



## PRODUCT SPECIFICATION

**Product:** BISCOFF SPREAD PAIL  
**Product code:** 65690  
**Product description:** spread obtained from Lotus Biscoff cookies  
**Product characteristics:** Humidity (at delivery): max. 1.5%

### Ingredient declaration:

**Ingrediënten:** Original speculoos 58% (**tarwebloem**, suiker, plantaardige oliën (palmolie van duurzame en gecertificeerde plantages, raapolie), kandijstroop, rijsmiddel (natriumwaterstofcarbonaat), **sojabloem**, zout, kaneel), raapolie, suiker, emulgator (**sojalecithine**), voedingszuur (citroenzuur).

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

**Zutaten:** Karamellgebäck 58% (**Weizenmehl**, Zucker, pflanzliche Öle (zertifiziertes Palmöl aus nachhaltigem Anbau, Rapsöl), Kandissirup, Backtriebmittel (Natriumhydrogencarbonat), **Sojamehl**, Salz, Zimt), Rapsöl, Zucker, Emulgator (**Sojalecithin**), Säuerungsmittel (Zitronensäure).

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

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 ==

	2435	kJ		
Energie/Brennwert/Energy	584	kcal		
Vetten/Matières grasses/Fett/Fat	38.1	g		
waarvan verzadigd/dont acides gras saturés/davon gesättigt**/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		

\*\* voluit op verpakking: 'davon gesättigte Fettsäuren'

### Detailed nutritional values per 100 g:

energy (kJ)	2435	kJ	cholesterol	0	mg
energy (kcal)	584	kcal	trans fat	0.0	g
protein	2.9	g	fibre	0.8	g
carbohydrate	57.0	g	salt	0.54	g
sugars	36.8	g	sodium	0.21	g
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	moisture	0.3	g



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### Legal allergens (EC-legislation):

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/ Storage conditions:

12 months from production to processing by co-packer when stored @ 17-23°C

### Packaging of the bulk product:

Type of packaging: Plastic packaging

Materials: Certificates of conformity are available for product packaging

**Viscosity:** 8000- 13 000 cP (at 40°C)

**GMO-declaration:** The product contains no ingredients of GMO-origin (according to current EC-legislation).

### 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. 10/g	Max. 100/g	Max. 100/g
Osmophilic yeasts	Max. 10/g	Max. 100/g	Max. 1,000/g
Xerophile moulds	Max. 10/g	Max. 100/g	No visual growth
Coagulase positive staphylococci	Max. 100/g	Max. 1,000/g	Max. 1,000/g
Salmonella	Absent/25g	Absent/25g	Absent/25g
Listeria monocytogenes	Absent/25g	Max. 100/g	Max. 100/g

### Instructions for usage :

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.

*Product in accordance with all current EU-legislations*