



EU

PRODUCT SPECIFICATION

Product: BISCOFF SPREAD PAIL

Product code: 65690

Country of origin: Belgium

Product description:

Speculoospasta/ Speculoos à tartiner/ Brotaufstrich aus Karamellgebäck/ The Original Caramelised biscuit spread

Ingredient declaration:

Ingrediënten: Speculoos 58% (**tarwebloem**, suiker, plantaardige oliën (palm*, raap), kandijstroop, rijsmiddel (natriumwaterstofcarbonaat), **sojabloem**, zout, kaneel), raapolie, suiker, emulgator (lecithinen (**soja**)), voedingszuur (citroenzuur). *palmolie van duurzame en gecertificeerde plantages

Ingédients: Speculoos 58% (farine de **blé**, sucre, huiles végétales (palme*, colza), sirop de sucre candi, poudre à lever (carbonate acide de sodium), farine de **soja**, sel, cannelle), huile de colza, sucre, émulsifiant (lécithines (**soja**)), acidifiant (acide citrique). *huile de palme issue de plantations durables et certifiées

Zutaten: Karamellgebäck 58% (**Weizenmehl**, Zucker, pflanzliche Öle (Palm*, Raps), Kandiszuckersirup Braun, Backtriebmittel (Natriumhydrogencarbonat), **Sojamehl**, Salz, Zimt), Rapsöl, Zucker, Emulgator (Lecithine (enthält **Soja**)), Säuerungsmittel (Citronensäure). *zertifiziertes Palmöl aus nachhaltigem Anbau

Ingredients: Caramelised biscuits 58% (**wheat** flour, sugar, vegetable oils (palm*, rapeseed), candy sugar syrup, raising agent (sodium hydrogen carbonate), **soya** flour, salt, cinnamon), rapeseed oil, sugar, emulsifier (lecithins (**soya**)), acid (citric acid). *palm oil from sustainable and certified plantations

Kan sporen bevatten van: /

Peut contenir des traces de: /

Kann Spuren enthalten von: /

May contain traces of: /

Mandatory to mention on the label:

Please reheat (40°C – 50°C) and stir slowly before use. If stored above 32°C, use within 14 days.

Nutritional declaration:

== Per 100 g ==

	=====
Energie/Énergie/ Energy	2435 kJ
Vetten/Matières grasses/Fett/Fat	584 kcal
waarvan verzadigde vetzuren/dont acides gras saturés/	38.1 g
davon gesättigte Fettsäuren/of which saturates	7.6 g
Koolhydraten/Glucides/Kohlenhydrate/Carbohydrate	57.0 g
waarvan suikers/dont sucres/davon Zucker/of which sugars	36.8 g
Vezels/Fibres alimentaires/Ballaststoffe/Fibre	0.8 g
Eiwitten/Protéines/Eiweiß/Protein	2.9 g
Zout/Sel/Salz/Salt	0.54 g
	=====

Optional claims:

Zonder kleurstoffen/ sans colorant/ ohne Farbstoffe/ no colours

Zonder toegevoegde smaakstoffen/ sans arômes ajoutés/ ohne Zusatz von Aromen/ No added flavours

Geschikt voor veganisten/ convient aux végétales/für veganer geeignet/ suitable for vegans

Certification:

GMO free	+	Suitable for Kosher	+
GMO free certified	-	Suitable for Halal	+
Not irradiated	+	Kosher certified	- (only on request)
UTZ/ RFA certified	na	Halal certified	+
RSPO certified	+		

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Detailed nutritional values per 100 g:

energy (kJ)	2435	kJ	cholesterol	0	mg
energy (kcal)	584	kcal	trans fat	0.4	g
protein	2.9	g	fibre	0.8	g
carbohydrate	57.0	g	salt	0.54	g
sugars	36.8	g	sodium	210	mg
starch	20.0	g	calcium	20	mg
fat	38.1	g	magnesium	5	mg
saturated fat	7.6	g	phosphor	30	mg
mono-unsaturated fat	21.1	g	iron	0.5	mg
poly-unsaturated fat	9.3	g			

Legal allergens:

egg	-	sulphites	-
gluten	+	celery	-
fish	-	lupin	-
crustaceans	-	mustard	-
nuts	-	soya	+
peanuts	-	milk	-
sesame	-	molluscs	-

+ = present - = absent ? = may be present via crosscontamination

Shelf-life of the product:

12 months

Storage conditions:

By preference store between 17 and 23°C

Instructions for usage/ storage conditions:

The spread in pails is not a finished product. It has especially been developed for usage as an ingredient, more specifically for applications where the spread is first reheated (40-50°C) and stirred slowly in order to make the product homogeneous before use.

If the product is stored at a temperature > 32°C:

- Oil separation will occur so the spread should be stirred before use
- The spread should be processed within 14 days.

Packaging of the bulk product:

Type of packaging: Plastic packaging

Materials: Certificates of conformity are available for product packaging

Microbiological standards:

Bacteriological parameter	Target	Tolerance	At expiry date
Total plate count	Max. 100/g	Max. 1,000/g	Max. 10,000/g
E. coli	Max. 3/g	Max. 3/g	Max. 3/g
Coliforms	Max. 10/g	Max. 10/g	Max. 10/g
Enterobacteriaceae	Max. 10/g	Max. 10/g	Max. 10/g
Osmophilic yeasts	Max. 10/g	Max. 100/g	Max. 100/g
Xerophile moulds	Max. 10/g	Max. 100/g	Max. 100/g
Coagulase positive staphylococci	Max. 10/g	Max. 10/g	Max. 10/g
Salmonella	Not detected/25g	Not detected/25g	Not detected/25g
Listeria monocytogenes	Not detected/25g	Not detected/25g	Not detected/25g
Bacillus cereus	Max. 100/g	Max. 100/g	Max. 100/g

Product in accordance with all current EU-legislations

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