SPECIFICATION FORM (EN)

1. PRODUCT IDENTIFICATION

Producer's article number	3000781								
Commercial denomination of the product Biscoff Spread 1,6kg				ikg		 			
Legal denomination of the product		/							
Declared weight	1600	>	g	~	with "e"				

2. PRODUCER'S IDENTITY / PACKAGER / SUPPLIER

2.1. Production & packaging

	Place of	f production	Place of packaging, if this is different from the place of production				
Name	Lotus E	Bakeries NV	Natra Chocolate Belgium NV				
Address	Gentstraat, 5	2 - 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

	SUPPLIER
Tel. 24h/24h - 7/7d	During office hours : 0032/ (0)9 376 26 11
161. 2411/2411 - 7/7u	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. PRODUCT COMPOSITION

4.1. Product recipe

Raw material / ingredient / additive (E n°)	Country / Region of origin*	Origin	% in the final product
Caramelised biscuits	Belgium		58
wheat flour	EU	Wheat	25-27
sugar	Belgium, France, England,	Beet or cane	18-20
	Costa Rica, Guatemala		10 20
	EU, Ukrainia, Indonesia,		
vegetable oils (non hydrogenated)	Malaysia, Papua New Guinea,	Palm** – rapeseed	9-11
	Thailand, Philippines		
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,	Rapeseed	25-27
Napeseed oii	Denmark	Napeseed	25-27
Sugar	France, Belgium, Europe,	Beet or cane	15-17
Jugai	Guatemala	beet of carle	13-1/
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.

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

<u>Ingrediënten:</u> Original speculoos 58% (**tarwe**bloem, suiker, plantaardige oliën (palmolie van duurzame en gecertificeerde plantages, raapolie), kandijstroop, rijsmiddel (natriumwaterstofcarbonaat), **soja**bloem, zout, kaneel), raapolie, suiker, emulgator (**soja**lecithine), 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).

<u>Zutaten:</u> Original Karamellgebäck 58% (**Weizen**mehl, Zucker, pflanzliche Öle (zertifiziertes Palmöl aus nachhaltigem Anbau, Rapsöl), Kandissirup, Backtriebmittel (Natriumhydrogencarbonat), **Soja**mehl, Salz, Zimt), Rapsöl, Zucker, Emulgator (**Soja**lecithin), Säuerungsmittel (Zitronensäure).

<u>Ingredients:</u> 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 "		YES	•	NO	
"with Sweetener(s)"; to be mentioned next to sales denomination		YES	~	NO	
"with sugar(s) and sweetener(s)"; to be mentioned next to sales denomination		YES	~	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)		YES	•	NO	
"contains a source of phenylalanine"		YES	~	NO	
« consuming more than g of per day can have a laxative effect » or « an excesive can have a laxative effect » (products with polyols)		YES	~	NO	
4.4. Other obligatory declarations on the label (for example % cocoa, % alcohol, f	fat conte	nt on dry	extract,	without g	luten
no					1
4.5. GMO and ingredients of GMO origin(in accordance with the concerned regul	ation(s)	(EC))			

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YES

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

obligatory labeling stipulated in the (EC) regulation(s) in force.

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

^{**} The palm oil is sourced according the RSPO rules for the Segregated supply chain system.

Organic:	No	

5. LIST OF ALLERGENS AND FOOD INTOLERANCES

5.1. Ingredients and their derivatives that have to be declared

Ingredients + products to declare based on these ingredients	P	resent as	ingredie	nt	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)	>	Yes		No	Wheat flour	Y	Yes		No		Yes		No
Crustaceans		Yes	~	No			Yes	~	No		Yes	~	No
Eggs		Yes	~	No		<	Yes		No		Yes	~	No
Fish		Yes	~	No			Yes	~	No		Yes	~	No
Peanuts		Yes	~	No			Yes	~	No		Yes	~	No
Soya	~	Yes		No	Soya flour	~	Yes		No		Yes		No
Milk (including lactose)		Yes	~	No		~	Yes		No		Yes	~	No
Nuts (almond, hazel nut, nut, cashew nut, pecan nut, Brazil nut, pistachio, nut of macadamia, Queensland nut)		Yes	V	No			Yes	•	No		Yes	~	No
Celery		Yes	~	No			Yes	~	No		Yes	~	No
Mustard		Yes	~	No			Yes	~	No		Yes	~	No
Sesame seeds		Yes	~	No			Yes	~	No		Yes	~	No
Lupin and lupin based products		Yes	~	No			Yes	V	No		Yes	~	No
Molluscs & molluscs based products		Yes	V	No			Yes	V	No		Yes	~	No
Sulphur dioxide & sulphites (E220 to E227), in concentration of more than 10mg/kg of 10mg/liter expressed in SO2		Yes	V	No			Yes	V	No		Yes	~	No

5.2. Other ingredients and derivatives

Ingredients + products to declare based on these ingredients	Pı	esent a	s ingredio	ent	If present, originating from which ingredient in the ingredient list (3.1):		o an invol nation : Y	•
Beef		Yes	~	No		Yes	~	No
Pork		Yes	~	No		Yes	~	No
Chicken		Yes	~	No		Yes	~	No
Corn		Yes	~	No		Yes	~	No
Cocoa		Yes	~	No		Yes	>	No
Yeasts		Yes	~	No		Yes	~	No
Leguminous plants		Yes	~	No		Yes	~	No
Cinnamon	~	Yes		No		Yes		No
Vanillin		Yes	~	No		Yes	>	No
Coriander		Yes	~	No		Yes	~	No
Umbelliferae		Yes	~	No		Yes	~	No
Added glutamates		Yes	~	No		Yes	~	No
Guanylates & added inosinates (E626 to 633)		Yes	~	No		Yes	~	No
Sorbates and sorbic acid (E200 to 203)		Yes	~	No		Yes	~	No
Benzoates and p-hydroxy-benzoates (210 to E219)		Yes	V	No		Yes	~	No

ngredients + products to declare based on these ingredients	P	resent a	s ingredi	ent	If present, originating from which ingredient in the ingredient list (3.1):		nt due to contamir		
Azo colour (E102, E110, E122, E123, E124, 128, 129, 151, 154, 155)		Yes	~	No			Yes	V	No
Tartrazine (E102)		Yes	~	No			Yes	~	No
Aspartame (E951)		Yes	~	No			Yes	~	No
BHA and BHT (E320 and E321)		Yes	~	No			Yes	~	No
Saccharin & salts (E954)		Yes	~	No			Yes	~	No
Gallates (E310 to E312)		Yes	~	No			Yes	~	No
Fructose	\	Yes		No	Candy sugar syrup		Yes		No
Saccharose	\	Yes		No	Sugar		Yes		No
Cyclamates (E952)		Yes	~	No			Yes	~	No
The producer guarantees that the productionization	t does n	ot conta			t are submitted to YES		NO		
					·				
7. NUTRITIO	NAL C	OMP	OSITIO	ON (acc	ording to the European directive 90/496/E	C & 2008	/100/EC)		
per 100 g									
7.1. Nutritional value									
					Product as declared on the pa	ckaging			

				Product as declare	d on the packag	ing			
Nutritional value	Unit	GDA	Average per 100 g	Average per portion (15 g)	GDA % per portion	-		ysis (A) o ntion (B)	r
Facility	in kcal	2000	584	88	4%		Α	~	В
Energy	in kJ		2435	365			Α	~	В
Proteines	in grams	50	2,9	0,4	1%		Α	~	В
Carbohydrate:	in grams	270	57,0	8,5	3%		А	>	В
Of which sugars	g	90	36,8	5,5	6%		Α	>	В
Of which starch	g		20,0	3,0			Α	>	В
Of which polyols	g		0,0	0,0			А	>	В
Fat:	in grams	70	38,1	5,7	8%		Α	~	В
Of which saturates	g	20	7,6	1,1	6%		Α	>	В
Of which mono-unsaturates	g		21,1	3,2			А	>	В
Of which poly-unsaturates	g		9,3	1,4			Α	~	В
Of which trans	g		0,0	0,0			А	>	В
Of which cholesterol	mg		0	0			Α	~	В
Food fibres	in grams	25	0,8	0,1			Α	~	В
Sodium	in grams	2,4	0,21	0,03	1%		А	~	В
Salt (calculation: sodium x 2.5)	in grams	6	0,54	0,08	1%		Α	~	В

8. CONSERVATION AND CONDITIONING CONDITIONS

8.1. Shelf life

Shelf life	13 months
Temperature at delivery	Between 17°C and 23°C
Conservation temperature	Between 17°C and 23°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		YES	~	NO
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8.3. Date coding

Expiry date coding (= lot)	Best before 'day/ month/year'+ LOT code	
	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 x 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 pr	At expiry		
Micro-organisms	Target	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 = 1,2mm/ lnox = 2,0mm/Non Ferro = 1,6 mm

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Drawn up by	Lotus Bakeries	Version	10/03/2016
Validated by	Carine Van der Stede	Function	Quality Assurance Engineer