	587		
fat	41		
thereof saturated fatty acids	10		
carbohydrate	47		
thereof sugar	47		
protein	5,9		
salt	0,02		

RETRACEABILITY					
The traceability of thze raw material is ensured by the following lageling/identification:					
product number	X	lot number	Х		
The used critical raw materials are ensured to be traceble by this labeling/identification.					
The used raw and 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-	exact description				
	tained in	in:	contami-			
	product		nation			
gluten containing grain	No	1	No			
milk (including lactose)	Yes	1	No	milk powder		
eggs and products thereof	No	factory	No	egg white powder		
fish and products thereof	No	1	No			
crustaceans and products thereof	No	1	No			
soybeans and products thereof	Yes	1	No	soya lecithin		
peanuts and products thereof	No	1	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	No	plant	Yes	almond in product, traces of hazelnut		
sesame seeds and products thereof	No	1	No			
celery and products thereof (including celery salt)	No	1	No			
mustard and products thereof	No	1	No			
sulfur and sulfite > 10mg/kg or 10ml/l	No	1	No			
molluscs and products thereof	No	1	No			
lupine and products thereof	No	1	No			



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

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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