

Butter crisps




Biscuiterie Jules Destrooper N.V.
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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 crisps
Country of Origin	Belgium
Storage Temperature	Protect from heat and humidity (10°C - 24°C)
Shelf life - format:	75g, 100g, 175g, 700g: From production date 14 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	
<p>Golden crisp butter waffle baked according to the 19th-century family recipe.</p>	

Picture disclaimer: Actual colours may vary

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

3.2 Ingredients (recipe & origin)			
Ingredients	Analysis of compound ingredients	% In finished product*	Origin
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

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 ₂		x	
13	Lupin		x	
14	Molluscs		x	

4 Nutrition Information (average values per 100g of food) - analysed	
Energy / Nutrient	Parameter
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
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	
Color	Golden brown
Odour	Intense butter and caramelised sugar flavour
Taste	Butter and sugar
Structure	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
	

Caramelized butter biscuits



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PRODUCT SPECIFICATION	
1 General Information	
Manufacturer's Name	Biscuiterie Jules Destrooper
Manufacturer's Address	Zwaanhofweg 20, 8900 Ieper
Brand Name	Jules Destrooper
Product Name	Caramelized butter biscuits
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	No MAP packaging
Radiation	Non-ionized
Quality	IFS, BRC, Kosher

2 Product description	
Crunchy butter biscuit with cinnamon flavour.	

Picture disclaimer: Actual colours may vary

3.1 Ingredients (as per ingredient label)
Wheat flour, candy powder, butter (15%) (milk), barn eggs, raising agent: sodium carbonates, candy syrup, sea salt, cinnamon.

3.2 Ingredients (recipe & origin)			
<i>Ingredients</i>	<i>Analysis of compound ingredients</i>	<i>% In finished product*</i>	<i>Origin</i>
Wheat flour	-	45%	EU
Candy powder	-	33%	EU
Butter	-	15%**	EU
Barn eggs	-	5%	EU
Raising agent	Sodium carbonates	<2%	EU
Candy syrup	-	<2%	EU
Sea salt	-	<2%	Australia, Bonaire
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)			

Caramelized butter biscuits

3.3 Allergen Details				
<i>Regulation (EU) No 1169/2011, Annex II.</i>		<i>Contains</i>	<i>Absent</i>	<i>May contain</i>
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, cashews, hazelnut, pecan, macadamia)
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) - analysed	
<i>Energy / Nutrient</i>	<i>Parameter</i>
Energy (kJ)	1916
Energy (kcal)	455
Total Fat (g)	15
- Saturated Fat (g)	9,3
- Mono unsaturated (g)	3,4
- Poly unsaturated (g)	0,8
- Trans Fat (g)	0,4
Total Carbohydrate (g)	73
- Sugars (g)	36
Fibre (g)	1,7
Protein (g)	6,4
Salt (g)	1,1
Sodium (g)	0,46
Cholesterol (mg)	56
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	
<i>Colour</i>	Brown
<i>Odour</i>	Butter, sugar and cinnamon
<i>Taste</i>	Candy powder and cinnamon
<i>Structure</i>	Crunchy

Caramelized butter biscuits

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>JULES DESTROOPER Zwaanhofweg 20 B-8900 IEPER Tel: 058/28 80 41 BTW: BE0426 191 067</p>	



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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)

3.3 Allergen Details				
<i>Regulation (EU) No 1169/2011, Annex II.</i>		<i>Contains</i>	<i>Absent</i>	<i>May contain</i>
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 ₂		x	
13	Lupin		x	
14	Molluscs		x	


4 Nutrition Information (average values per 100g of food) - analysed	
<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)	

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	
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 191 867</p>	


Butter crisps with chocolate coating



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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 crisps with chocolate coating
Country of Origin	Belgium
Storage Temperature	Protect from heat and humidity (16°C - 20°C)
Shelf life - format:	From production date 14 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 GS, Kosher

2 Product description
<p>Golden crisp butter waffle baked according to the 19th-century family recipe with a coating of pure Belgian chocolate.</p> 

3.1 Ingredients (as per ingredient label)
Wheat flour, sugar, butter (16%) (milk), chocolate (13%) (cocoa mass, sugar, cocoa butter, milk fat, emulsifier: lecithins (soy)), barn eggs, raising agent: ammonium carbonates, sea salt.

3.2 Ingredients (recipe & origin)			
Ingredients	Analysis of compound ingredients	% In finished product*	Origin
Wheat flour	-	36%	EU
Sugar	-	31%	EU
Butter	-	16%**	EU
Chocolate	-	13%**	Belgium
Barn eggs	-	5%	EU
Raising agent: ammonium carbonates	-	<2%	EU
Sea salt	-	<2%	Bonaire - Australia

* % based on dough recipe without water

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

Butter crisps with chocolate coating

3.3 Allergen Details				
<i>Regulation (EU) No 1169/2011, Annex II.</i>		<i>Contains</i>	<i>Absent</i>	<i>May contain</i>
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 ₂		x	
13	Lupin		x	
14	Molluscs		x	

4 Nutrition Information (average values per 100g of food) - calculated	
<i>Energy / Nutrient</i>	<i>Parameter</i>
Energy (kJ)	2010
Energy (kcal)	478
Total Fat (g)	18
- Saturated Fat (g)	11
- Mono unsaturated (g)	
- Poly unsaturated (g)	
- Trans Fat (g)	
Total Carbohydrate (g)	71
- Sugars (g)	41
Fibre (g)	
Protein (g)	6,4
Salt (g)	0,35
Sodium (g)	0,14
Cholesterol (mg)	
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	
Colour	Golden brown with chocolate coating
Odour	Intense butter and caramelised sugar flavour with chocolate
Taste	Butter, sugar and chocolate
Structure	Crunchy

Butter crisps with chocolate coating

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	19/11/2021
