

Almond thins



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 thins
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	Packaged in a protected atmosphere
Radiation	Non-ionized
Quality	IFS, BRC, Kosher

2 Product description

A crisp almond and butter biscuit with almond slices.



Picture disclaimer: Actual colours may vary

3.1 Ingredients (as per ingredient label)

Wheat flour, candy powder, butter (13%) (milk), almonds (10%), sea salt, raising agent: sodium carbonates.

3.2 Ingredients (recipe & origin)

Ingredients	Analysis of compound ingredients	% In finished product*	Origin
Wheat flour	-	46%	EU
Candy powder	-	33%	EU
Butter	-	13%**	EU
Almonds	-	10%**	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)

Almond thins

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)		x (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)	1928
Energy (kcal)	458
Total Fat (g)	15
- Saturated Fat (g)	7,3
- Mono unsaturated (g)	5,2
- Poly unsaturated (g)	1,5
- Trans Fat (g)	0,4
Total Carbohydrate (g)	72
- Sugars (g)	34
Fibre (g)	2,1
Protein (g)	7,4
Salt (g)	0,97
Sodium (g)	0,39
Cholesterol (mg)	31
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>	Golden brown
<i>Odour</i>	Butter and almonds
<i>Taste</i>	Butter
<i>Structure</i>	Crunchy

Almond thins

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>Zwaanhofweg 20 B-8900 IEPER Tel: 058/28 80 41 BTW: BE0426 191 887</p>	


Butter crisps



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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)			
<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 waffles



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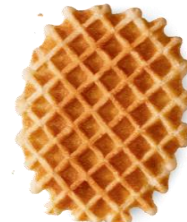
PRODUCT SPECIFICATION

1 General Information

Manufacturer's Name	Biscuiterie Jules Destrooper
Manufacturer's Address	Zwaanhofweg 20, 8900 Ieper
Brand Name	Jules Destrooper
Product Name	Butter waffles
Country of Origin	Belgium
Storage Temperature	Protect from heat and humidity (10°C - 24°C)
Shelf life - format:	50g, 100g, 125g, 500g: 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
Radiation	Non-ionized
Quality	IFS, BRC, Kosher

2 Product description

Light golden-baked and vanilla butter waffles.



Picture disclaimer: Actual colours may vary

3.1 Ingredients (as per ingredient label)

Wheat flour, sugar, butter (26%) (milk), barn eggs, corn starch, vanilla extract, sea salt, raising agent: ammonium carbonates.

3.2 Ingredients (recipe & origin)

Ingredients	Analysis of compound ingredients	% In finished product*	Origin
Wheat flour	-	35%	EU
Sugar	-	27%	EU
Butter	-	26%**	EU
Barn eggs	-	13%	EU
Corn starch	-	2%	EU
Vanilla extract	-	<2%	Madagascar
Sea salt	-	<2%	Australia, Bonaire
Raising agent	Ammonium 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)

Butter waffles

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)	2142
Energy (kcal)	512
Total Fat (g)	26
- Saturated Fat (g)	16
- Mono unsaturated (g)	6,2
- Poly unsaturated (g)	1,2
- Trans Fat (g)	0,6
Total Carbohydrate (g)	62
- Sugars (g)	30
Fibre (g)	1,1
Protein (g)	6,6
Salt (g)	0,6
Sodium (g)	0,25
Cholesterol (mg)	134
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
Odour	Butter and vanilla
Taste	Butter
Structure	Crunchy

Butter waffles

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	
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