

## Almond florentines



Biscuiterie Jules Destrooper N.V.  
Zwaanhofweg 20  
B-8900 Ieper

Tel: +32/(0) 58 28 80 41  
Fax: +32/(0) 50 27 68 71  
info@julesdestrooper.com

PRODUCT SPECIFICATION	
<b>1 General Information</b>	
Manufacturer's Name	Biscuiterie Jules Destrooper
Manufacturer's Address	Zwaanhofweg 20, 8900 Ieper
Brand Name	Jules Destrooper
Product Name	Almond florentines
Country of Origin	Belgium
Storage Temperature	Protect from heat and humidity (16°C - 20°C)
Shelf life - format:	From production date 12 months - dd/mm/yyyy
Alcohol	No
Labelling as 'GMO-free'	Yes
Lot code declaration	0000XXXXXX or XXXXXX X = number generated by ERP-system
Packaging	Packaged in a protected atmosphere
Radiation	Non-ionized
Quality	IFS, BRC, Kosher

<b>2 Product description</b>	
<p>Crispy caramel biscuit with almonds, dipped in Belgian chocolate.</p>	

*Picture disclaimer: Actual colours may vary*

<b>3.1 Ingredients (as per ingredient label)</b>
<p><b>Almonds</b> (22%), sugar, butter (1%) (<b>milk</b>), chocolate (10%) (cocoa mass, sugar, cocoa butter, <b>milk</b> fat, emulsifier: lecithins (<b>soy</b>)), milk chocolate (10%) (sugar, cocoa butter, whole <b>milk</b> powder, cocoa mass, emulsifier: lecithins (<b>soy</b>)), white chocolate (10%) (sugar, cocoa butter, whole <b>milk</b> powder, emulsifier: lecithins (<b>soy</b>)), <b>wheat</b> flour, honey, glucose, candy powder, candied fruit pieces (sugar, orange peel, melon, glucose-fructose syrup, cherry concentrate, acidity regulator: citric acid), sea salt, raising agent: sodium carbonates.</p>

<b>3.2 Ingredients (recipe &amp; origin)</b>			
<i>Ingredients</i>	<i>Analysis of compound ingredients</i>	<i>% In finished product*</i>	<i>Origin</i>
Almonds	-	22%**	EU
Sugar	-	19%	EU
Butter	-	11%**	EU
Chocolate	-	10%**	Belgium
Milk chocolate	-	10%**	Belgium
White chocolate	-	10%**	Belgium
Wheat flour	-	5%	EU
Honey	-	5%	Worldwide
Glucose	-	4%	EU

## Almond florentines

Candy powder	-	4%	EU
Candied fruit pieces	-	2%	Worldwide
Sea salt	-	<2%	Australia, Bonaire
Raising agent	Sodium carbonates	<2%	EU
* % based on dough recipe without water			
** % based on Commission Notice on the application of the principle of QUID (2017/C 393/05)			

3.3 Allergen Details			
<i>Regulation (EU) No 1169/2011, Annex II.</i>			
	<i>Contains</i>	<i>Absent</i>	<i>May contain</i>
<b>1</b> Cereals containing gluten (namely wheat, rye, barley, oats, spelt, kamut + their hybridized strains and their products)	<b>x (wheat)</b>		<b>x (rye, spelt, oats)</b>
<b>2</b> Crustacean and crustacean products		<b>x</b>	
<b>3</b> Egg and egg products			<b>x</b>
<b>4</b> Fish and fish products		<b>x</b>	
<b>5</b> Peanuts		<b>x</b>	
<b>6</b> Soy and their products	<b>x</b>		
<b>7</b> Milk and milk products (including lactose)	<b>x</b>		
<b>8</b> Nut and nut products (almonds, hazelnuts, walnuts, cashews, pecan nuts, brazil nuts, pistachio nuts, macadamia/queenland nuts)	<b>x (almond)</b>		<b>x (hazelnut, cashews, pecan, macadamia)</b>
<b>9</b> Celery		<b>x</b>	
<b>10</b> Mustard		<b>x</b>	
<b>11</b> Sesame		<b>x</b>	
<b>12</b> Sulphur dioxide and sulphites (E220 - E228) >10mg/kg or >10mg/l SO <sub>2</sub>		<b>x</b>	
<b>13</b> Lupin		<b>x</b>	
<b>14</b> Molluscs		<b>x</b>	

4 Nutrition Information (average values per 100g of food) - analysed	
<i>Energy / Nutrient</i>	<i>Parameter</i>
Energy (kJ)	2215
Energy (kcal)	530
Total Fat (g)	30
- Saturated Fat (g)	13
- Mono unsaturated (g)	12
- Poly unsaturated (g)	3,0
- Trans Fat (g)	0,2
Total Carbohydrate (g)	55
- Sugars (g)	47
Fibre (g)	2,7
Protein (g)	7,8
Salt (g)	0,12
Sodium (g)	0,05
Cholesterol (g)	29
Tolerances see: Guidance document European Commission to the setting of tolerances for nutrient values declared on a label (Dec. 2012)	


## Almond florentines

<b>5 Acrylamide level (µg/kg)</b>	
<i>Regulation (EU) No 2017/2158, Annex IV.</i>	<i>Parameter</i>
Acrylamide level	<350 µg/kg

<b>6.1 Sensorial properties</b>	
<i>Colour</i>	Golden brown with dark, milk and white chocolate
<i>Odour</i>	Chocolate and caramel
<i>Taste</i>	Almonds and chocolate
<i>Structure</i>	Sweet and crispy

<b>6.2 Fysico-chemical properties</b>	
<i>Parameter</i>	<i>Typical value</i>
Water activity (Aw value)	<0,65
Pack weight	Nominal weight (e-tolerance)

<b>6.3 Microbiological properties</b>		
<i>Parameter</i>	<i>Typical value</i>	<i>Tolerance</i>
Total aerobic plate count (CFU / g)	<1000	10.000
Yeasts and molds (CFU / g)	<100	100
Enterobacteriaceae (CFU / g)	<10	<10
Staphylococcus aureus (CFU / g)	<100	<100
Salmonella (in 25 g)	Abs/25g	Abs/25g

<b>For release</b>	
<i>Company Stamp / Authorized Signature</i>	<i>Date</i>
Quality - Jules Destrooper	11/01/2021
 <p>Zwaanhofweg 20 B-8900 IEPER Tel: 058/28 80 41 BTW: BE0426 191 867</p>	

## Almond thins



Biscuiterie Jules Destrooper N.V.  
Zwaanhofweg 20  
B-8900 leper

Tel: +32/(0) 58 28 80 41  
Fax: +32/(0) 50 27 68 71  
info@julesdestrooper.com

### PRODUCT SPECIFICATION

#### 1 General Information

Manufacturer's Name	Biscuiterie Jules Destrooper
Manufacturer's Address	Zwaanhofweg 20, 8900 leper
Brand Name	Jules Destrooper
Product Name	Almond thins
Country of Origin	Belgium
Storage Temperature	Protect from heat and humidity (10°C - 24°C)
Shelf life - format:	From production date 12 months - dd/mm/yyyy
Alcohol	No
Labelling as 'GMO-free'	Yes
Lot code declaration	0000XXXXXX or XXXXXX X = number generated by ERP-system
Packaging	Packaged in a protected atmosphere
Radiation	Non-ionized
Quality	IFS, BRC, Kosher

#### 2 Product description

A crisp almond and butter biscuit with almond slices.



Picture disclaimer: Actual colours may vary

#### 3.1 Ingredients (as per ingredient label)

Wheat flour, candy powder, butter (13%) (milk), almonds (10%), sea salt, raising agent: sodium carbonates.

#### 3.2 Ingredients (recipe & origin)

Ingredients	Analysis of compound ingredients	% In finished product*	Origin
Wheat flour	-	46%	EU
Candy powder	-	33%	EU
Butter	-	13%**	EU
Almonds	-	10%**	EU
Sea salt	-	<2%	Australia, Bonaire
Raising agent	Sodium carbonates	<2%	EU

\* % based on dough recipe without water

\*\* % based on Commission Notice on the application of the principle of QUID (2017/C 393/05)

## Almond thins

<b>3.3 Allergen Details</b>				
<i>Regulation (EU) No 1169/2011, Annex II.</i>		<i>Contains</i>	<i>Absent</i>	<i>May contain</i>
1	<b>Cereals containing gluten</b> (namely wheat, rye, barley, oats, spelt, kamut + their hybridized strains and their products)	x (wheat)		x (rye, spelt, oats)
2	<b>Crustacean and crustacean products</b>		x	
3	<b>Egg and egg products</b>			x
4	<b>Fish and fish products</b>		x	
5	<b>Peanuts</b>		x	
6	<b>Soy and their products</b>			x
7	<b>Milk and milk products (including lactose)</b>	x		
8	<b>Nut and nut products</b> (almonds, hazelnuts, walnuts, cashews, pecan nuts, brazil nuts, pistachio nuts, macadamia/queenland nuts)	x (almond)		x (hazelnut, cashews, pecan, macadamia)
9	<b>Celery</b>		x	
10	<b>Mustard</b>		x	
11	<b>Sesame</b>		x	
12	<b>Sulphur dioxide and sulphites</b> (E220 - E228) >10mg/kg or >10mg/l SO <sub>2</sub>		x	
13	<b>Lupin</b>		x	
14	<b>Molluscs</b>		x	

<b>4 Nutrition Information (average values per 100g of food) - analysed</b>	
<i>Energy / Nutrient</i>	<i>Parameter</i>
Energy (kJ)	1928
Energy (kcal)	458
Total Fat (g)	15
- Saturated Fat (g)	7,3
- Mono unsaturated (g)	5,2
- Poly unsaturated (g)	1,5
- Trans Fat (g)	0,4
Total Carbohydrate (g)	72
- Sugars (g)	34
Fibre (g)	2,1
Protein (g)	7,4
Salt (g)	0,97
Sodium (g)	0,39
Cholesterol (mg)	31
Tolerances see: Guidance document European Commission to the setting of tolerances for nutrient values declared on a label (Dec. 2012)	


<b>5 Acrylamide level (µg/kg)</b>	
<i>Regulation (EU) No 2017/2158, Annex IV.</i>	<i>Parameter</i>
Acrylamide level	<350 µg/kg

<b>6.1 Sensorial properties</b>	
<i>Colour</i>	Golden brown
<i>Odour</i>	Butter and almonds
<i>Taste</i>	Butter
<i>Structure</i>	Crunchy

## Almond thins

6.2 Fysico-chemical properties	
<i>Parameter</i>	<i>Typical value</i>
Water activity (Aw value)	<0,65
Pack weight	Nominal weight (e-tolerance)

6.3 Microbiological properties		
<i>Parameter</i>	<i>Typical value</i>	<i>Tolerance</i>
Total aerobic plate count (CFU / g)	<1000	10.000
Yeasts and molds (CFU / g)	<100	100
Enterobacteriaceae (CFU / g)	<10	<10
Staphylococcus aureus (CFU / g)	<100	<100
Salmonella (in 25 g)	Abs/25g	Abs/25g

For release	
<i>Company Stamp / Authorized Signature</i>	<i>Date</i>
Quality - Jules Destrooper	11/01/2021
 Zwaanhofweg 20 B-8900 IEPER Tel: 058/28 80 41 BTW: BE0426 191 867	


## Butter crisps



Biscuiterie Jules Destrooper N.V.  
Zwaanhofweg 20  
B-8900 Ieper

Tel: +32/(0) 58 28 80 41  
Fax: +32/(0) 50 27 68 71  
info@julesdestrooper.com

PRODUCT SPECIFICATION	
<b>1 General Information</b>	
<b>Manufacturer's Name</b>	Biscuiterie Jules Destrooper
<b>Manufacturer's Address</b>	Zwaanhofweg 20, 8900 Ieper
<b>Brand Name</b>	Jules Destrooper
<b>Product Name</b>	Butter crisps
<b>Country of Origin</b>	Belgium
<b>Storage Temperature</b>	Protect from heat and humidity (10°C - 24°C)
<b>Shelf life - format:</b>	75g, 100g, 175g, 700g: From production date 14 months - dd/mm/yyyy
<b>Alcohol</b>	No
<b>Labelling as 'GMO-free'</b>	Yes
<b>Lot code declaration</b>	0000XXXXXX or XXXXXX X = number generated by ERP-system
<b>Packaging</b>	Packaged in a protected atmosphere
<b>Radiation</b>	Non-ionized
<b>Quality</b>	IFS, BRC, Kosher

<b>2 Product description</b>
<p>Golden crisp butter waffle baked according to the 19th-century family recipe.</p> 

*Picture disclaimer: Actual colours may vary*

<b>3.1 Ingredients (as per ingredient label)</b>
Wheat flour, sugar, butter (18%) (milk), barn eggs, raising agent: ammonium carbonates, sea salt.

<b>3.2 Ingredients (recipe &amp; origin)</b>			
<i>Ingredients</i>	<i>Analysis of compound ingredients</i>	<i>% In finished product*</i>	<i>Origin</i>
Wheat flour	-	41%	EU
Sugar	-	36%	EU
Butter	-	18%**	EU
Barn eggs	-	6%	EU
Raising agent	Ammonium carbonates	<2%	EU
Sea salt	-	<2%	Australia, Bonaire
* % based on dough recipe without water			
** % based on Commission Notice on the application of the principle of QUID (2017/C 393/05)			

## Butter crisps

<b>3.3 Allergen Details</b>				
<i>Regulation (EU) No 1169/2011, Annex II.</i>		<b>Contains</b>	<b>Absent</b>	<b>May contain</b>
1	<b>Cereals containing gluten</b> (namely wheat, rye, barley, oats, spelt, kamut + their hybridized strains and their products)	x (wheat)		x (rye, spelt, oats)
2	<b>Crustacean and crustacean products</b>		x	
3	<b>Egg and egg products</b>	x		
4	<b>Fish and fish products</b>		x	
5	<b>Peanuts</b>		x	
6	<b>Soy and their products</b>			x
7	<b>Milk and milk products (including lactose)</b>	x		
8	<b>Nut and nut products</b> (almonds, hazelnuts, walnuts, cashews, pecan nuts, brazil nuts, pistachio nuts, macadamia/queenland nuts)			x (almond, hazelnut, cashews, pecan, macadamia)
9	<b>Celery</b>		x	
10	<b>Mustard</b>		x	
11	<b>Sesame</b>		x	
12	<b>Sulphur dioxide and sulphites</b> (E220 - E228) >10mg/kg or >10mg/l SO <sub>2</sub>		x	
13	<b>Lupin</b>		x	
14	<b>Molluscs</b>		x	

<b>4 Nutrition Information ( average values per 100g of food) - analysed</b>	
<b>Energy / Nutrient</b>	<b>Parameter</b>
Energy (kJ)	1973
Energy (kcal)	469
Total Fat (g)	16
- Saturated Fat (g)	9,7
- Mono unsaturated (g)	3,9
- Poly unsaturated (g)	0,9
- Trans Fat (g)	0,6
Total Carbohydrate (g)	74
- Sugars (g)	41
Fibre (g)	1,1
Protein (g)	6,6
Salt (g)	0,4
Sodium (g)	0,16
Cholesterol (mg)	65
<i>Tolerances see: Guidance document European Commission to the setting of tolerances for nutrient values declared on a label (Dec. 2012)</i>	

<b>5 Acrylamide level (µg/kg)</b>	
<i>Regulation (EU) No 2017/2158, Annex IV.</i>	<b>Parameter</b>
Acrylamide level	<350 µg/kg


<b>6.1 Sensorial properties</b>	
<b>Color</b>	Golden brown
<b>Odour</b>	Intense butter and caramelised sugar flavour
<b>Taste</b>	Butter and sugar
<b>Structure</b>	Crunchy



## Butter crisps

6.2 Fysico-chemical properties	
<i>Parameter</i>	<i>Typical value</i>
Water activity (Aw value)	<0,65
Pack weight	Nominal weight (e-tolerance)

6.3 Microbiological properties		
<i>Parameter</i>	<i>Typical value</i>	<i>Tolerance</i>
Total aerobic plate count (CFU / g)	<1.000	10.000
Yeasts and molds (CFU / g)	<100	100
Enterobacteriaceae (CFU / g)	<10	<10
Staphylococcus aureus (CFU / g)	<100	<100
Salmonella (in 25 g)	Abs/25g	Abs/25g

For release	
<i>Company Chop / Authorized Signature</i>	<i>Date</i>
Quality - Jules Destrooper	11/01/2021
	

## Butter waffles



Biscuiterie Jules Destrooper N.V.  
Zwaanhofweg 20  
B-8900 Ieper

Tel: +32/(0) 58 28 80 41  
Fax: +32/(0) 50 27 68 71  
info@julesdestrooper.com

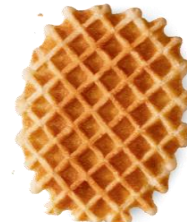
### PRODUCT SPECIFICATION

#### 1 General Information

Manufacturer's Name	Biscuiterie Jules Destrooper
Manufacturer's Address	Zwaanhofweg 20, 8900 Ieper
Brand Name	Jules Destrooper
Product Name	Butter waffles
Country of Origin	Belgium
Storage Temperature	Protect from heat and humidity (10°C - 24°C)
Shelf life - format:	50g, 100g, 125g, 500g: From production date 12 months - dd/mm/yyyy
Alcohol	No
Labelling as 'GMO-free'	Yes
Lot code declaration	0000XXXXXX or XXXXXX X = number generated by ERP-system
Packaging	Packaged in a protected atmosphere
Radiation	Non-ionized
Quality	IFS, BRC, Kosher

#### 2 Product description

Light golden-baked and vanilla butter waffles.



*Picture disclaimer: Actual colours may vary*

#### 3.1 Ingredients (as per ingredient label)

Wheat flour, sugar, butter (26%) (milk), barn eggs, corn starch, vanilla extract, sea salt, raising agent: ammonium carbonates.

#### 3.2 Ingredients (recipe & origin)

Ingredients	Analysis of compound ingredients	% In finished product*	Origin
Wheat flour	-	35%	EU
Sugar	-	27%	EU
Butter	-	26%**	EU
Barn eggs	-	13%	EU
Corn starch	-	2%	EU
Vanilla extract	-	<2%	Madagascar
Sea salt	-	<2%	Australia, Bonaire
Raising agent	Ammonium carbonates	<2%	EU

\* % based on dough recipe without water

\*\* % based on Commission Notice on the application of the principle of QUID (2017/C 393/05)

## Butter waffles

3.3 Allergen Details				
<i>Regulation (EU) No 1169/2011, Annex II.</i>		<i>Contains</i>	<i>Absent</i>	<i>May contain</i>
1	<b>Cereals containing gluten</b> (namely wheat, rye, barley, oats, spelt, kamut + their hybridized strains and their products)	x (wheat)		x (rye, spelt, oats)
2	<b>Crustacean and crustacean products</b>		x	
3	<b>Egg and egg products</b>	x		
4	<b>Fish and fish products</b>		x	
5	<b>Peanuts</b>		x	
6	<b>Soy and their products</b>			x
7	<b>Milk and milk products (including lactose)</b>	x		
8	<b>Nut and nut products</b> (almonds, hazelnuts, walnuts, cashews, pecan nuts, brazil nuts, pistachio nuts, macadamia/queenland nuts)			x (almond, hazelnut, cashews, pecan, macadamia)
9	<b>Celery</b>		x	
10	<b>Mustard</b>		x	
11	<b>Sesame</b>		x	
12	<b>Sulphur dioxide and sulphites</b> (E220 - E228) >10mg/kg or >10mg/l SO <sub>2</sub>		x	
13	<b>Lupin</b>		x	
14	<b>Molluscs</b>		x	

4 Nutrition Information (average values per 100g of food) - analysed	
<i>Energy / Nutrient</i>	<i>Parameter</i>
Energy (kJ)	2142
Energy (kcal)	512
Total Fat (g)	26
- Saturated Fat (g)	16
- Mono unsaturated (g)	6,2
- Poly unsaturated (g)	1,2
- Trans Fat (g)	0,6
Total Carbohydrate (g)	62
- Sugars (g)	30
Fibre (g)	1,1
Protein (g)	6,6
Salt (g)	0,6
Sodium (g)	0,25
Cholesterol (mg)	134
Tolerances see: Guidance document European Commission to the setting of tolerances for nutrient values declared on a label (Dec. 2012)	


5 Acrylamide level (µg/kg)	
<i>Regulation (EU) No 2017/2158, Annex IV.</i>	<i>Parameter</i>
Acrylamide level	<350 µg/kg

6.1 Sensorial properties	
<b>Colour</b>	Golden brown
<b>Odour</b>	Butter and vanilla
<b>Taste</b>	Butter
<b>Structure</b>	Crunchy

## Butter waffles

6.2 Fysico-chemical properties	
<i>Parameter</i>	<i>Typical value</i>
Water activity (Aw value)	<0,65
Pack weight	Nominal weight (e-tolerance)

6.3 Microbiological properties		
<i>Parameter</i>	<i>Typical value</i>	<i>Tolerance</i>
Total aerobic plate count (CFU / g)	<1000	10.000
Yeasts and molds (CFU / g)	<100	100
Enterobacteriaceae (CFU / g)	<10	<10
Staphylococcus aureus (CFU / g)	<100	<100
Salmonella (in 25 g)	Abs/25g	Abs/25g

For release	
<i>Company Stamp / Authorized Signature</i>	<i>Date</i>
Quality - Jules Destrooper	11/01/2021
 <p><b>JULES DESTROOPER</b> Zwaanhofweg 20 B-8900 IEPER Tel: 058/28 80 41 BTW: BE0426 191 887</p>	



Biscuiterie Jules Destrooper N.V.  
Zwaanhofweg 20  
B-8900 Ieper

Tel: +32/(0) 58 28 80 41  
Fax: +32/(0) 50 27 68 71  
info@julesdestrooper.com

PRODUCT SPECIFICATION

1 General Information

Manufacturer's Name	Biscuiterie Jules Destrooper	
Manufacturer's Address	Zwaanhofweg 20, 8900 Ieper	De Leiteweg 9, 8020 Oostkamp
Brand Name	Jules Destrooper	
Product Name	Cinnamon biscuits covered in milk chocolate	
Country of Origin	Belgium	
Storage Temperature	Protect from heat and humidity (16°C - 20°C)	
Shelf life - format:	100g - from production date 15 months - dd/mm/yyyy 6,25g - from production date 10 months - dd/mm/yyyy	
Alcohol	No	
Labelling as 'GMO-free'	Yes	
Lot code declaration	0000XXXXXX or XXXXXX X = number generated by ERP-system	
Packaging	No MAP packaging	
Radiation	Non-ionized	
Quality	IFS, BRC, Kosher	

2 Product description

Cinnamon biscuit covered with milk chocolate and white drizzle.



Picture disclaimer: Actual colours may vary

3.1 Ingredients (as per ingredient label)

Milk chocolate (59%) (sugar, cocoa butter, whole **milk** powder, cocoa mass, emulsifier: lecithins (**soy**)), **wheat** flour, candy powder, butter (7%) (**milk**), barn **eggs**, white chocolate (sugar, cocoa butter, whole **milk** powder, emulsifier: lecithins (**soy**)), candy syrup, raising agent: sodium carbonates, cinnamon.

3.2 Ingredients (recipe & origin)

Ingredients	Analysis of compound ingredients	% In finished product*	Origin
Milk chocolate	-	59%**	Belgium
Wheat flour	-	19%	EU
Candy powder	-	14%	EU
Butter	-	7%**	EU
Barn eggs	-	<2%	EU
White chocolate	-	<2%	Belgium
Candy syrup	-	<2%	EU
Raising agent	Sodium carbonates	<2%	EU
Cinnamon	-	<2%	Indonesia

\* % based on dough recipe without water

\*\* % based on Commission Notice on the application of the principle of QUID (2017/C 393/05)

3.3 Allergen Details				
Regulation (EU) No 1169/2011, Annex II.		Contains	Absent	May contain
1	Cereals containing gluten (namely wheat, rye, barley, oats, spelt, kamut + their hybridized strains and their products)	x (wheat)		x (rye, spelt, oats)
2	Crustacean and crustacean products		x	
3	Egg and egg products	x		
4	Fish and fish products		x	
5	Peanuts		x	
6	Soy and their products	x		
7	Milk and milk products (including lactose)	x		
8	Nut and nut products (almonds, hazelnuts, walnuts, cashews, pecan nuts, brazil nuts, pistachio nuts, macadamia/queenland nuts)			x (almond, hazelnut, cashews, pecan, macadamia)
9	Celery		x	
10	Mustard		x	
11	Sesame		x	
12	Sulphur dioxide and sulphites (E220 - E228) >10mg/kg or >10mg/l SO <sub>2</sub>		x	
13	Lupin		x	
14	Molluscs		x	


4 Nutrition Information (average values per 100g of food) - analysed	
Energy / Nutrient	Parameter
Energy (kJ)	2141
Energy (kcal)	511
Total Fat (g)	25
- Saturated Fat (g)	15
- Mono unsaturated (g)	7,1
- Poly unsaturated (g)	1,0
- Trans Fat (g)	0,2
Total Carbohydrate (g)	65
- Sugars (g)	49
Fibre (g)	2,2
Protein (g)	6,3
Salt (g)	0,40
Sodium (g)	0,16
Cholesterol (mg)	34
Tolerances see: Guidance document European Commission to the setting of tolerances for nutrient values declared on a label (Dec. 2012)	

5 Acrylamide level (µg/kg)	
Regulation (EU) No 2017/2158, Annex IV.	Parameter
Acrylamide level	<350 µg/kg

6.1 Sensorial properties	
Colour	Milk chocolate and white drizzle.
Odour	Cinnamon & chocolate.
Taste	Creamy, spicy, cocoa and cinnamon.
Structure	Crispy.

6.2 Fysico-chemical properties	
Parameter	Typical value
Water activity (Aw value)	<0,65
Pack weight	Nominal weight (e-tolerance)

6.3 Microbiological properties		
Parameter	Typical value	Tolerance
Total aerobic plate count (CFU / g)	<1000	10.000
Yeasts and molds (CFU / g)	<100	100
Enterobacteriaceae (CFU / g)	<10	<10
Staphylococcus aureus (CFU / g)	<100	<100
Salmonella (in 25 g)	Abs/25g	Abs/25g

For release	
Company Stamp / Authorized Signature	Date
Quality - Jules Destrooper	11/01/2021
 <p>Zwaanhofweg 20 B-8900 IEPER Tel: 058/28 80 41 BTW: BE0426 191 887</p>	