



EU

PRODUCT SPECIFICATION

Product: SPECULOOS TOPPING 1KG – BISCOFF TOPPING 1KG
Product code: 3001326
Country of origin: Belgium
Product description: Speculoossaus/ Sauce au speculoos/ Sauce aus Karamellgebäck/ The Original Caramelised biscuit sauce

Ingredient declaration:

Ingrediënten: Speculoos 52% (**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 52% (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 52% (**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 52% (**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:

Kan spuren enthalten von:

May contain traces of:

Nutritional declaration:

	== Per 100 g ==		===== Per portie =====	
			20 g	
			% *	
Energie/Énergie/ Energy	2792	kJ	558	kJ
Vetten/Matières grasses/Fett/Fat	673	kcal	135	kcal
waarvan verzadigde vetzuren/dont acides gras saturés/	56	g	11	g
davon gesättigte Fettsäuren/of which saturates	8.2	g	1.6	g
Koolhydraten/Glucides/Kohlenhydrate/Carbohydrate	40	g	8.0	g
waarvan suikers/dont sucres/davon Zucker/of which sugars	22	g	4.4	g
Vezels/Fibres alimentaires/Ballaststoffe/Fibre	0.7	g	0.1	g
Eiwitten/Protéines/Eiweiß/Protein	2.6	g	0.5	g
Zout/Sel/Salz/Salt	0.48	g	0.10	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)

1 portion: 20g

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 végétaliens/für veganer geeignet/ suitable for vegans

8/03/2021



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Certification:

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

Detailed nutritional values per 100 g:

energy (kJ)	2792	kJ	cholesterol	0	mg
energy (kcal)	673	kcal	trans fat	0.7	g
protein	2.6	g	fibre	0.7	g
carbohydrate	39.8	g	salt	0.48	g
sugars	21.8	g	sodium	193	mg
starch	17.9	g	calcium	10	mg
fat	55.8	g	magnesium	5	mg
saturated fat	8.2	g	phosphor	30	mg
mono-unsaturated fat	32.6	g	iron	0.5	mg
poly-unsaturated fat	14.9	g			

Legal allergens:

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

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

Usage:

Shake before use

Shelf-life of the product:

12 months

Packaging:

Type of packaging: PP squeezer bottle

Materials: Certificates of conformity are available for product packaging

Storage conditions:

Store at room temperature and keep away from direct sunlight.

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

8/03/2021