

# Product Specification

KK44E California 1:1

**Felchlin**  
SWITZERLAND

## Base Data / General Information

Article No. KK44E  
Article Name California 1:1  
Customer 101117  
Customer Name Chef Rubber LLC  
Customer Article No.  
Customer Article Name

EAN



7611326094425

Customs Tariff Number (Customs Tariff No.) 1704.9020  
Legal Declaration Bakeable filling almond  
Article Description

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## Use, Application, Description, Dosage

Instructions for Use Use for almond confectionary, baked products and as a filling.  
Processing Suitable for rolling.  
Properties

## Certifications

Halal  
Kosher Parve

## Ingredients/Composition/Declaration

Country of Origin CH  
Declaration almonds (47%), sugar, water, edible salt, preservatives (E200: sorbic acid, E202: potassium sorbate)

## Allergy Management

Declaration of Traces May contain traces of hazelnuts.

## Nutritional Declaration per 100g (calculated)

Energy	488 kcal
	2040 kJ
Fat	25.7 g
thereof saturated fat	1.9 g
Carbohydrate	50.9 g
thereof types of sugars	49.4 g
thereof added sugar	47.5 g
Dietary fiber	5.7 g
Protein	10.5 g
Salt	0.1 g

## Sensory Product Description

Odour typical almond  
Taste typical almond  
Colour light beige, similar to Pantone 468C  
Texture paste

## Physical Parameter

	Lower Tol.	Set Point	Upper Tol.
Texture LFRA	180.000		330.000 g

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## Microbiological Data

	Lower Tol.	Set Point	Upper Tol.
Mesophilic aerobic bacteria (TPC) CFU/g ISO-4833-1			100000.000
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	Pail inBox
Gross Weight	7.000 kg
Net Weight	6.500 kg
Volume	0.012 m3
Sales Unit per Pallet	75
Guaranteed Remaining Shelf Life	270
Shelf Life in Days	360
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

Nutrition Facts	
65 Servings per container	
Serving size	100 g
Amount per serving	
Calories	488
% Daily Value *	
Total Fat 25.7 g	32.9 %
Saturated Fat 1.9 g	9.5 %
Trans Fat 0.0 g	
Cholesterol 0 mg	0.0 %
Sodium 38 mg	2.0 %
Total Carbohydrate 50.9 g	18.5 %
Dietary Fiber 5.7 g	20.4 %
Total Sugars 49.4 g	
Includes 47.5 g Added Sugars	95.0 %
Protein 10.5 g	
Vitamin D 0 mcg	0.0 %
Calcium 120 mg	9.0 %
Iron 2 mg	11.0 %
Potassium 422 mg	9.0 %
* 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.	