



PRODUCT SPECIFICATION

Product: BISCOFF CLASSIC

Product code: 3400034

Country of origin: Belgium

Product description: The Original Caramelized Biscuit

Ingredient declaration:

Ingredients: Wheat Flour, Sugar, Vegetable Oils (Contains one or more of Soybean Oil, Sunflower oil, Canola Oil, Palm Oil), Brown Sugar Syrup, Sodium Bicarbonate (Leavening), Soy Flour, Salt, Cinnamon.

Allergens declared on pack:

Contains Wheat and Soy

May contain traces of /

Nutritional declaration:

	Serving size		4 cookies (31 g)		
	== Per 100 g ==		===== Per serving =====		
			31 g		
					% DV
	=====				
Calories	480	kcal	150	kcal	8
Fat	19	g	6	g	8
Saturated Fat	8	g	2.5	g	13
Trans Fat	0	g	0	g	
Cholesterol	0	mg	0	mg	0
Sodium	370	mg	115	mg	5
Total Carb.	73	g	23	g	8
Fiber	1	g	0	g	0
Sugars	38	g	12	g	
Added Sugars	37	g	11	g	22
Protein	5	g	2	g	
Vitamin D	0	mcg	0	mcg	0
Calcium	0	mg	0	mg	0
Iron	0	mg	0	mg	0
Potassium	0	mg	0	mg	0
	=====				

The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2.000 calories a day is used for general nutrition advice.

Optional claims:

No artificial colors, flavors or preservatives

Vegan friendly

Non-GMO



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Certification:

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

Detailed nutritional values per 100 g:

energy (kJ)	2032	kJ	cholesterol	0	mg
energy (kcal)	484	kcal	trans fat	0.1	g
protein	4.9	g	fibre	1.3	g
carbohydrate	72.6	g	salt	0.92	g
sugars	38.1	g	sodium	370	mg
starch	34.3	g	calcium	20	mg
fat	19.0	g	magnesium	10	mg
saturated fat	8.0	g	phosphor	50	mg
mono-unsaturated fat	8.1	g	iron	0.5	mg
poly-unsaturated fat	2.8	g			

Legal allergens:

gluten	+	peanuts	-
fish	-	egg	-
crustace	-	soy	+
tree nuts	-	milk	-

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

Packaging:

Type of packaging: Flowpack
Materials: Certificates of conformity are available for product packaging

Storage conditions:

Ambient temperature

Microbiological standards:

Bacteriological parameter	Target	Tolerance	At expiry date
Total plate count	Max. 100/g	Max. 1,000/g	Max. 1,000/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 legislation in the country of manufacturing and commercialisation