





# Technical Product Specification

Almond thins

Author: Stefanie Dumarey

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Version: 4

Review date: 25/05/2020

## 1 PRODUCT NAME

Product name: Almond thins 528g – 120st

Article code: 61AM0BE

## 2 PRODUCT DESCRIPTION

A crisp almond and butter biscuits with almond slices.

## 3 PRODUCT COMPOSITION

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

| <u>INGREDIENTS</u>               | <u>% ON TOTAL</u> |
|----------------------------------|-------------------|
| Wheat flour                      | 44,8              |
| Candy powder                     | 31,9              |
| Butter                           | 13                |
| Almonds                          | 9,7               |
| Sea Salt                         | < 2               |
| Raising agent: sodium carbonates | < 2               |
| TOTAL                            | 100               |

## 4 PRODUCT SPECIFICATION

### 4.1 Sensorial data

Colour: Golden brown

Taste: Roasted

Odour: Caramelised flavour

Consistency: Sweet and crispy

### 4.2 Chemical and physical parameters

| <u>PRODUCT VARIABLES</u> |                       |                     |
|--------------------------|-----------------------|---------------------|
| PARAMETER                | TARGET                | TOLERANCE           |
| Pack weight:             | <b>Nominal weight</b> | <b>E- tolerance</b> |
| Moisture content:        | <b>2,0 %</b>          | <b>+/- 0,5%</b>     |
| Water activity           | <b>&lt;0.65</b>       | <b>&lt;0.65</b>     |

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## 4.3 Microbiological risks

| PARAMETER              | TARGET (cfu/gram)  |
|------------------------|--------------------|
| Total plate count      | <1000              |
| E. coli                | <10                |
| Yeast                  | <100               |
| Moulds                 | <100               |
| Listeria monocytogenes | Absent in 25 grams |
| Salmonella             | Absent in 25 grams |
| Staphylococcus aureus  | <100               |

## 5 ALLERGENS

|  | PRESENT IN THE COMPOSITION | POSSIBLE CONTAMINATION | PRESENT IN THE FACTORY | COMMENTS                    |
|--|----------------------------|------------------------|------------------------|-----------------------------|
| CEREALS containing gluten/derivatives* | +                          | +                      | +                      | Wheat flour                 |
| CRUSTACEANS / derivatives              | -                          | -                      | -                      |                             |
| EGGS/ derivatives                      | -                          | +                      | +                      | Eggs                        |
| FISH/ derivatives                      | -                          | -                      | -                      |                             |
| PEANUTS/ derivatives                   | -                          | -                      | -                      |                             |
| SOYA / derivatives                     | -                          | +                      | +                      | Soy lecithins               |
| MILK / derivatives (incl. Lactose)     | +                          | +                      | +                      | Butter                      |
| NUTS/ derivatives**                    | +                          | +                      | +                      | Almonds, hazelnuts, cashews |
| CELERY/ derivatives                    | -                          | -                      | -                      |                             |
| MUSTARD/ derivatives                   | -                          | -                      | -                      |                             |
| SESAME seeds/derivatives               | -                          | -                      | -                      |                             |
| SULPHITES (>10 mg/kg SO <sub>2</sub> ) | -                          | -                      | -                      |                             |
| LUPIN / derivatives                    | -                          | -                      | -                      |                             |
| MOLLUSCS                               | -                          | -                      | -                      |                             |

\*wheat, rye, oats, spelt, kamut and their hybridised strains

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\*\* NUTS: almond, hazelnut, walnut, cashew, pecan, brazil, pistachio, macadamian

## 6 GMO-status

Not applicable - no ingredients, carriers or micro-organisms derived from GM sources. No specific labelling is required for the product on the basis of the Commission Regulation (EC) 1829/2003 and CE N° 1830/2003.

## 7 NUTRITIONAL COMPOSITION

| <u>CONSTITUENTS</u>       | <u>PER 100G</u> |
|---------------------------|-----------------|
| Energy (kJ)               | <b>1910</b>     |
| Energy (kcal)             | <b>454</b>      |
| Protein                   | <b>6,9</b>      |
| Carbohydrates             | <b>72</b>       |
| Of which sugars           | <b>36</b>       |
| Of which polyols          |                 |
| Of which starch           |                 |
| Fat                       | <b>15</b>       |
| Of which saturated        | <b>7,3</b>      |
| Of which mono-unsaturated | <b>6,0</b>      |
| Of which poly-unsaturated | <b>1,3</b>      |
| Of which trans            | <b>0,45</b>     |
| Of which cholesterol (mg) | <b>29</b>       |
| Fibre                     | <b>2,2</b>      |
| Sodium                    | <b>0,4</b>      |
| Salt                      | <b>1,0</b>      |

## 8 CODE TRACEABILITY

|          |   |
|----------|---|
| LOT CODE | 0000XXXXXX of XXXXXX<br>X = number created by SAP-program |
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## **9 TRANSPORT AND STORAGE CONDITIONS**

Transport: 18°C

Storage conditions: 18°C

Shelf life: from production date 7 months

## **10 MANUFACTURER**

Name: Biscuiterie Jules Destrooper

Contact: Emmy Decadt

Adres: Zwaanhofweg 20, 8900 Ieper

Telephone: +32 (0) 57 22 43 29

E-mail: emmy.decadt@julesdestrooper.com

## **11 FOOD SAFETY AUDIT INFORMATION**

Type of Certification: BRC

Site: Ieper and Lo

Audit company: SGS

Certificate ID - Ieper: BE16/819942411

Certificate ID - Lo: BE16/819942403

BRC Site Code: 1785928

BRC Site Code: 1156706

Type of Certification: IFS

Site: Ieper and Lo

Audit company: SGS

Certificate ID - Ieper: BE16/819942389

Certificate ID - Lo: BE16/819942388

Site Ieper COID: 53426

Site Lo COID: 53351

## **12 GENERAL**

The product and the package are conforming to the food regulations operative in the EC.  
Changes will only be made after customer's approval.



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## 13 PRODUCT NAME

Product name: Butter waffles 120 x 6g

Article number: 61PW0BE

## 14 PRODUCT DESCRIPTION

Light golden-baked and vanilla butter waffles.

## 15 PRODUCT COMPOSITION

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

| <u>INGREDIENTS</u>                 | <u>% ON TOTAL</u> |
|------------------------------------|-------------------|
| Wheat flour                        | 33,3              |
| Butter                             | 26                |
| Sugar                              | 25,9              |
| Barn eggs                          | 12,8              |
| Corn starch                        | < 2               |
| Vanilla extract                    | < 2               |
| Sea Salt                           | < 2               |
| Raising agent: ammonium carbonates | < 2               |
| <b>TOTAL</b>                       | <b>100</b>        |

## 16 PRODUCT SPECIFICATION

### 16.1 Sensorial data

Colour: Golden brown

Taste: Butter

Odour: Butter and vanilla

Consistence: Crunchy

### 16.2 Chemical and physical parameters

| <u>PRODUCT VARIABLES</u> |                       |                     |
|--------------------------|-----------------------|---------------------|
| PARAMETER                | TARGET                | TOLERANCE           |
| Pack weight:             | <b>Nominal weight</b> | <b>E- tolerance</b> |
| Moisture content:        | <b>3,0 %</b>          | <b>+/- 0,5%</b>     |
| Water activity           | <b>&lt;0,65</b>       | <b>&lt;0,65</b>     |

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## 16.3 Microbiological risks

| PARAMETER              | TARGET (cfu/gram)  |
|------------------------|--------------------|
| Total plate count      | <1000              |
| E. coli                | <10                |
| Yeast                  | <100               |
| Moulds                 | <100               |
| Listeria monocytogenes | Absent in 25 grams |
| Salmonella             | Absent in 25 grams |
| Staphylococcus aureus  | <100               |

## 17 ALLERGENS

|  | PRESENT IN THE COMPOSITION | POSSIBLE CONTAMINATION | PRESENT IN THE FACTORY | COMMENTS                    |
|--|----------------------------|------------------------|------------------------|-----------------------------|
| CEREALS containing gluten/derivatives* | +                          | +                      | +                      | Wheat flour                 |
| CRUSTACEANS / derivatives              | -                          | -                      | -                      |                             |
| EGGS/ derivatives                      | +                          | +                      | +                      | Eggs                        |
| FISH/ derivatives                      | -                          | -                      | -                      |                             |
| PEANUTS/ derivatives                   | -                          | -                      | -                      |                             |
| SOYA / derivatives                     | -                          | +                      | +                      | Soy lecithins               |
| MILK / derivatives (incl. Lactose)     | +                          | +                      | +                      | Butter                      |
| NUTS/ derivatives**                    | -                          | +                      | +                      | Almonds, hazelnuts, cashews |
| CELERY/ derivatives                    | -                          | -                      | -                      |                             |
| MUSTARD/ derivatives                   | -                          | -                      | -                      |                             |
| SESAME seeds/derivatives               | -                          | -                      | -                      |                             |
| SULPHITES (>10 mg/kg SO <sub>2</sub> ) | -                          | -                      | -                      |                             |
| LUPIN / derivatives                    | -                          | -                      | -                      |                             |
| MOLLUSCS                               | -                          | -                      | -                      |                             |



|  |                          |  |              |
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\*wheat, rye, oats, spelt, kamut and their hybridised strains

\*\* NUTS: almond, hazelnut, walnut, cashew, pecan, brazil, pistachio, macadamian

## 18 GMO-status

Not applicable - no ingredients, carriers or micro-organisms derived from GM sources. No specific labelling is required for the product on the basis of the Commission Regulation (EC) 1829/2003 and CE N° 1830/2003.

## 19 NUTRITIONAL COMPOSITION

| <u>CONSTITUENTS</u>       | <u>PER 100G</u> |
|---------------------------|-----------------|
| Energy (kJ)               | <b>1860</b>     |
| Energy (kcal)             | <b>449</b>      |
| Protein                   | <b>5,5</b>      |
| Carbohydrates             | <b>55</b>       |
| Of which sugars           | <b>28</b>       |
| Of which polyols          |                 |
| Of which starch           |                 |
| Fat                       | <b>23</b>       |
| Of which saturated        | <b>14</b>       |
| Of which mono-unsaturated | <b>6,9</b>      |
| Of which poly-unsaturated | <b>0,78</b>     |
| Of which trans            | <b>1,3</b>      |
| Of which cholesterol (mg) | <b>124</b>      |
| Fibre                     | <b>0,87</b>     |
| Sodium                    | <b>0,24</b>     |
| Salt                      | <b>0,61</b>     |

## 20 CODE TRACEABILITY

|          |   |
|----------|---|
| LOT CODE | 0000XXXXXX of XXXXXX<br>X = number created by SAP-program |
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| BEST BEFORE | DD/MM/YYYY |

## **21 TRANSPORT AND STORAGE CONDITIONS**

Transport: 18°C

Storage conditions: 18°C

Shelf life: from production date 7 months

## **22 MANUFACTURER**

Name: Biscuiterie Jules Destrooper

Contact: Emmy Decadt

Adres: Zwaanhofweg 20, 8900 Ieper

Telephone: +32 (0) 57 22 43 29

E-mail: emmy.decadt@julesdestrooper.com

## **23 FOOD SAFETY AUDIT INFORMATION**

Type of Certification: BRC

Site: Ieper and Lo

Audit company: SGS

Certificate ID - Ieper: BE16/819942411

Certificate ID - Lo: BE16/819942403

BRC Site Code: 1785928

BRC Site Code: 1156706

Type of Certification: IFS

Site: Ieper and Lo

Audit company: SGS

Certificate ID - Ieper: BE16/819942389

Certificate ID - Lo: BE16/819942388

Site Ieper COID: 53426

Site Lo COID: 53351

## **24 GENERAL**

The product and the package are conforming to the food regulations operative in the EC.  
Changes will only be made after customer's approval.



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## 25 PRODUCT NAME

Product name: Butter Crisps 12x100g

Article number: 71NB100BE

## 26 PRODUCT DESCRIPTION

Golden crisp butter waffle baked according to the 19th-century family recipe.

## 27 PRODUCT COMPOSITION

**Ingredient list:** Wheat flour, sugar, butter (18%) (milk), barn eggs, sea salt, raising agent: ammonium carbonates.

| <u>INGREDIENTS</u>                 | <u>% ON TOTAL</u> |
|------------------------------------|-------------------|
| Wheat flour                        | 38,2              |
| Sugar                              | 32                |
| Butter                             | 18                |
| Barn eggs                          | 11,2              |
| Raising agent: ammonium carbonates | < 2               |
| Sea Salt                           | < 2               |
| TOTAL                              | 100               |

## 28 PRODUCT SPECIFICATION

### 28.1 Sensorial data

Colour: Golden brown

Taste: Butter and sugar

Odour: Intense butter and caramelised sugar flavour

Consistency: Crunchy

### 28.2 Chemical and physical parameters

| <u>PRODUCT VARIABLES</u> |                       |                     |
|--------------------------|-----------------------|---------------------|
| PARAMETER                | TARGET                | TOLERANCE           |
| Pack weight:             | <b>Nominal weight</b> | <b>E- tolerance</b> |
| Moisture content:        | <b>2,0 %</b>          | <b>+/- 0,5%</b>     |
| Water activity           | <b>&lt;0.65</b>       | <b>&lt;0.65</b>     |

|  |  |  |               |
|--|--|--|---------------|
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## 28.3 Microbiological risks

| <u>PARAMETER</u>       | <u>TARGET (cfu/gram)</u> |
|------------------------|--------------------------|
| Total plate count      | <1000                    |
| E. coli                | <10                      |
| Yeast                  | <100                     |
| Moulds                 | <100                     |
| Listeria monocytogenes | Absent in 25 grams       |
| Salmonella             | Absent in 25 grams       |
| Staphylococcus aureus  | <100                     |

## 29 ALLERGENS

|  | PRESENT IN THE COMPOSITION | POSSIBLE CONTAMINATION | PRESENT IN THE FACTORY | COMMENTS                    |
|--|----------------------------|------------------------|------------------------|-----------------------------|
| CEREALS containing gluten/derivatives* | +                          | +                      | +                      | Wheat flour                 |
| CRUSTACEANS / derivatives              | -                          | -                      | -                      |                             |
| EGGS/ derivatives                      | +                          | +                      | +                      | Eggs                        |
| FISH/ derivatives                      | -                          | -                      | -                      |                             |
| PEANUTS/ derivatives                   | -                          | -                      | -                      |                             |
| SOYA / derivatives                     | -                          | +                      | +                      | Soy lecithins               |
| MILK / derivatives (incl. Lactose)     | +                          | +                      | +                      | Butter                      |
| NUTS/ derivatives**                    | -                          | +                      | +                      | Almonds, hazelnuts, cashews |
| CELERY/ derivatives                    | -                          | -                      | -                      |                             |
| MUSTARD/ derivatives                   | -                          | -                      | -                      |                             |
| SESAME seeds/derivatives               | -                          | -                      | -                      |                             |
| SULPHITES (>10 mg/kg SO <sub>2</sub> ) | -                          | -                      | -                      |                             |
| LUPIN / derivatives                    | -                          | -                      | -                      |                             |
| MOLLUSCS                               | -                          | -                      | -                      |                             |

|  |                          |  |               |
|--|--------------------------|--|---------------|
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\*wheat, rye, oats, spelt, kamut and their hybridised strains

\*\* NUTS: almond, hazelnut, walnut, cashew, pecan, brazil, pistachio, macadamian

### **30 GMO-status**

Not applicable - no ingredients, carriers or micro-organisms derived from GM sources. No specific labelling is required for the product on the basis of the Commission Regulation (EC) 1829/2003 and CE N° 1830/2003.

### **31 NUTRITIONAL COMPOSITION**

| <b><u>CONSTITUENTS</u></b> | <b><u>PER 100G</u></b> |
|----------------------------|------------------------|
| Energy (kJ)                | <b>1724</b>            |
| Energy (kcal)              | <b>415</b>             |
| Protein                    | <b>5,1</b>             |
| Carbohydrates              | <b>65</b>              |
| Of which sugars            | <b>36</b>              |
| Of which polyols           |                        |
| Of which starch            |                        |
| Fat                        | <b>15</b>              |
| Of which saturated         | <b>9,1</b>             |
| Of which mono-unsaturated  | <b>4,3</b>             |
| Of which poly-unsaturated  | <b>0,48</b>            |
| Of which trans             | <b>0,10</b>            |
| Of which cholesterol (mg)  | <b>68</b>              |
| Fibre                      | <b>1,0</b>             |
| Sodium                     | <b>0,17</b>            |
| Salt                       | <b>0,41</b>            |

### **32 CODE TRACEABILITY**

|          |   |
|----------|---|
| LOT CODE | 0000XXXXXX of XXXXXX<br>X = number created by SAP-program |
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| BEST BEFORE | DD/MM/YYYY |

### **33 TRANSPORT AND STORAGE CONDITIONS**

Transport: 18°C

Storage conditions: 18°C

Shelf life: from production date 14 months

### **34 MANUFACTURER**

Name: Biscuiterie Jules Destrooper

Contact: Emmy Decadt

Adres: Zwaanhofweg 20, 8900 Ieper

Telephone: +32 (0) 57 22 43 29

E-mail: emmy.decadt@julesdestrooper.com

### **35 FOOD SAFETY AUDIT INFORMATION**

Type of Certification: BRC

Site: Ieper and Lo

Audit company: SGS

Certificate ID - Ieper: BE16/819942411

BRC Site Code: 1785928

Certificate ID - Lo: BE16/819942403

BRC Site Code: 1156706

Type of Certification: IFS

Site: Ieper and Lo

Audit company: SGS

Certificate ID - Ieper: BE16/819942389

Site Ieper COID: 53426

Certificate ID - Lo: BE16/819942388

Site Lo COID: 53351

### **36 GENERAL**

The product and the package are conforming to the food regulations operative in the EC.  
Changes will only be made after customer's approval.





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Version: 4

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## **37 PRODUCT NAME**

Product name: Virtuoso 12 x 100g

Article number: 71KA100BE

## **PRODUCT DESCRIPTION**

Cinnamon biscuit covered with milk chocolate and white drizzle.

## **38 PRODUCT COMPOSITION**

**EN: Ingredients:** Milk chocolate (59%) (sugar, cocoa butter, whole **milk** powder, cocoa mass, emulsifier: lecithins (**soy**)), **wheat** flour, candy powder, butter (**milk**), barn **eggs**, white chocolate (sugar, cocoa butter, whole **milk** powder, emulsifier: lecithins (**soy**)), candy syrup, raising agent: sodium carbonates, cinnamon.

**NL: Ingrediënten:** Melkchocolade 59% (suiker, cacaoboter, volle **melk**poeder, cacaomassa, emulgator: lecithinen (**soja**)), **tarwe**bloem, kandijcassonade, boter (**melk**), scharreleieren, witte chocolade (suiker, cacaoboter, volle **melk**poeder, emulgator: lecithinen (**soja**)), kandijsiroop, rijsmiddel: natriumcarbonaten, kaneel.

**FR: Ingrédients:** Chocolat au lait 59% (sucre, beurre de cacao, **lait** entier en poudre, pâte de cacao, émulsifiant : lécithines (**soja**)), farine de **blé**, cassonade de candi, beurre (**lait**), **oeufs** de poules élevées au sol, chocolat blanc (sucre, beurre de cacao, **lait** entier en poudre, émulsifiant : lécithines (**soja**)), sirop de candi, poudre à lever: carbonates de sodium, cannelle.

**DE: Zutaten:** Milkschokolade 59% (Zucker, Kakaobutter, Voll**milch**pulver, Kakaomasse, Emulgator: Lecithine (**Soja**)), **Weizen**mehl, Kandiszucker, Butter (**Milch**), **Eier** aus Bodenhaltung, weiße Schokolade (Zucker, Kakaobutter, Vollmilchpulver, Emulgator: Lecithine (**Soja**)), Kandissirup, Backtriebmittel: Natriumcarbonate, Zimt.

**ES: Ingredientes:** Chocolate con leche 59% (azúcar, manteca de cacao, **leche** desnatada en polvo, pasta de cacao, emulgente: lecitinas (**soja**)), harina de **trigo**, azúcar moreno, mantequilla (**leche**), **huevos** de gallinas criadas en el suelo, chocolate blanco (azúcar, manteca de cacao, **leche** desnatada en polvo, emulgente: lecitinas (**soja**)), jarabe de azúcar cande, gasificante: carbonatos de sodio, canela.

|  |  |  |               |
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**PT: Ingredientes:** Chocolate de leite 59% (açúcar, manteiga de cacau, **leite** gordo em pó, massa de cacau, emulsionante: lecitinas (**soja**)), farinha de **trigo**, açúcar cândi, manteiga (**leite**), **ovos** de galinhas criadas no solo, chocolate branco (açúcar, manteiga de cacau, **leite** gordo em pó, emulsionante: lecitinas (**soja**)), xarope de açúcar cândi, levedante: carbonatos de sódio, canela.

**NO: Ingredienser:** Melkesjokolade 59% (sukker, kakaosmør, **hmelk**pulver, kakaomasse, emulgator: lesitin (**soya**)), **hvetemel**, kandissukker, smør (**melk**), **egg** fra frittgående kyllinger, hvit sjokolade (sukker, kakaosmør, **hmelk**pulver, emulgator: lesitin (**soya**)), kandissirup, hevemiddel: natriumkarbonater, kanel.

**FI: Ainesosat:** Maitosuklaa 59% (sokeri, kaakaovoi, täsmaitojauhe, kaakaomassa, emulgointiaine: lesitiinit (**soija**)), **vehnä**jauho, kandisokeri, voi (**maito**), lattiakanojen **munia**, valkoinen suklaa (sokeri, kaakaovoi, täsmaitojauhe, emulgointiaine: lesitiinit (**soija**)), kandisiirappi, nostatusaine: natriumkarbonaattit, kaneli.

**SV: Ingredienser:** Mjölkkchoklad 59% (socker, kakaosmör, skummjölkpulver, kakaomassa, emulgeringsmedel: lecitiner (**soja**)), **vetemjöl**, kandisocker, smör (**mjölk**), **ägg** från frigående höns inomhus, vit choklad (socker, kakaosmör, skummjölkpulver, emulgeringsmedel: lecitiner (**soja**)), kandisirap, bakpulver: natriumkarbonater, kanel.

| <u>INGREDIENTS</u>               | <u>% ON TOTAL</u> |
|----------------------------------|-------------------|
| Milk chocolate                   | <b>59,6</b>       |
| Wheat flour                      | <b>18,5</b>       |
| Candy powder                     | <b>13,4</b>       |
| Butter                           | <b>5,8</b>        |
| Barn eggs                        | <b>&lt; 2</b>     |
| White chocolate                  | <b>&lt; 2</b>     |
| Candy syrup                      | <b>&lt; 2</b>     |
| Raising agent: sodium carbonates | <b>&lt; 2</b>     |
| Cinnamon                         | <b>&lt; 2</b>     |
| <b>TOTAL</b>                     | <b>100</b>        |

## **39 PRODUCT SPECIFICATION**

### **39.1 Sensorial data**

Colour: Milk chocolate and white drizzle

Taste: Creamy, spicy, cocoa and cinnamon



# Technical Product Specification

Virtuoso 100g

Author: Stefanie Dumarey

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Odour: Cinnamon

Consistency: Crispy

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### 39.2 Chemical and physical parameters

| <b>PRODUCT VARIABLES</b> |                       |                     |
|--------------------------|-----------------------|---------------------|
| PARAMETER                | TARGET                | TOLERANCE           |
| Pack weight:             | <b>Nominal weight</b> | <b>E- tolerance</b> |
| Moisture content:        | <b>2 %</b>            | <b>+/- 1%</b>       |
| Water activity           | <b>&lt;0.65</b>       | <b>&lt;0.65</b>     |

### 39.3 Microbiological risks

| <u>PARAMETER</u>       | <u>TARGET (cfu/gram)</u> |
|------------------------|--------------------------|
| Total plate count      | <1000                    |
| E. coli                | <10                      |
| Yeast                  | <100                     |
| Moulds                 | <100                     |
| Listeria monocytogenes | Absent in 25 grams       |
| Salmonella             | Absent in 25 grams       |
| Staphylococcus aureus  | <100                     |

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## **40 ALLERGENS**

|  | PRESENT IN THE COMPOSITION | POSSIBLE CONTAMINATION | PRESENT IN THE FACTORY | COMMENTS                    |
|--|----------------------------|------------------------|------------------------|-----------------------------|
| CEREALS containing gluten/derivatives* | +                          | +                      | +                      | Wheat flour                 |
| CRUSTACEANS / derivatives              | -                          | -                      | -                      |                             |
| EGGS/ derivatives                      | +                          | +                      | +                      | Eggs                        |
| FISH/ derivatives                      | -                          | -                      | -                      |                             |
| PEANUTS/ derivatives                   | -                          | -                      | -                      |                             |
| SOYA / derivatives                     | +                          | +                      | +                      | Soy lecithins               |
| MILK / derivatives (incl. Lactose)     | +                          | +                      | +                      | Butter                      |
| NUTS/ derivatives**                    | -                          | +                      | +                      | Almonds, hazelnuts, cashews |
| CELERY/ derivatives                    | -                          | -                      | -                      |                             |
| MUSTARD/ derivatives                   | -                          | -                      | -                      |                             |
| SESAME seeds/derivatives               | -                          | -                      | -                      |                             |
| SULPHITES (>10 mg/kg SO <sub>2</sub> ) | -                          | -                      | -                      |                             |
| LUPIN / derivatives                    | -                          | -                      | -                      |                             |
| MOLLUSCS                               | -                          | -                      | -                      |                             |

\*wheat, rye, oats, spelt, kamut and their hybridised strains

\*\* NUTS: almond, hazelnut, walnut, cashew, pecan, brazil, pistachio, macadamian

## **41 GMO-status**

Not applicable - no ingredients, carriers or micro-organisms derived from GM sources. No specific labelling is required for the product on the basis of the Commission Regulation (EC) 1829/2003 and CE N° 1830/2003.

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## **42 NUTRITIONAL COMPOSITION**

| <b><u>CONSTITUENTS</u></b> | <b><u>PER 100G</u></b> |
|----------------------------|------------------------|
| Energy (kJ)                | <b>2047</b>            |
| Energy (kcal)              | <b>488</b>             |
| Protein                    | <b>5,8</b>             |
| Carbohydrates              | <b>60</b>              |
| Of which sugars            | <b>47</b>              |
| Of which polyols           |                        |
| Of which starch            |                        |
| Fat                        | <b>24</b>              |
| Of which saturated         | <b>15</b>              |
| Of which mono-unsaturated  | <b>7,5</b>             |
| Of which poly-unsaturated  | <b>0,80</b>            |
| Of which trans             | <b>0,38</b>            |
| Of which cholesterol (mg)  | <b>12</b>              |
| Fibre                      | <b>2,0</b>             |
| Sodium                     | <b>0,22</b>            |
| Salt                       | <b>0,57</b>            |

## **43 CODE TRACEABILITY**

|             |   |
|-------------|---|
| LOT CODE    | 0000XXXXXX of XXXXXX<br>X = number created by SAP-program |
| BEST BEFORE | DD/MM/YYYY  |

## **44 TRANSPORT AND STORAGE CONDITIONS**

Transport: 18°C

Storage conditions: 18°C

Shelf life: from production date 15 months

|  |  |  |               |
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## **45 MANUFACTURER**

Name: Biscuiterie Jules Destrooper

Contact: Emmy Decadt

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Telephone: +32 (0) 57 22 43 29

E-mail: emmy.decadt@destrooper.be

## **46 FOOD SAFETY AUDIT INFORMATION**

Type of Certification: BRC

Site: Ieper and Lo

Audit company: SGS

Certificate ID - Ieper: BE16/819942411

BRC Site Code: 1785928

Certificate ID - Lo: BE16/819942403

BRC Site Code: 1156706

Type of Certification: IFS

Site: Ieper and Lo

Audit company: SGS

Certificate ID - Ieper: BE16/819942389

Site Ieper COID: 53426

Certificate ID - Lo: BE16/819942388

Site Lo COID: 53351

## **47 GENERAL**

The product and the package are conforming to the food regulations operative in the EC.

Changes will only be made after customer's approval.





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