1 PRODUCT NAME

Product name: Butter crisps 150 x 5g
Article code: 61NB0BE

2 PRODUCT DESCRIPTION

Golden crisp butter waffle baked according to the 19th-century family recipe.

3 PRODUCT COMPOSITION

Ingredient list: Wheat flour, sugar, butter (18%) (**milk**), barn **eggs**, sea salt, raising agent: ammonium carbonates.

INGREDIENTS	% ON TOTAL
Wheat flour	**38,2**
Sugar	**32**
Butter	**18**
Barn eggs	**11,2**
Sea Salt	**< 2**
Raising agent: ammonium carbonates	**< 2**
TOTAL	100

4 PRODUCT SPECIFICATION

4.1 Sensorial data

Colour: Golden brown
Taste: Butter and sugar
Odour: Intense butter and caramelised sugar flavour
Consistency: Crunchy

4.2 Chemical and physical parameters

PRODUCT VARIABLES		
PARAMETER	TARGET	TOLERANCE
Pack weight:	**Nominal weight**	**E- tolerance**
Moisture content:	**2,0 %**	**+/- 0,5%**
Water activity	**<0,65**	**<0,65**

4.3 Microbiological risks

PARAMETER	TARGET (cfu/gram)
Total plate count	<1000
E. coli	<10
Yeast	<100
Moulds	<100
Listeria monocytogenes	Absent in 25 grams
Salmonella	Absent in 25 grams
Staphylococcus aureus	<100

5 ALLERGENS

	PRESENT IN THE COMPOSITION	POSSIBLE CONTAMINATION	PRESENT IN THE FACTORY	COMMENTS
CEREALS containing gluten/derivatives*	+	+	+	Wheat flour
CRUSTACEANS / derivatives	-	-	-	
EGGS/ derivatives	+	+	+	Eggs
FISH/ derivatives	-	-	-	
PEANUTS/ derivatives	-	-	-	
SOYA / derivatives	-	+	+	Soy lecithins
MILK / derivatives (incl. Lactose)	+	+	+	Butter
NUTS/ derivatives**	-	+	+	Almonds, hazelnuts, cashews
CELERY/ derivatives	-	-	-	
MUSTARD/ derivatives	-	-	-	
SESAME seeds/derivatives	-	-	-	
SULPHITES (>10 mg/kg SO2)	-	-	-	
LUPIN / derivatives	-	-	-	
MOLLUSCS	-	-	-	

*wheat, rye, oats, spelt, kamut and their hybridised strains

** NUTS: almond, hazelnut, walnut, cashew, pecan, brazil, pistachio, macadamian

6 GMO-status

Not applicable - no ingredients, carriers or micro-organisms derived from GM sources. No specific labelling is required for the product on the basis of the Commission Regulation (EC) 1829/2033 and CE N° 1830/2003.

7 NUTRITIONAL COMPOSITION

CONSTITUENTS	PER 100G
Energy (kJ)	**1724**
Energy (kcal)	**415**
Protein	**5,1**
Carbohydrates	**65**
Of which sugars	**36**
Of which polyols	
Of which starch	
Fat	**15**
Of which saturated	**9,1**
Of which mono-unsaturated	**4,3**
Of which poly-unsaturated	**0,48**
Of which trans	**0,10**
Of which cholesterol (mg)	**68**
Fibre	**1,0**
Sodium	**0,17**
Salt	**0,41**

8 CODE TRACEABILITY

LOT CODE	0000XXXXXX of XXXXXX X = number created by SAP-program
BEST BEFORE	DD/MM/YYYY

9 TRANSPORT AND STORAGE CONDITIONS

Transport: 18°C
Storage conditions: 18°C
Shelf life: from production date 7 months

10 MANUFACTURER

Name: Biscuiterie Jules Destrooper
Contact: Emmy Decadt
Adres: Zwaanhofweg 20, 8900 Ieper

Telephone: +32 (0) 57 22 43 29
E-mail: emmy.decadt@julesdestrooper.com

11 FOOD SAFETY AUDIT INFORMATION

Type of Certification: BRC
Site: Ieper and Lo
Audit company: SGS
Certificate ID - Ieper: BE16/819942411 BRC Site Code: 1785928
Certificate ID - Lo: BE16/819942403 BRC Site Code: 1156706

Type of Certification: IFS
Site: Ieper and Lo
Audit company: SGS
Certificate ID - Ieper: BE16/819942389 Site Ieper COID: 53426
Certificate ID - Lo: BE16/819942388 Site Lo COID: 53351

12 GENERAL

The product and the package are conforming to the food regulations operative in the EC.
Changes will only be made after customer's approval.

1 PRODUCT NAME

Product name: Butter waffles 120 x 6g
Article number: 61PW0BE

2 PRODUCT DESCRIPTION

Light golden-baked and vanilla butter waffles.

3 PRODUCT COMPOSITION

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

INGREDIENTS	% ON TOTAL
Wheat flour	**33,3**
Butter	**26**
Sugar	**25,9**
Barn eggs	**12,8**
Corn starch	**< 2**
Vanilla extract	**< 2**
Sea Salt	**< 2**
Raising agent: ammonium carbonates	**< 2**
TOTAL	100

4 PRODUCT SPECIFICATION

4.1 Sensorial data

Colour: Golden brown
Taste: Butter
Odour: Butter and vanilla
Consistence: Crunchy

4.2 Chemical and physical parameters

PRODUCT VARIABLES		
PARAMETER	TARGET	TOLERANCE
Pack weight:	**Nominal weight**	**E- tolerance**
Moisture content:	**3,0 %**	**+/- 0,5%**
Water activity	**<0,65**	**<0,65**

4.3 Microbiological risks

PARAMETER	TARGET (cfu/gram)
Total plate count	<1000
E. coli	<10
Yeast	<100
Moulds	<100
Listeria monocytogenes	Absent in 25 grams
Salmonella	Absent in 25 grams
Staphylococcus aureus	<100

5 ALLERGENS

	PRESENT IN THE COMPOSITION	POSSIBLE CONTAMINATION	PRESENT IN THE FACTORY	COMMENTS
CEREALS containing gluten/derivatives*	+	+	+	Wheat flour
CRUSTACEANS / derivatives	-	-	-	
EGGS/ derivatives	+	+	+	Eggs
FISH/ derivatives	-	-	-	
PEANUTS/ derivatives	-	-	-	
SOYA / derivatives	-	+	+	Soy lecithins
MILK / derivatives (incl. Lactose)	+	+	+	Butter
NUTS/ derivatives**	-	+	+	Almonds, hazelnuts, cashews
CELERY/ derivatives	-	-	-	
MUSTARD/ derivatives	-	-	-	
SESAME seeds/derivatives	-	-	-	
SULPHITES (>10 mg/kg SO2)	-	-	-	
LUPIN / derivatives	-	-	-	
MOLLUSCS	-	-	-	

*wheat, rye, oats, spelt, kamut and their hybridised strains

** NUTS: almond, hazelnut, walnut, cashew, pecan, brazil, pistachio, macadamian

6 GMO-status

Not applicable - no ingredients, carriers or micro-organisms derived from GM sources. No specific labelling is required for the product on the basis of the Commission Regulation (EC) 1829/2033 and CE N° 1830/2003.

7 NUTRITIONAL COMPOSITION

CONSTITUENTS	PER 100G
Energy (kJ)	**1860**
Energy (kcal)	**449**
Protein	**5,5**
Carbohydrates	**55**
Of which sugars	**28**
Of which polyols	
Of which starch	
Fat	**23**
Of which saturated	**14**
Of which mono-unsaturated	**6,9**
Of which poly-unsaturated	**0,78**
Of which trans	**1,3**
Of which cholesterol (mg)	**124**
Fibre	**0,87**
Sodium	**0,24**
Salt	**0,61**

8 CODE TRACEABILITY

LOT CODE	0000XXXXXX of XXXXXX X = number created by SAP-program
BEST BEFORE	DD/MM/YYYY

9 TRANSPORT AND STORAGE CONDITIONS

Transport: 18°C
Storage conditions: 18°C
Shelf life: from production date 7 months

10 MANUFACTURER

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Certificate ID - Lo: BE16/819942403 BRC Site Code: 1156706

Type of Certification: IFS
Site: Ieper and Lo
Audit company: SGS
Certificate ID - Ieper: BE16/819942389 Site Ieper COID: 53426
Certificate ID - Lo: BE16/819942388 Site Lo COID: 53351

12 GENERAL

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1 PRODUCT NAME

Product name: Butterspeculoos 120 x 7g
Article code: 61SP0BE

2 PRODUCT DESCRIPTION

Crunchy butter biscuit with cinnamon flavour.

3 PRODUCT COMPOSITION

Ingredient list: Wheat flour, candy powder, butter (15%) (**milk**), barn **eggs**, raising agent: sodium carbonates, candy syrup, sea salt, cinnamon.

INGREDIENTS	% ON TOTAL
Wheat flour	**45**
Candy powder	**33,1**
Butter	**15**
Barn eggs	**4,8**
Raising agent: sodium carbonates	**< 2**
Candy syrup	**< 2**
Sea salt	**< 2**
Cinnamon	**< 2**
TOTAL	100

4 PRODUCT SPECIFICATION

4.1 Sensorial data

Colour: Brown
Taste: Candy powder
Odour: Butter, sugar and cinnamon
Consistence: Crunchy

4.2 Chemical and physical parameters

PRODUCT VARIABLES		
PARAMETER	TARGET	TOLERANCE
Pack weight:	**Nominal weight**	**E- tolerance**
Moisture content:	**2,0 %**	**± 1 %**
Water activity:	**< 0,65**	**< 0,65**

4.3 Microbiological risks

PARAMETER	TARGET (cfu/gram)
Total plate count	<1000
E. coli	<10
Yeast	<100
Moulds	<100
Listeria monocytogenes	Absent in 25 grams
Salmonella	Absent in 25 grams
Staphylococcus aureus	<100

5 ALLERGENS

	PRESENT IN THE COMPOSITION	POSSIBLE CONTAMINATION	PRESENT IN THE FACTORY	COMMENTS
CEREALS containing gluten/derivatives*	+	+	+	Wheat flour
CRUSTACEANS / derivatives	-	-	-	
EGGS/ derivatives	+	+	+	Eggs
FISH/ derivatives	-	-	-	
PEANUTS/ derivatives	-	-	-	
SOYA / derivatives	-	+	+	
MILK / derivatives (incl. Lactose)	+	+	+	Butter
NUTS/ derivatives**	-	+	+	Almonds, hazelnuts, cashews
CELERY/ derivatives	-	-	-	
MUSTARD/ derivatives	-	-	-	
SESAME seeds/derivatives	-	-	-	
SULPHITES (>10 mg/kg SO2)	-	-	-	
LUPIN / derivatives	-	-	-	
MOLLUSCS	-	-	-	

*wheat, rye, oats, spelt, kamut and their hybridised strains
** NUTS: almond, hazelnut, walnut, cashew, pecan, brazil, pistachio, macadamian

6 GMO-status

Not applicable - no ingredients, carriers or micro-organisms derived from GM sources. No specific labelling is required for the product on the basis of the Commission Regulation (EC) 1829/2033 and CE N° 1830/2003.

7 NUTRITIONAL COMPOSITION

CONSTITUENTS	PER 100G
Energy (kJ)	**1726**
Energy (kcal)	**410**
Protein	**5,3**
Carbohydrates	**66**
Of which sugars	**44**
Of which polyols	
Of which starch	
Fat	**14**
Of which saturated	**8,5**
Of which mono-unsaturated	**4,0**
Of which poly-unsaturated	**0,5**
Of which trans	**0,38**
Of which cholesterol (mg)	**59**
Fibre	**1,2**
Sodium	**0,43**
Salt	**1,1**

8 CODE TRACEABILITY

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BEST BEFORE	DD/MM/YYYY

9 TRANSPORT AND STORAGE CONDITIONS

Transport: 18°C
Storage conditions: 18°C
Shelf life: from production date 7 months

10 MANUFACTURER

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Site: Ieper and Lo
Audit company: SGS
Certificate ID - Ieper: BE16/819942389 Site Ieper COID: 53426
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12 GENERAL

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