


Butter crisps



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	
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)			
<i>Ingredients</i>	<i>Analysis of compound ingredients</i>	<i>% In finished product*</i>	<i>Origin</i>
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
 <p>Zwaanhofweg 20 B-8900 IEPER Tel: 058/28 80 41 BTW: BE0426 101 007</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				
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) - calculated	
Energy / Nutrient	Parameter
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)	
Regulation (EU) No 2017/2158, Annex IV.	Parameter
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
 Zwaanhofweg 20 B-8900 IEPER Tel: 058/28 80 41 BTW: BE0426 191 887	



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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 a layer of salted caramel compound
Country of Origin	Belgium
Storage Temperature	Protect from heat and humidity (16-20°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	MAP packaging
Radiation	Non-ionized
Quality	IFS, BRCGS, Kosher

2 Product description
Golden crisp butter waffle baked according to the 19th-century family recipe with a a layer of salted caramel coating.

Picture disclaimer: Actual colours may vary

3.1 Ingredients (as per ingredient label)
Wheat flour, sugar, butter (16%) (milk), salted caramel compound (13%) (sugar, vegetable oils and fat (palm), milk powder, natural caramelised sugar, fruit and vegetable concentrates, salt, fat reduced cocoa powder, emulsifier: soy lecithin, natural caramel flavour), 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
Caramel compound	-	13%**	EU
Barn eggs	-	5%	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)

Natuurboterwafel gezouten karamel

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) - calculated	
Energy / Nutrient	Parameter
Energy (kJ)	2049
Energy (kcal)	489
Total Fat (g)	19
- Saturated Fat (g)	13
- Mono unsaturated (g)	
- Poly unsaturated (g)	
- Trans Fat (g)	
Total Carbohydrate (g)	74
- Sugars (g)	45
Fibre (g)	1,2
Protein (g)	5,5
Salt (g)	0,63
Sodium (g)	
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)	
Regulation (EU) No 2017/2158, Annex IV.	Parameter
Acrylamide level	<350 µg/kg

6.1 Sensorial properties	
Colour	Golden brown with caramel coating
Odour	Intense butter and caramelised sugar
Taste	Butter, sugar and caramel
Structure	Crunchy

Natuurboterwafel gezouten karamel

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)	Not detected in 25g	Not detected in 25g

For release	
<i>Company Stamp / Authorized Signature</i>	<i>Date</i>
Quality - Jules Destrooper	13/10/2022
 <p>JULES DESTROOPER Zwaanhofweg 20 B-8900 IEPER Tel: 058/28 80 41 BTW: BE0426 191 067</p>	