

TECHNICAL DATA SHEET

PF FLUID HAZELNUTS PRALINE 50% PR2 / PRALINE NOISETTE 50%

Code SAP: 4002667
(ex 4102007- 00314860010532)

GENCOD : 3660407046499

Created on : 21/02/2014
Revised : 03/08/2016
Visa : CG

Designation	PF FLUID HAZELNUTS PRALINE 50% PR2		
Description	PRALINE HAZELNUTS		
Legal name	Praline 50% Hazelnuts		
Origin	FRANCE	Shelf Life	12 months
Ingredients	HAZELNUTS (50%), sugar, emulsifier (SOY lecithin (E322)), flavour: natural vanilla.		
GMO	EC regulation 1829/2003 and 1830/2003. <i>Labeling GMO ingredients: no.</i>		
Allergen declaration	Directives 2003/89/EC –2007/68/EC. <i>Allergens : nuts (hazelnuts), soybeans and products thereof.</i> <i>Potential cross contaminations: other nuts (almonds, pecan), milk and products thereof.</i>		
Ionization	directive 1999/2/EC. <i>no ionization treatment.</i>		
Physical and chemical parameters			METHOD
	Fineness:	max. 30µm	Micrometer
	Appearance:	as standard	Internal method
	Taste:	as standard	Internal method
Indicative physical and chemical parameters			METHOD
	Total fat content:	29-34%	O.I.C.C.C.
	FFA (as oleic):	max. 2%	I.U.P.A.C.,2.201
	Peroxyde value:	max 3 meq/kg	I.U.P.A.C.,2.501
	Moisture:	max. 1,5%	O.I.C.C.C.
<i>On its manufactured products, we monitor the above parameters by using an internal sampling plan.</i>			

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<p>Nutritional information (Average per 100g Indicative values)</p>	<p>Total fat : 30,8 g/100g of which saturated: 2,1 g/100g Carbohydrate : 58,0 g/100g Of which sugars: 51.8g/100g Fiber: 5,0 g/100g Proteins : 7,9 g/100g Sodium: 4.92mg/100g // Salt (Nax2,5): 12,3mg/100g Energy in kJ/100g: 2235 kJ Energy in kcal/100g: 535 kcal</p>																								
<p>Food contaminants</p>	<p>Raw materials are guaranteed food grade in conformity with the applicable legislation on:</p> <ul style="list-style-type: none"> - Mycotoxins - Heavy metals - Pesticide residues - Dioxin - Polycyclic aromatic hydrocarbon (PAH) - Microbiology <p><i>On its manufactured products, we monitor the above mentioned contaminants by using a sampling plan based upon risk analysis.</i></p>																								
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<p>Storage</p>	<p>20°C max.</p>																								

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