



PRODUCT SPECIFICATION

Product: ORIGINAL SPECULOOSPASTA – BISCOFF SPREAD

Product code: 3000781

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).

Ingédients: 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: Original 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).

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).

Ingredientes: Bolachas caramelizadas originais 58% (farinha de trigo, açúcar, óleos vegetais (xarope de palma*, xarope de palma*, xarope de açúcar mascavado, fermento em pó (bicarbonato de sódio), farinha de soja, sal, canela), óleo de colza, açúcar, emulsionante (lecitina de soja), acidificante (ácido cítrico).

Kan sporen bevatten van:

Peut contenir des traces de:

Kan spuren enthalten von:

May contain traces of:

Nutritional declaration:

	== Per 100 g ==		===== Per portion =====		
	15 g		% *		
	=====				
Energie/Brennwert/Energy/ Valores energeticos	2435	kJ	365	kJ	
Vetten/Matières grasses/Fett/Fat/Grasas	584	kcal	88	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 azucars	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	
	=====				

* = Referentie-inname van een gemiddelde volwassene (8 400 kJ/2 000 kcal) /

Apport de référence pour un adulte-type (8 400 kJ/2 000 kcal) /

Referenzmenge für einen durchschnittlichen Erwachsenen (8 400 kJ/2 000 kcal) /

Reference intake of an average adult (8 400 kJ/2 000 kcal)

Ingesta de referencia por un adulto medio (8 400kJ/ 2 000 kcal)

** voluit op verpakking: 'davon gesättigte Fettsäuren'

1 portie: 15



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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

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:

13 months

Packaging:

Type of packaging:

- 400G and 720G Liquid filling in a glass or PET packaging
- 1,6KG: Liquid filling in a PET packaging

Materials: Certificates of conformity are available for product packaging

Storage conditions:

Between 17 and 23°C

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. 10/g	Max. 10/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	Absent/25g	Absent/25g	Absent/25g
Listeria monocytogenes	Absent/25g	Absent/25g	Absent/25g
Bacillus cereus	Max. 100/g	Max. 100/g	Max. 100/g

Product in accordance with all current EU-legislations