



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% (**tarwe**bloem, suiker, plantaardige oliën (palm*, raap), kandijstroop, rijsmiddel (natriumwaterstofcarbonaat), **soja**bloem, zout, kaneel), raapolie, suiker, emulgator (lecithinen (**soja**)), voedingszuur (citroenzuur). *palmolie van duurzame en gecertificeerde plantages

Ingrédients: 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% (**Weizen**mehl, Zucker, pflanzliche Öle (Palm*, Raps), Kandiszuckersirup Braun, Backtriebmittel (Natriumhydrogencarbonat), **Soja**mehl, 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

Ingredientes: Original Galletas caramelizadas 58% (Harina de **trigo**, azúcar, aceites vegetales (Palma*, aceite de nabina), jarabe de azúcar moreno, levadura en polvo (bicarbonato sódico), harina de **soja**, sal, canela), aceite de nabina, azúcar, emulsionante (lecitina de **soja**), acidificante (ácido cítrico).

Kan sporen bevatten van: /
Peut contenir des traces de: /
Kann Spuren enthalten von: /
May contain traces of: /
Puede contener trazas de: /

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 ==		===== Per portion =====	
			15 g	% *
	=====			
Energie/Brennwert/Energy/ Valores energeticos	2435	kJ	365	kJ
Vetten/Matières grasses/Fett/Fat/Grasas	58.4	kcal	8.8	kcal 4
waarvan verzadigd/dont acides gras saturés/davon gesättigt**/of which saturates	38.1	g	5.7	g 8
Koolhydraten/Glucides/Kohlenhydrate/Carbohydrate/ Carbohidratos	7.6	g	1.1	g 6
waarvan suikers/dont sucres/davon Zucker/of which sugars/de los cuales azucares	57.0	g	8.5	g 3
Vezels/Fibres alimentaires/Ballaststoffe/Fibre/Fibra	36.8	g	5.5	g 6
Eiwitten/Protéines/Eiweiss/Protein/Proteina	0.8	g	0.1	g
Zout/Sel/Salz/Salt/Sal	2.9	g	0.4	g 1
	0.54	g	0.08	g 1
	=====			

Optional claims:

Zonder kleurstoffen/ sans colorant/ ohne Farbstoffe/ no colours / sin colorantes

Zonder toegevoegde smaakstoffen/ sans arômes ajoutés/ ohne zusatz von Aromen/ No added flavours / sin conservantes

Geschikt voor veganisten/ convient aux végétaliens/für veganer geeignet/ suitable for vegans/ apto para veganos

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