

Almond thins



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

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

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

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) | | | |
|-----------------------------------|----------------------------------|------------------------|--------------------|
| Ingredients | Analysis of compound ingredients | % In finished product* | Origin |
| 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 | | | | |
|--|---|-----------------|---------------|--|
| <i>Regulation (EU) No 1169/2011, Annex II.</i> | | 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 |
| <i>Tolerances see: Guidance document European Commission to the setting of tolerances for nutrient values declared on a label (Dec. 2012)</i> | |


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