



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 De Leiteweg 9, 8020 Oostkamp
Brand Name	Jules Destrooper
Product Name	Chocolate covered biscuits with crispy rice
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

<b>2 Product description</b>	
Biscuit with puffed rice, enrobed with dark chocolate.	

Picture disclaimer: Actual colours may vary

<b>3.1 Ingredients (as per ingredient label)</b>
Chocolate (57%) (cocoa mass, sugar, cocoa butter, <b>milk</b> fat, emulsifier: lecithins ( <b>soy</b> )), <b>wheat</b> flour, sugar, butter (6%) ( <b>milk</b> ), barn <b>eggs</b> , puffed rice (2%), invert sugar syrup, raising agents: sodium carbonates, ammonium carbonates, vanilla extract, 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>
Chocolate	-	57%**	Belgium
Wheat flour	-	19%	EU
Sugar	-	13%	EU
Butter	-	6%**	EU
Barn eggs	-	2%	EU
Puffed rice	-	2%**	EU
Invert sugar syrup	-	<2%	EU
Raising agents	Sodium carbonates, ammonium carbonates	<2%	EU
Vanilla extract	-	<2%	Madagascar
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)

## Rice crunch

<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)	2097
Energy (kcal)	501
Total Fat (g)	24
- Saturated Fat (g)	14
- Mono unsaturated (g)	7,0
- Poly unsaturated (g)	1,0
- Trans Fat (g)	0,2
Total Carbohydrate (g)	63
- Sugars (g)	40
Fibre (g)	3,9
Protein (g)	7,1
Salt (g)	0,46
Sodium (g)	0,18
Cholesterol (mg)	25
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>	<b>Parameter</b>
Acrylamide level	<350 µg/kg

## Rice crunch

6.1 Sensorial properties	
<i>Colour</i>	Chocolate
<i>Odour</i>	Chocolate, butter, vanilla
<i>Taste</i>	Butter, crispy rice and chocolate
<i>Structure</i>	Sweet and crispy

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
	



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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)

<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, 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)	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)	

<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>	
<b>Colour</b>	Milk chocolate and white drizzle.
<b>Odour</b>	Cinnamon & chocolate.
<b>Taste</b>	Creamy, spicy, cocoa and cinnamon.
<b>Structure</b>	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 191 867</p>	