

# Product Specification

DK43S Pralinosa F

**Felchlin**  
SWITZERLAND

## Base Data / General Information

Article No. DK43S  
Article Name Pralinosa F  
Customer 101117  
Customer Name Chef Rubber LLC  
Customer Article No.  
Customer Article Name

EAN



7611326687344

Customs Tariff Number (Customs Tariff No.)  
Legal Declaration  
Article Description

1806.2084  
Filling hazelnut  
Firm

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## Use, Application, Description, Dosage

Instructions for Use

To decorate: whisk at 22 - 24°C / 71 - 75°F. To melt: heat up to 28 - 32°C / 82 - 89°F.

Processing  
Properties

## Certifications

Halal  
Kosher Dairy

## Ingredients/Composition/Declaration

Country of Origin  
Declaration

CH  
sugar, **hazelnuts** (36%), hardened palm kernel oil, hardened coconut fat, cacao kernel, emulsifier (E471: mono- and diglycerides of vegetable fatty acids), vanilla Madagascar

## Allergy Management

Declaration of Traces

May contain traces of milk (including lactose), almonds, pistachios.

## Nutritional Declaration per 100g (calculated)

Energy	597 kcal
	2483 kJ
Fat	42.5 g
thereof saturated fat	19.3 g
Carbohydrate	46.7 g
thereof types of sugars	44.2 g
thereof added sugar	42.7 g
Dietary fiber	3.3 g
Protein	5.3 g
Salt	0.0 g

## Sensory Product Description

Odour typical hazelnuts  
Taste hazelnut note  
Colour light brown, similar to Pantone 4655C  
Texture firm cream

## Physical Parameter

	Lower Tol.	Set Point	Upper Tol.
Fineness	20.000	25.000	30.000 my
Increase in volume (23°C - 25°C / 15 min.)	600.000		850.000 g/l

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## Microbiological Data

	Lower Tol.	Set Point	Upper Tol.
Mesophilic aerobic bacteria (TPC) CFU/g ISO-4833-1			5000.000
Enterobacteriaceae CFU/g ISO-21528-2			100.000
Escherichia coli CFU/g ISO-16649-2			0.000
Yeast CFU/g ISO-21527-1/2			100.000
Mould CFU/g ISO-21527-1/2			100.000
Staphylococcus aureus CFU/g ISO-6888-1			100.000
Salmonella CFU/25g ISO-6579-1			0.000

### Microbiological legend:

- CFU/g: colony forming unit per gram
- Aerobic mesophilic bacteria "0" corresponds to the detection limit 10 CFU/g
- Enterobacteriaceae "0" corresponds to the detection limit 1 CFU/g (0-10 CFU qualitative detection limit at and above 10 CFU quantitative detectable)
- Escherichia coli "0" corresponds to undetectable / g
- Yeast and mould "0" corresponds to the detection limit 20 CFU/g
- Coagulase positive staphylococci "0" corresponds to the detection limit 100 CFU/g
- Salmonella "0" corresponds to undetectable in 25 g
- Coliform bacteria MPN method "0" corresponds to undetectable in 2.22g
- Osmotolerant yeast detection limit 10 CFU/g
- Enterococci detection limit 100 CFU/g
- Listeria monocytogenes detection limit 10 CFU/g
- Aerobic mesophilic strangers bacteria detection limit 10 CFU/g

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## Logistical Data (transport, storage, shelf life)

Sales Unit	Carton
Gross Weight	6.900 kg
Net Weight	6.000 kg
Volume	0.018 m3
Sales Unit per Pallet	75
Guaranteed Remaining Shelf Life	360
Shelf Life in Days	540
Storage Conditions	Cool and dry 8 - 18°C / 46 - 65°F

## Conformity

### Legal Requirements

The supplied product complies with actual EU and Swiss legislation in regard to GMO:

- Regulation (EC) No. 1829/2003 on genetically modified food and feed of 22nd Sept. 2003 (and consolidated versions)
  - Regulation (EG) No. 1830/2003 concerning the traceability and labelling of genetically modified organisms and the traceability of food and feed products produced from genetically modified organisms of 22nd Sept. 2003 (and consolidated versions)
  - SR817.02 Food and Commodities Regulation from 16th December 2016 (LGV) (incl. revisions)
  - SR817.022.51 Regulation of the Federal Department of Home Affairs concerning genetically changed Food (VGVL) from 23rd Nov. 2005 (incl. revisions)
  - SR817.022.16 Regulation of the Federal Department of Home Affairs concerning Information about Food (LIV) from 16th Dec. 2016 (incl. revisions)
- The traceability for all GMO-free ingredients is guaranteed to their origin.

The supplied product complies with actual EU and Swiss legislation in regard to pesticides and contaminations including:

- SR817.021.23 Regulation of the Federal Department of Home Affairs concerning Maximal Levels of Pesticides in or on Products of Plant or Animal Origin (VPHR) from 16th Dec. 2016 (incl. revisions)
- SR817.022.15 Regulation of the Federal Department of Home Affairs concerning Maximal Levels of Contaminants (VHK) from 16th Dec. 2016 (incl. revisions)
- Regulation (EC) No 178/2002 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 of 28 January 2002 (and consolidated versions)
- Regulation (EC) No 1333/2008 on food additives of 16 December 2008 (and consolidated versions)
- Council Regulation (EEC) No 315/93 laying down Community procedures for contaminants in food of 8 February 1993 (and consolidated versions)
- Regulation (EC) No 396/2005 on maximum residue levels of pesticides in or on food and feed of plant and animal origin of 23 February (and consolidated versions)

### Radiation Treatment

The product has not undergone irradiation treatment

### Nanotechnology

The product is free of Nano technology

### Conditions of Use

Felchlin Switzerland provides distribution partners access to detailed specifications to, for example, assist with recipe calculations. Please treat this information as confidential and do not distribute it unnecessarily such as publishing specification information in your sales portfolios or on your website

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### Nutrition Facts

60 Servings per container

**Serving size** **100 g**

**Amount per serving**

**Calories** **597**

**% Daily Value \***

**Total Fat** 42.5 g **54.5 %**

Saturated Fat 19.3 g **96.5 %**

Trans Fat 0.4 g

**Cholesterol** 0 mg **0.0 %**

**Sodium** 1 mg **0.0 %**

**Total Carbohydrate** 46.7 g **17.0 %**

Dietary Fiber 3.3 g **11.8 %**

Total Sugars 44.2 g

Includes 42.7 g Added Sugars **85.4 %**

**Protein** 5.3 g

Vitamin D 0 mcg 0.0 %

Calcium 83 mg 6.0 %

Iron 2 mg 11.0 %

Potassium 250 mg 5.0 %

\* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2'000 calories a day is used for general nutrition advice.