

Almond florentines



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	Almond florentines
Country of Origin	Belgium
Storage Temperature	Protect from heat and humidity (16°C - 20°C)
Shelf life - format:	100g: From production date 12 months - yyyy/mm/dd
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

Crispy caramel biscuit with almonds, dipped in Belgian chocolate.



Picture disclaimer: Actual colours may vary

3.1 Ingredients (as per ingredient label)

Ingredients: Sugars (sugar, honey, glucose, brown sugar), Almonds, Butter (milk), Chocolate (cocoa mass, sugar, cocoa butter, milk fat, soy lecithin (emulsifier)), Milk chocolate (sugar, cocoa butter, whole milk powder, cocoa mass, soy lecithin (emulsifier)), White chocolate (sugar, cocoa butter, whole milk powder, soy lecithin (emulsifier)), Wheat flour, Candied fruit pieces (sugar, orange peel, melon, glucose-fructose syrup, cherry concentrate, citric acid), Sea salt, Sodium carbonates.

May contain: Eggs, Hazelnuts, Cashews, Pecan nuts, Macadamia nuts, Other gluten.

Ingrédients: Sucres (sucre, miel, glucose, cassonade), Amandes, Beurre (lait), Chocolat (pâte de cacao, sucre, beurre de cacao, matière grasses laitières, lécithine de soja (émulsifiant)), Chocolat au lait (sucre, beurre de cacao, lait entier en poudre, pâte de cacao, lécithine de soja (émulsifiant)), Chocolat blanc (sucre, beurre de cacao, lait entier en poudre, lécithine de soja (émulsifiant)), Farine de blé, Pépites de fruits confits (sucre, écorce d'orange, melon, sirop de glucose-fructose, concentré de cerise, acide citrique), Sel marin, Carbonates de sodium.

Peut contenir: Oeufs, Noisettes, Noix de cajou, Pacanes, Noix de macadamia, d'Autres gluten.

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3.2 Ingredients (recipe & origin)			
Ingredients	Analysis of compound ingredients	% In finished product*	Origin
Almonds	-	22%**	EU
Sugar	-	19%	EU
Butter	-	11%**	EU
Chocolate	-	10%**	Belgium
Milk chocolate	-	10%**	Belgium
White chocolate	-	10%**	Belgium
Wheat flour	-	5%	EU
Honey	-	5%	Worldwide
Glucose	-	4%	EU
Brown sugar	-	4%	EU
Candied fruit pieces	-	2%	Worldwide
Sea salt	-	<2%	Australia, Bonaire
Raising agent	Sodium carbonates	<2%	EU
* % 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				
Regulation (EU) No 1169/2011, Annex II.		Contains	Absent	May contain
1	Eggs			x
2	Milk	x (butter)		
3	Mustard		x	
4	Peanuts		x	
5	Crustaceans and molluscs		x	
6	Fish		x	
7	Sesame seeds		x	
8	Soy	x (lecithins)		
9	Sulphites		x	
10	Tree nuts (almonds, Brazil nuts, cashews, hazelnuts, macadamia nuts, pecans, pine nuts, pistachios and walnuts)	x (almonds)		x (hazelnut, cashews, pecan, macadamia)
11	Wheat and triticale	x (wheat)		x (rye, spelt, oats)

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4 Nutrition Information (average values per serving) - analysed

Nutrition facts	
Valeur nutritive	
Per 4 cookies (33 g) pour 4 biscuits (33 g)	
Calories 170	% Daily Value* % valeur quotidienne*
Fat / Lipides 10 g	13%
Saturated / saturés 4.5 g	23%
+ Trans / trans 0 g	
Carbohydrate / Glucides 18 g	
Fibre / Fibres 1 g	4%
Sugars / Sucres 16 g	16%
Protein / Protéines 3 g	
Cholesterol / Cholestérol 10 mg	
Sodium 15 mg	1%
Potassium 100 mg	2%
Calcium 40 mg	3%
Iron / Fer 1 mg	6%
*5% or less is a little , 15% or more is a lot	
*5% ou moins c'est peu , 15% ou plus c'est beaucoup	


5 Acrylamide level (µg/kg)	
Regulation (EU) No 2017/2158, Annex IV.	Parameter
Acrylamide level	<350 µg/kg

6.1 Sensorial properties	
Colour	Golden brown with dark, milk and white chocolate
Odour	Chocolate and caramel
Taste	Almonds and chocolate
Structure	Sweet and 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

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For release	
<i>Company Stamp / Authorized Signature</i>	<i>Date</i>
Quality - Jules Destrooper	2021-03-08
	


Chocolate thins



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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	Chocolate covered candy biscuits
Country of Origin	Belgium
Storage Temperature	Protect from heat and humidity (16°C - 20°C)
Shelf life - format:	100g: From production date 15 months - yyyy/mm/dd
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	<div style="display: flex; justify-content: space-between; align-items: center;"> <div style="width: 60%;"> <p>Crispy baked candy biscuits, richly coated in Belgian chocolate.</p> </div> <div style="width: 35%; text-align: center;">  </div> </div>
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Picture disclaimer: Actual colours may vary

3.1 Ingredients (as per ingredient label)	<p>Ingredients: Chocolate (cocoa mass, sugar, cocoa butter, milk fat, soy lecithin (emulsifier)), Milk chocolate (sugar, cocoa butter, dried whole milk, cocoa mass, soy lecithin (emulsifier)), Wheat flour, Sugars (brown sugar), White chocolate (sugar, cocoa butter, dried whole milk, soy lecithin (emulsifier)), Butter (milk), Sea salt, Sodium carbonates.</p> <p>May contain: Eggs, Almonds, Hazelnuts, Cashews, Pecan nuts, Macadamia nuts, Other gluten.</p> <p>Ingrédients: Chocolat (pâte de cacao, sucre, beurre de cacao, matières grasses laitières, lécithine de soja (émulsifiant)), Chocolat au lait (sucre, beurre de cacao, lait entier en poudre, pâte de cacao, lécithine de soja (émulsifiant)), Farine de blé, Sucres (cassonade), Chocolat blanc (sucre, beurre de cacao, lait entier en poudre, lécithine de soja (émulsifiant)), Beurre (lait), Sel marin, Carbonates de sodium.</p> <p>Peut contenir: Oeufs, Amandes, Noisettes, Noix de cajou, Pacanes, Noix de macadamia, d'Autres gluten.</p>
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3.2 Ingredients (recipe & origin)			
Ingredients	Analysis of compound ingredients	% In finished product*	Origin
Chocolate	-	24%**	Belgium
Milk chocolate	-	24%**	Belgium
Wheat flour	-	20%	EU
Brown sugar	-	14%**	EU
White chocolate	-	12%**	Belgium

Chocolate thins

Butter	-	5%**	EU
Sea salt	-	<2%	Australia, Bonaire
Raising agent	Sodium carbonates	<2%	EU
*% 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				
Regulation (EU) No 1169/2011, Annex II.		Contains	Absent	May contain
1	Eggs			x
2	Milk	x (butter)		
3	Mustard		x	
4	Peanuts		x	
5	Crustaceans and molluscs		x	
6	Fish		x	
7	Sesame seeds		x	
8	Soy	x (lecithins)		
9	Sulphites		x	
10	Tree nuts (almonds, Brazil nuts, cashews, hazelnuts, macadamia nuts, pecans, pine nuts, pistachios and walnuts)			x (almond, hazelnut, cashews, pecan, macadamia)
11	Wheat and triticale	x (wheat)		x (rye, spelt, oats)

4 Nutrition Information (average values per serving) - analysed

Nutrition facts	
Valeur nutritive	
Per 3 cookies (30 g)	
pour 3 biscuits (30 g)	
Calories 150	% Daily Value*
	% valeur quotidienne*
Fat / Lipides 8 g	11%
Saturated / saturés 4,5 g	23%
+ Trans / trans 0 g	
Carbohydrate / Glucides 19 g	
Fibre / Fibres 1 g	4%
Sugars / Sucres 14 g	14%
Protein / Protéines 2 g	
Cholesterol / Cholestérol 5 mg	
Sodium 50 mg	2%
Potassium 75 mg	2%
Calcium 30 mg	2%
Iron / Fer 1,1 mg	6%
*5% or less is a little , 15% or more is a lot	
*5% ou moins c'est peu , 15% ou plus c'est beaucoup	


Chocolate thins

5 Acrylamide level (µg/kg)	
<i>Regulation (EU) No 2017/2158, Annex IV.</i>	Parameter
Acrylamide level	<350 µg/kg

6.1 Sensorial properties	
Colour	Chocolate, milk chocolate and white chocolate
Odour	Chocolate
Taste	Rich, mild and slightly bitter to creamy with a touch of caramel
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	2021-01-11
 <p>Zwaanhofweg 20 B-8900 IEPER Tel: 058/28 80 41 BTW: BE0426 191 887</p>	