## 1. PRODUCT IDENTIFICATION

| Producer's article number | 3000781 |
| :--- | :--- |



| Declared weight | 1600 | V | g | $\checkmark$ | with "e" |
| :---: | :---: | :---: | :---: | :---: | :---: |

## 2. PRODUCER'S IDENTITY / PACKAGER / SUPPLIER

### 2.1. Production \& packaging

|  | Place of production |  | Place of packaging, if this is different from the place of production |
| :---: | :---: | :---: | :---: |
| Name | Lotus Bakeries NV |  | Natra Chocolate Belgium NV |
| Address | Gentstraat, 52-9971 Lembeke |  | Nijverheidsstraat 13-2390 Malle |
| Tel. \& Fax | 09/376.26.11 | 09/376.26.26 | / |
| Type of certificate (s) | IFS |  | ISO 9001 |
| Certifying institute | Lloyd's Register |  | / |

### 2.2. Supplier

Lotus Bakeries N.V.
Gentstraat 52-9971 Lembeke
Tel. 09/376.26.11
Fax. 09/376.26.26

| Contact person | Quality | Commercial |
| :--- | :--- | :---: |
| Name | Carine Van der Stede |  |
| Function | QA Engineer |  |
| Tel. / Mobile / Fax | $09 / 376.26 .11$ |  |
| E-mail | Carine.vanderstede@lotusbakeries.com |  |

### 2.3. Emergency contact for food security

|  |  |
| :--- | :--- |
| Tel. 24h/24h-7/7d | During office hours : 0032/(0)9 3762611 <br> Outside office hours, during weekends and holidays:0032/(0)9 376.26.81 |

## 3. LEGAL CLAUSULES/ DISCLAIMERS / CONFIDENTIALITY

- The supplier declares that the composition described below is conform to the reality and the Belgian and European legislation on hygiene, composition, additives, contaminants, labeling and material in direct contact with the product. In addition, our product is produced in a factory in which hygiene and quality management is supported by external certificates.
- The customer is bound to respect the confidentiality with regards the information in this specification. The customer commits to demand the same confidentiality of third parties that are involved with his activities. This requirement does not exempt the customer from his responsibility.
- The supplier is not responsible for quality problems / incidents with the finished product.


### 4.1. Product recipe

| Raw material / ingredient / additive (E $\mathbf{n}^{\circ}$ ) | Country / Region of origin* | Origin | \% in the final product |
| :---: | :---: | :---: | :---: |
| Caramelised biscuits | Belgium |  | 58 |
| wheat flour | EU | Wheat | 25-27 |
| sugar | Belgium, France, England, Costa Rica, Guatemala | Beet or cane | 18-20 |
| vegetable oils (non hydrogenated) | EU, Ukrainia, Indonesia, Malaysia, Papua New Guinea, Thailand, Philippines | Palm** - rapeseed | 9-11 |
| candy sugar syrup | Belgium, France | Beet or cane | <4 |
| raising agent (sodium hydrogen carbonate) - E500ii | France |  | <1 |
| soya flour | Canada, Austria | soya | <1 |
| salt | EU |  | <1 |
| cinnamon | Asia | cinnamon | <1 |
| Rapeseed oil | EU, Ukraine, Austria, Malaysia, Denmark | Rapeseed | 25-27 |
| Sugar | France, Belgium, Europe, Guatemala | Beet or cane | 15-17 |
| Emulsifier (soya lecithin) | India, Brazil, China |  | <1 |
| Acid (citric acid) | Austria |  | <1 |

*Country of origin is not contractual data. Lotus Bakeries reserves the possibility to change without having to inform the customer.
** The palm oil is sourced according the RSPO rules for the Segregated supply chain system.

### 4.2. Ingredient list (declaration in accordance with European Regulation 1169/2011)

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: 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).

### 4.3. Additional declaration on the packaging

| " conditioned under protective atmosphere " | Г | YES | $\checkmark$ | NO |
| :---: | :---: | :---: | :---: | :---: |
| "with Sweetener(s)"; to be mentioned next to sales denomination | $\Gamma$ | YES | $\sqrt{ }$ | NO |
| "with sugar(s) and sweetener(s)"; to be mentioned next to sales denomination | $\Gamma$ | YES | $\sqrt{ }$ | NO |
| "name or E number of the colour(s): can have undesirable effects on the activity and attention of children"(CE 1333/2008 colour azo E110-E104-E122-E129-E102-E124) | $\Gamma$ | YES | $\sqrt{ }$ | NO |
| "contains a source of phenylalanine" | $\Gamma$ | YES | $\sqrt{V}$ | NO |
| « consuming more than ..... g of ..... per day can have a laxative effect » or « an excesive can have a laxative effect » (products with polyols) | $\Gamma$ | YES | $\checkmark$ | NO |

### 4.4. Other obligatory declarations on the label (for example \% cocoa, \% alcohol, fat content on dry extract, without gluten...)

no

### 4.5. GMO and ingredients of GMO origin(in accordance with the concerned regulation(s) (EC))

The producer guarantees that the product does not contain ingredients that are subject to obligatory labeling stipulated in the (EC) regulation(s) in force.

YES Г No

### 4.6. Other information

| Corresponds to HALAL requirements: | yes |
| :--- | :--- |
| Is HALAL certified: | No |
| Corresponds to KOSHER requirements: | No |
| Is KOSHER certified: | No |
| Suitable for a vegetarian diet: | Yes |
| Suitable for a vegan diet : | Yes |

### 5.1. Ingredients and their derivatives that have to be declared

| Ingredients + products to declare based on these ingredients | Present as ingredient |  |  |  | If present, originating from which ingredient list (4.1) | Present on the site |  |  |  | Present due to involuntary cross contamination |  |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut) | $\sqrt{V}$ | Yes | 1 | No | Wheat flour | $\sqrt{V}$ | Yes | $\Gamma$ | No | $\Gamma$ | Yes | $\Gamma$ | No |
| Crustaceans | $\square$ | Yes | $\sqrt{V}$ | No |  | $\Gamma$ | Yes | $\sqrt{ }$ | No | $\Gamma$ | Yes | $\sqrt{V}$ | No |
| Eggs | Г | Yes | $\sqrt{ }$ | No |  | $\sqrt{V}$ | Yes |  | No |  | Yes | $\sqrt{V}$ | No |
| Fish | Г | Yes | $\sqrt{ }$ | No |  | $\Gamma$ | Yes | $\sqrt{ }$ | No | $\Gamma$ | Yes | $\sqrt{ }$ | No |
| Peanuts | $\Gamma$ | Yes | $\sqrt{V}$ | No |  |  | Yes | $\sqrt{ }$ | No |  | Yes | $\sqrt{ }$ | No |
| Soya | $\checkmark$ | Yes | $\Gamma$ | No | Soya flour | $\sqrt{ }$ | Yes |  | No |  | Yes | $\Gamma$ | No |
| Milk (including lactose) | $\Gamma$ | Yes | $\sqrt{ }$ | No |  | $\sqrt{ }$ | Yes | I | No | $\Gamma$ | Yes | $\sqrt{ }$ | No |
| Nuts (almond, hazel nut, nut, cashew nut, pecan nut, Brazil nut, pistachio, nut of macadamia, Queensland nut) | $\Gamma$ | Yes | $\checkmark$ | No |  | $\Gamma$ | Yes | $\checkmark$ | No | $\Gamma$ | Yes | $\checkmark$ | No |
| Celery | Г | Yes | $\sqrt{V}$ | No |  |  | Yes | $\nabla$ | No |  | Yes | $\sqrt{V}$ | No |
| Mustard |  | Yes | $\sqrt{V}$ | No |  | $\Gamma$ | Yes | $\nabla$ | No | Г | Yes | $\checkmark$ | No |
| Sesame seeds | 「 | Yes | $\sqrt{ }$ | No |  |  | Yes | $\sqrt{ }$ | No | 「 | Yes | $\sqrt{V}$ | No |
| Lupin and lupin based products |  | Yes | $\sqrt{V}$ | No |  |  | Yes | $\sqrt{V}$ | No | Г | Yes | $\sqrt{V}$ | No |
| Molluscs \& molluscs based products | $\Gamma$ | Yes | $\sqrt{V}$ | No |  | Г | Yes | $\sqrt{V}$ | No | Г | Yes | $\sqrt{V}$ | No |
| Sulphur dioxide \& sulphites (E220 to E227), in concentration of more than $10 \mathrm{mg} / \mathrm{kg}$ of $10 \mathrm{mg} /$ liter expressed in SO 2 | $\Gamma$ | Yes | $\checkmark$ | No |  | $\Gamma$ | Yes | $\sqrt{V}$ | No | $\Gamma$ | Yes | $\checkmark$ | No |

### 5.2. Other ingredients and derivatives

| Ingredients + products to declare based on these ingredients | Present as ingredient |  |  |  | If present, originating from which ingredient in the ingredient list (3.1): | Present due to an involuntary cross contamination : YES/NO |  |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| Beef | $\square$ | Yes | $\sqrt{V}$ | No |  | ■ | Yes | $\sqrt{ }$ | No |
| Pork | $\Gamma$ | Yes | $\sqrt{V}$ | No |  | $\square$ | Yes | $\sqrt{ }$ | No |
| Chicken | $\Gamma$ | Yes | $\sqrt{V}$ | No |  | $\square$ | Yes | $\sqrt{ }$ | No |
| Corn | $\Gamma$ | Yes | $\sqrt{V}$ | No |  | $\square$ | Yes | $\sqrt{ }$ | No |
| Cocoa |  | Yes | $\sqrt{V}$ | No |  | $\Gamma$ | Yes | $\sqrt{ }$ | No |
| Yeasts | $\Gamma$ | Yes | $\sqrt{V}$ | No |  | $\square$ | Yes | $\sqrt{V}$ | No |
| Leguminous plants | $\Gamma$ | Yes | $\sqrt{ }$ | No |  | $\square$ | Yes | $\sqrt{V}$ | No |
| Cinnamon | $\sqrt{ }$ | Yes | $\Gamma$ | No |  | $\square$ | Yes | $\square$ | No |
| Vanillin | Г | Yes | $\sqrt{V}$ | No |  | $\square$ | Yes | $\sqrt{V}$ | No |
| Coriander | $\square$ | Yes | $\sqrt{\checkmark}$ | No |  | $\square$ | Yes | $\sqrt{V}$ | No |
| Umbelliferae |  | Yes | $\sqrt{V}$ | No |  | $\square$ | Yes | $\sqrt{V}$ | No |
| Added glutamates | Г | Yes | $\sqrt{\checkmark}$ | No |  | $\square$ | Yes | $\sqrt{ }$ | No |
| Guanylates \& added inosinates (E626 to 633) | $\Gamma$ | Yes | $\sqrt{V}$ | No |  | $\square$ | Yes | $\sqrt{V}$ | No |
| Sorbates and sorbic acid (E200 to 203) |  | Yes | $\sqrt{V}$ | No |  | $\square$ | Yes | $\sqrt{V}$ | No |
| Benzoates and p-hydroxy-benzoates (210 to E219) | $\Gamma$ | Yes | $\sqrt{\checkmark}$ | No |  | Г | Yes | $\sqrt{V}$ | No |


| Ingredients + products to declare based on these ingredients | Present as ingredient |  |  |  | If present, originating from which ingredient in the ingredient list (3.1): | Present due to an involuntary cross contamination : YES/NO |  |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| Azo colour (E102, E110, E122, E123, E124, 128, 129, 151, 154, 155) | 「 |  | $\sqrt{V}$ |  |  | $\square$ | Yes | $\checkmark$ | No |
| Tartrazine (E102) | $\Gamma$ | Yes | $\sqrt{V}$ | No |  | $\Gamma$ | Yes | $\sqrt{V}$ | No |
| Aspartame (E951) | $\Gamma$ | Yes | $\sqrt{ }$ | No |  | $\Gamma$ | Yes | $\sqrt{ }$ | No |
| BHA and BHT (E320 and E321) |  |  | $\sqrt{V}$ | No |  | $\Gamma$ | Yes | $\sqrt{ }$ | No |
| Saccharin \& salts (E954) |  | Yes | $\sqrt{ }$ | No |  | $\Gamma$ | Yes | $\sqrt{ }$ | No |
| Gallates (E310 to E312) |  | Yes | $\sqrt{V}$ | No |  | Г | Yes | $\sqrt{V}$ | No |
| Fructose | $\sqrt{\checkmark}$ | Yes |  | No | Candy sugar syrup | Г | Yes | $\square$ | No |
| Saccharose | $\sqrt{V}$ | Yes |  | No | Sugar | Г | Yes | ■ | No |
| Cyclamates (E952) |  | Yes | $\sqrt{V}$ | No |  | $\Gamma$ | Yes | $\sqrt{ }$ | No |

## 6. IONIZED INGREDIENTS

The producer guarantees that the product does not contain ingredients that are submitted to ionization

## 7. NUTRITIONAL COMPOSITION (according to the European directive 90/496/EC \& 2008/100/EC)

$\square$

### 7.1. Nutritional value

| Nutritional value | Unit | Product as declared on the packaging |  |  |  |  |  |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
|  |  | GDA | Average per 100 g | Average per portion (15 g) | GDA \% per portion | per analysis (A) or calculation (B) |  |  |  |
| Energy | in kcal | 2000 | 584 | 88 | 4\% | $\square$ | A | $\checkmark$ | B |
|  | in kJ |  | 2435 | 365 |  | Г | A | $\sqrt{\checkmark}$ | B |
| Proteines | in grams | 50 | 2,9 | 0,4 | 1\% | $\square$ | A | $\sqrt{\checkmark}$ | B |
| Carbohydrate: | in grams | 270 | 57,0 | 8,5 | 3\% | Г | A | $\sqrt{ }$ | B |
| Of which sugars | g | 90 | 36,8 | 5,5 | 6\% | Г | A | $\sqrt{\checkmark}$ | B |
| Of which starch | g |  | 20,0 | 3,0 |  | Г | A | $\sqrt{\checkmark}$ | B |
| Of which polyols | g |  | 0,0 | 0,0 |  | Г | A | $\sqrt{\checkmark}$ | B |
| Fat: | in grams | 70 | 38,1 | 5,7 | 8\% | $\square$ | A | $\sqrt{ }$ | B |
| Of which saturates | g | 20 | 7,6 | 1,1 | 6\% | Г | A | $\sqrt{\checkmark}$ | B |
| Of which mono-unsaturates | g |  | 21,1 | 3,2 |  | Г | A | $\sqrt{V}$ | B |
| Of which poly-unsaturates | g |  | 9,3 | 1,4 |  | $\Gamma$ | A | $\sqrt{ }$ | B |
| Of which trans | g |  | 0,0 | 0,0 |  | $\square$ | A | $\sqrt{\checkmark}$ | B |
| Of which cholesterol | mg |  | 0 | 0 |  | $\square$ | A | $\sqrt{\checkmark}$ | B |
| Food fibres | in grams | 25 | 0,8 | 0,1 |  | $\square$ | A | $\sqrt{\checkmark}$ | B |
| Sodium | in grams | 2,4 | 0,21 | 0,03 | 1\% | - | A | $\sqrt{\checkmark}$ | B |
| Salt (calculation: sodium $\times 2.5$ ) | in grams | 6 | 0,54 | 0,08 | 1\% | $\square$ | A | $\sqrt{\checkmark}$ | B |

## 8. CONSERVATION AND CONDITIONING CONDITIONS

### 8.1. Shelf life

| Shelf life |  |
| :--- | :---: |
| Temperature at delivery | Between $17^{\circ} \mathrm{C}$ and $23^{\circ} \mathrm{C}$ |
| Conservation temperature | Between $17^{\circ} \mathrm{C}$ and $23^{\circ} \mathrm{C}$ |
| Relative humidity during conservation | NA |
| Conservation time after opening | If the packaging is closed well after opening, the conservation is guaranteed until expiry date. |

### 8.2. Laboratory analyses

## Positive release analysis

$\square$

### 8.3. Date coding

| Expiry date coding (= lot) | Best before... 'day/ month/year'+ LOT code <br> Example: 30.12.2015 L4334109/0608 |
| :--- | :--- |
| Expiry date coding on each | Selling unit |
| Way of date coding | On the lid of the jar |
| Reference sample conserved | Yes |
|  | Frequency of conserving samples: each production |

### 8.4. Packaging

Euro pallet : $80 \times 120$
4 jars / tray
15 trays/ pallet
7 layers/ pallet
105 trays/ pallet
420 jars/ pallet

The wrapper (plastic bag) is transparent. The food certificate of the wrapper is in our possession.

## 9. CHARACTERISTICS OF THE PRODUCT

### 9.1. Organoleptic characteristics (after preparation)

| Visual aspect | Brown |
| :--- | :--- |
| Taste \& odour | Caramelised biscuit, caramel |
| Texture | Smooth |
| Colour | Brown caramel |

### 9.2. Physical characterisctics

## Spreadable

### 9.3. Physio chemical characteristics

| Parameters | Minimum | Maximum |
| :--- | :---: | :---: |
| Moisture content | $/$ | $<1 \%$ |

### 9.4. Microbiological parameters

| Micro-organisms |  | After production |  |
| :--- | :---: | :---: | :---: |
|  |  | Tolerance | Max. value |
| 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 |

### 9.5. Foreign objects

The supplier guarantees that measures have been taken in order to avoid foreign objects:

- If possible, sieving of raw materials
- Visual inspection
- Metal detection packaging Ferro $=1,2 \mathrm{~mm} /$ Inox $=2,0 \mathrm{~mm} /$ Non Ferro $=1,6 \mathrm{~mm}$


## 10. UPDATES

| Drawn up by | Lotus Bakeries |
| :--- | :--- |
| Validated by |  |
|  |  |
|  | Carine Van der Stede |


| Version | $10 / 03 / 2016$ |
| :--- | :--- |
| Function |  |
|  |  |

