



Biscuiterie Jules Destrooper N.V.
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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
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