Product specification according to the legislation of USA

JOHN E. KOERNER & CO., INC 4820 JEFFERSON HIGHWAY JEFFERSON LA 70121 UNITED STATES

Product Specification

Legal denomination: Almond meal

Commercial name : AlmFlour Blanched Item : NLN-PO-ALB-B80

Typical composition

almonds

Possible allergen cross contact during processing

May contain: Coconuts, Hazelnuts, Macadamia nuts, Pecans, Pine/Pinon nuts, Pistachios, Walnuts, Cashews

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 BOX 717740924939 11.340 KG

Shape Powder
Amount per box/bag/each 25LB/BOX
Amount per pallet 60BOX/PAL

Chemical limits Ref. Method

MOISTURE 2.50 - 3.50 % IOCCC1(1952)
TOTAL FAT CONTENT 53.0 % +/- 2.0 IOCCC14(1972)

Physical limits Ref. Method

Not specified.

Microbiological limits Ref. Method

TOTAL PLATE COUNT (CC) max 5,000/g ISO4833
YEASTS max 50/g ISO7954
MOULDS max 50/g ISO7954
ENTEROBACTERIACEAE max 10/g ISO21528-2

Item: NLN-PO-ALB-B80 for customer 38135

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Microbiological limits	Ref. Method

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

9 Month (s) after production date under below recommended storage conditions

Nutritional data for 100g (by calculation based on literature data)

ENERGY VALUE	592 kcal	VITAMIN A RETINOL	0.000 μg
ENERGY VALUE	2,477 kJ	VITAMIN A (IU)	0
CALORIES FROM FAT	444 kcal	VITAMIN B1 THIAMIN	0.249 mg
TOTAL PROTEIN	21.4 g	VITAMIN B2 RIBOFLAVIN	0.562 mg
MILK PROTEIN	0.0 g	VITAMIN B3/PP NIACIN/NICOTIN	4.130 mg
TOTAL CARBOHYDRATES	18.2 g	VITAMIN B12 CYANO-COBALAMINE	0.000 μg
SUGARS (MONO+ DISACCHARIDES)	5.1 g	VITAMIN D CALCIFEROL	0.000 μg
ADDED SUGARS	0.0 g	VITAMIN D (IU)	0
POLYOLS	0.0 g	VITAMIN E ALPHA-TOCOPHEROL	21.740 mg
POLYDEXTROSE	0.00 g	VITAMIN E (IU)	32
STARCH	0.0 g	FOLATE	94.080 μg
TOTAL FAT	53.0 g	SODIUM	38.0 mg
SATURATED#FATTY#ACID	4.3 g	VITAMIN C L-ASCORBIC ACID	0.800 mg
#MONO#UNSATURATED#FATTY#ACID	37.3 g	PHOSPHORUS	488.0 mg
#POLY UNSATURATED#FATTY#ACID	9.7 g	CALCIUM	228.8 mg
TRANS FATTY ACID (TFA) TOTAL	0.0 g	IRON	3.97 mg
CHOLESTEROL	0.0 mg	MAGNESIUM	265.0 mg
ORGANIC ACIDS	0.00 g	ZINC	3.18 mg
DIETARY FIBRE	10.1 g	IODINE	0.20 μg
TOTAL ALKALOIDS	0.00 g	CHLORIDE	0.00 mg
ALCOHOL	0.00 g	POTASSIUM	677.7 mg
POLY HYDROXYPHENOLS	0.00 g	ASH CONTENT	2.92 g

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

MILK PRODUCTS (EXCL. LACTITOL)	0	CHESTNUT (CASTANEA VARIETIES)*	0
LACTOSE	0	MACADAMIA/BUSH/QUEENSLAND NUT*	1

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Allergens: presence as ingredient or	through cr	oss contact on production line	
LACTITOL	0	PECAN NUT*	1
EGGS AND PRODUCTS THEREOF	0	PINE/PINON/PIGNOLI NUTS (PINUS VAR.)*	1
SOY*	0	PISTACHIO*	1
FISH (INCL. SQUID)	0	WALNUT*	1
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*	1
ALMONDS*	1	HICKORY NUT*	0
BRAZIL NUT*	0	GINKGO NUT*	0
CASHEW NUT*	1		
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	0	F. REF. NUT OIL/FAT,EX. PEANUT	0
VANILLIN	0		
Legend: $1 = present 0 = absent$			

Dietary suitability information

SUITABLE FOR VEGETARIANS 1 SUITABLE FOR VEGANS

Storage conditions

Store the product in a clean, dry (relative humidity max.70 %) and odourless environment. Recommended storage temperature: 12 - 20 $^{\circ}$ C / 54 - 68 $^{\circ}$ F

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Legend : 1 = suitable 0 = not suitable

[&]quot;Suitable for vegans" is based on ingredients list and does not take into account possible cross contact during production.

Kosher certification

Kosher Pareve

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

Printed on 2024/04/26 for customer JOHN E. KOERNER & CO., INC

Julie Marca

Julie Mates

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