


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 De Leiteweg 9, 8020 Oostkamp |
| 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: | 35g, 24g: From production date 12 months - dd/mm/yyyy 5g: From production date 7 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) | | | |
|--|----------------------------------|------------------------|--------------------|
| 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 |

Butter crisps

** % 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 |
| <i>Acrylamide level</i> | <350 µg/kg |

Butter crisps

| 6.1 Sensorial properties | |
|--------------------------|--|
| <i>Color</i> | Golden brown |
| <i>Odour</i> | Intense butter and caramelised sugar flavour |
| <i>Taste</i> | Butter and sugar |
| <i>Structure</i> | Crunchy |

| 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 IEPEER Tel: 058/28 80 41 BTW: BE0426 101 007</p> | |

Butter waffles



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 De Leiteweg 9, 8020 Oostkamp |
| 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: | 33g: From production date 10 months - dd/mm/yyyy 18g: From production date 12 months - dd/mm/yyyy 6g: From production date 7 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>Light golden-baked and vanilla butter waffles.</p>  |

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 | |
|---------------------------------|--------------------|
| <i>Colour</i> | Golden brown |
| <i>Odour</i> | Butter and vanilla |
| <i>Taste</i> | Butter |
| <i>Structure</i> | 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 | |
|---|-------------|
| <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 | |