

SPECIFICATION FORM (EN)

1. PRODUCT IDENTIFICATION

Producer's article number	3001326
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Commercial denomination of the product	Biscoff topping/ Speculoos topping
Legal denomination of the product	/

2. PRODUCER'S IDENTITY / PACKAGER / SUPPLIER

2.1. Production & packaging

	Place of production	Place of packaging
Name	Lotus Bakeries NV	Wilhelm Reuss GmbH&Co. KG Lebensmittelwerk
Address	Gentstraat, 52 - 9971 Lembeke	Sonnenallee 227, 12057 Berlin, Germany
Tel. & Fax	0032/ (0)9 376 26 11 0032/ (0)9 376 26 26	+49 30 689 09-0
Type of certificate (s)	IFS	IFS and BRC
Certification body	SGS	

2.2. Supplier

Lotus Bakeries N.V.
Gentstraat 52 - 9971 Lembeke
Tel. 0032/ (0)9 376 26 11
Fax. 0032/ (0)9 376 26 26

Contact person	Quality
Name	Lize Boen
Function	QA Engineer
Tel. / Mobile / Fax	00329/376.26.11
E-mail	Lize.boen@lotusbakeries.com

2.3. Emergency contact for food security

	SUPPLIER
Tel. 24h/24h - 7/7d	During office hours : 0032/ (0)9 376 26 11 Outside office hours, during weekends and holidays : 0032/ (0)9 376.26.81

3. LEGAL CLAUSES/ 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		52
wheat flour	EU	Wheat	23-25
sugar	Belgium, France, England, Costa Rica, Guatemala	Beet or cane	16-18
vegetable oils (non hydrogenated)	EU, Ukraina, Indonesia, Malaysia, Papua New Guinea, Thailand, Philippines	Palm** – rapeseed	8-10
candy sugar syrup	Belgium, France	Beet or cane	<4
raising agent (sodium hydrogen carbonate) - E500ii	France, Germany		<1
soya flour	Canada, Austria	soya	<1
salt	EU		<1
cinnamon	Asia	cinnamon	<1
Rapeseed oil	EU, Ukraine, Austria, Malaysia, Denmark	Rapeseed	44-46
Sugar	France, Belgium, Europe, Guatemala	Beet or cane	<2
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: 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

Ingrédients: 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 (lecithines (**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

4.3. Additional declaration on the packaging

	YES	NO
" conditioned under protective atmosphere "		X
"with Sweetener(s)"; to be mentioned next to sales denomination		X
"with sugar(s) and sweetener(s)"; to be mentioned next to sales denomination		X
"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)		X
"contains a source of phenylalanine"		X
« consuming more than g of per day can have a laxative effect » or « an excessive can have a laxative effect » (products with polyols)		X

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.

4.6. Other information

	YES	NO
Corresponds to HALAL requirement	X	
Is HALAL certified	X	
Corresponds to KOSHER requirements	X	
Is KOSHER certified		X
Suitable for a vegetarian diet	X	
Suitable for a vegan diet	X	
Organic		X

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	Present as ingredient		If present, originating from which ingredient list (4.1)	Present on the site		Present due to involuntary cross contamination	
	YES	NO		YES	NO	YES	NO
Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut)	X		WHEAT FLOUR	X			X
Crustaceans		X			X		X
Eggs		X			X		X
Fish		X			X		X
Peanuts		X			X		X
Soya	X		SOYA FLOUR	X			X
Milk (including lactose)		X		X			X
Nuts (almond, hazel nut, nut, cashew nut, pecan nut, Brazil nut, pistachio, nut of macadamia, Queensland nut)		X		X			X
Celery		X			X		X
Mustard		X			X		X
Sesame seeds		X			X		X
Lupin and lupin based products		X			X		X
Molluscs & molluscs based products		X			X		X
Sulphur dioxide & sulphites (E220 to E227), in concentration of more than 10mg/kg of 10mg/liter expressed in SO2		X			X		X

5.2. Other ingredients and derivatives

Ingredients + products to declare based on these ingredients	Present as ingredient		If present, originating from which ingredient list (4.1)	Present due to involuntary cross contamination	
	YES	NO		YES	NO
Beef		X			X
Pork		X			X
Chicken		X			X
Corn		X			X
Cocoa		X			X
Yeast		X			X
Leguminous plants		X			X
Cinnamon	X		CINNAMON		X
Vanillin		X			X
Coriander		X			X
Umbelliferae		X			X
Added glutamates		X			X
Guanylates & added inosinates (E626 to 633)		X			X
Sorbates and sorbic acid (E200 to 203)		X			X
Benzoates and p-hydroxy-benzoates (210 to E219)		X			X
Azo colour (E102, E110, E122, E123, E124, 128, 129, 151, 154, 155)		X			X
Tartrazine (E102)		X			X
Aspartame (E951)		X			X
BHA and BHT (E320 and E321)		X			X
Saccharin & salts (E954)		X			X
Gallates (E310 to E312)		X			X
Fructose	X		CANDY SUGAR SYRUP		X
Saccharose	X		SUGAR		X
Cyclamates (E952)		X			X

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)

Nutritional value	Unit	/100g	/portion (20g)	% RI	Analysis (A) or Calculation (C)
Energy	kJ	2792	558	7	C
	kcal	673	135	7	C
Fat:	g	55.8	11	16	C
Of which saturates	g	8.2	1.6	8	C
Of which mono-unsaturates	g	32.6	-	-	C
Of which poly-unsaturates	g	14.9	-	-	C
Of which trans	g	0.7	-	-	C
Of which cholesterol	mg	0	-	-	C
Carbohydrate:	g	39.8	8.0	3	C
Of which sugars	g	21.8	4.4	5	C
Of which starch	g	17.9	-	-	C
Of which polyols	g	0	-	-	C
Food fibres	g	0.7	0.1	-	C
Proteines	g	2.6	0.5	1	C
Sodium	g	0.19	-	-	C
Salt (calculation: sodium x 2.5)	g	0.48	0.1	2	C

8. CONSERVATION AND CONDITIONING CONDITIONS

8.1. Shelf life

Shelf life	12 months
Temperature at delivery	Ambient temperature
Conservation temperature	Store at ambient temperature and keep away from direct sunlight
Relative humidity during conservation	NA
Conservation time after opening	Until end of shelf life (shake before every use!)

8.2. Laboratory analyses

We don't perform positive release analysis

8.3. Date coding

Expiry date coding (= lot)	Line 1: BB dd.mm.yyyy Line 2: hour and Lot code
Way of date coding	On top of the cap
Reference sample conserved	Yes Frequency of conserving samples: each production

8.4. Packaging

Sealed polypropylene (PP) bottle with cap

1kg caramelized biscuit topping

8 bottles per DU

Foodgrade: Certificates of conformity are available

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 characteristics

Semi-Liquid

9.3. Physio chemical characteristics

Parameters	Minimum	Maximum
Moisture content	/	1,5%

9.4. Microbiological parameters

Micro-organisms	After production		At expiry
	Target	Tolerance	Max. value
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

9.5. Foreign objects

The supplier guarantees that measures have been taken in order to avoid foreign objects during the production proces

- If possible, sieving of raw materials
- Visual inspection
- Metal detection during production caramelized biscuit topping: vibrating sieve and magnet

The supplier guarantees that measures have been taken in order to avoid foreign objects during the packaging proces

- Sieve 1mm during the filling proces
- X-ray on packed product

10. UPDATES

Drawn up by Lotus Bakeries

Version 8/03/2021

Validated by Lize Boen

Function Corporate Quality Engineer