



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

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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	Jules' Finest
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, 250g
Radiation	Non-ionized
Quality	IFS, BRC, Kosher

2 Product description

Almond Florentines, Butter crisps, Butter waffles, Almond thins and Cinnamon biscuits covered in milk chocolate.



Picture disclaimer: Actual colours may vary

3.1 Ingredients (as per ingredient label)

Wheat flour, sugar, butter (15%) (milk), milk chocolate (14%) (sugar, cocoa butter, whole milk powder, cocoa mass, emulsifier: lecithins (soy)), candy powder, barn eggs, almonds (5%), white chocolate (sugar, cocoa butter, whole milk powder, emulsifier: lecithins (soy)), chocolate (cocoa mass, sugar, cocoa butter, milk fat, emulsifier: lecithins (soy)), corn starch, honey, glucose, candied fruit pieces (sugar, orange peel, melon, glucose-fructose syrup, cherry concentrate, acidity regulator: citric acid), sea salt, raising agents: ammonium carbonates, sodium carbonates, vanilla extract, candy syrup, cinnamon.

3.2 Ingredients (recipe & origin)

Ingredients	Analysis of compound ingredients	% In finished product*	Origin
Wheat flour	-	29%	EU
Sugar	-	17%	EU
Butter	-	15%**	EU
Milk chocolate	-	14%**	Belgium
Candy powder	-	9%	EU
Barn eggs	-	7%	EU
Almonds	-	5%**	EU
White chocolate	-	<2%**	Belgium
Chocolate	-	<2%**	Belgium

Corn starch	-	<2%	EU
Honey	-	<2%	Worldwide
Glucose	-	<2%	EU
Candied fruit pieces	-	<2%	Worldwide
Sea salt	-	<2%	Australia, Bonaire
Raising agents	Ammonium carbonates, sodium carbonates	<2%	EU
Vanilla extract	-	<2%	Madagascar
Candy syrup	-	<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>			
	<b>Contains</b>	<b>Absent</b>	<b>May contain</b>
<b>1 Cereals containing gluten</b> (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 Crustacean and crustacean products</b>		<b>x</b>	
<b>3 Egg and egg products</b>	<b>x</b>		
<b>4 Fish and fish products</b>		<b>x</b>	
<b>5 Peanuts</b>		<b>x</b>	
<b>6 Soy and their products</b>	<b>x</b>		
<b>7 Milk and milk products (including lactose)</b>	<b>x</b>		
<b>8 Nut and nut products</b> (almonds, hazelnuts, walnuts, cashews, pecan nuts, brazil nuts, pistachio nuts, macadamia/queenland nuts)	<b>x (almond)</b>		<b>x</b> (hazelnut, cashews, pecan, macadamia)
<b>9 Celery</b>		<b>x</b>	
<b>10 Mustard</b>		<b>x</b>	
<b>11 Sesame</b>		<b>x</b>	
<b>12 Sulphur dioxide and sulphites</b> (E220 - E228) >10mg/kg or >10mg/l SO <sub>2</sub>		<b>x</b>	
<b>13 Lupin</b>		<b>x</b>	
<b>14 Molluscs</b>		<b>x</b>	

<b>4 Nutrition Information (average values per 100g of food) - analysed</b>	
<b>Energy / Nutrient</b>	<b>Parameter</b>
Energy (kJ)	2071
Energy (kcal)	494
Total Fat (g)	22
- Saturated Fat (g)	13
- Mono unsaturated (g)	6,4
- Poly unsaturated (g)	1,4
- Trans Fat (g)	0,4
Total Carbohydrate (g)	66
- Sugars (g)	40
Fibre (g)	1,7
Protein (g)	6,8
Salt (g)	0,5
Sodium (g)	0,2
Cholesterol (mg)	63
Tolerances see: Guidance document European Commission to the setting of tolerances for nutrient values declared on a label (Dec. 2012)	


## Jules' Finest

<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>Colour</b>	Chocolate and golden brown
<b>Odour</b>	Chocolate, almonds, cinnamon, butter
<b>Taste</b>	Chocolate, almonds, cinnamon, butter
<b>Structure</b>	Crispy and crunchy

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

<b>6.3 Microbiological properties</b>		
<b>Parameter</b>	<b>Typical value</b>	<b>Tolerance</b>
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>	
<b>Company Stamp / Authorized Signature</b>	<b>Date</b>
Quality - Jules Destrooper	11/01/2021
 <p>Zwaanhofweg 20 B-8900 IEPER Tel: 058/28 80 41 BTW: BE0426 191 967</p>	