

Almond thins



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PRODUCT SPECIFICATION	
1 General Information	
Manufacturer's Name	Biscuiterie Jules Destrooper
Production site	Zwaanhofweg 20, 8900 Ieper De Leiteweg 9, 8020 Oostkamp
Brand Name	Jules Destrooper
Product Name	Almond thins
<i>Internal code</i>	DG01010201
Country of manufacture	Produced and/or packaged in Belgium from international purchased raw materials*. <small>* Due to supply and demand fluctuations, the country of origin may differ. Destrooper is not obliged to inform the customer of this.</small>
Storage Temperature	Protect from heat and humidity (10°C - 24°C)
Shelf life - format	From production date 12 months - dd/mm/yyyy
After opening	Store in closed packaging
Alcohol	No
GMO-free	Yes
Batch code declaration	0000XXXXXX or XXXXXX (X = generated number by ERP system)
Packaging	Packaged in a protected atmosphere
Radiation	Non-ionized
Quality	BRCGS, IFS, Kosher

2 Product description	Picture
Almond thins.	

Picture disclaimer: Actual colours may vary

3.1 Ingredients (as per ingredient label)	
<i>Regulation (EU) No 1169/2011, Annex II.</i>	
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 (geographical)	Origin
Wheat flour	-	46%	EU	wheat
Candy powder	-	33%	EU	beet sugar
Butter	-	13%**	EU	cow's milk
Almonds	-	10%**	Spain	almonds
Sea salt	-	<2%	Oceania, South America	mineral
Raising agent	sodium carbonates	<2%	EU	natural

* % based on dough recipe without water
** % based on Commission Notice on the application of the principle of QUID (2017/C 393/05)

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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, oats, spelt)
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/queensland nuts)	x (almonds)	-	x (hazelnuts, pecan nuts, cashews, macadamia nuts)
9	Celery	-	x	-
10	Mustard	-	x	-
11	Sesame	-	x	-
12	Sulphur dioxide and sulphites (E220 - E228) >10mg/kg or >10mg/l SO ₂	-	x	-
13	Lupin	-	x	-
14	Molluscs	-	x	-

4 Nutrition Information (average values per 100g of food)		Analyzed	
Energy / Nutrient	Parameter	Tolerance (*)	
Energy (kJ)	1928	-	
Energy (kcal)	458	-	
Total Fat (g)	15	± 20%	
- Saturated Fat (g)	7,3	± 20%	
- Mono unsaturated (g)	5,2	± 20%	
- Poly unsaturated (g)	1,5	± 0,8g	
- Trans Fat (g)	0,4	-	
Total Carbohydrate (g)	72	± 8g	
- Sugars (g)	34	± 20%	
Fibre (g)	2,1	± 2g	
Protein (g)	7,4	± 2g	
Salt (g)	0,97	± 0,375g	
Sodium (mg)	0,39	± 150mg	
Cholesterol (mg)	31	-	

(*) 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	
Color	Brown
Odor	butter, almond
Taste	butter, almond
Structure	crispy

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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)	Not detected in 25g	Not detected in 25g

For release		
Quality department	Version number	Version date (dd/mm/yyyy)
	1	20/12/2023

