SPECIFICATION FORM (EN)

1. PRODUCT IDENTIFICATION

Producer's article number	3000781

Commercial denomination of the product	The original caramelised biscuit spread
Legal denomination of the product	/

Declared weight	3000	☑ g	☑ with "e"

2. PRODUCER'S IDENTITY / PACKAGER / SUPPLIER

2.1. Production & packaging

	Place of production and packing
Name	Lotus Bakeries NV
Address	Gentstraat, 52 - 9971 Lembeke
Tel.	09/376.26.11
Type of certificate (s)	IFS
Certification body	SGS

2.2. Supplier

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

Contact person	**Quality**
Name	Johan Schelstraete
Function	Responsible production
Tel. / Mobile / Fax	09/376.26.11
E-mail	Johan.Schelstraete@lotusbakeries.com

2.3. Emergency contact for food security

	SUPPLIER
Tel. 24h/24h - 7/7d	During office hours : 0032/ (0)9 376.26.81 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, Germany, Poland	Beet	18-20
vegetable oils (non hydrogenated)			9-11
- palm oil	Cameroon, Central America, Gabon, Papua New Guinea, South America, South East-Asia, West Africa	Palm**	9
- rapeseed oil	Australia, Canada, EU, Kazakhstan, Moldova, Russia, Ukraine, UAE, UK, Uruguay	Rapeseed	<3
candy sugar syrup	Belgium, Denmark, Netherlands	Beet	<4
raising agent (sodium hydrogen carbonate) - E500ii	France, Germany	Mineral	<1
soya flour	EU	Soya	<1
salt	Denmark, Germany, Netherlands	Mineral	<1
cinnamon	India, Indonesia, Vietnam	Cinnamon	<1
Rapeseed oil	Australia, Canada, EU, Kazakhstan, Moldova, Russia, Ukraine, UAE, UK, Uruguay	Rapeseed	25-27
Sugar	Belgium, France, Germany, Poland	Beet	15-17
Emulsifier (soya lecithin)	India, Netherlands, Serbia, Ukraine	Soya	<1
Acid (citric acid)	Austria, Belgium	Mineral	<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 58% (**tarwe**bloem, suiker, plantaardige oliën (palm*, raap), kandijstroop, rijsmiddel (natriumwaterstofcarbonaat), **soja**bloem, zout, kaneel), raapolie, suiker, emulgator (lecithinen (**soja**)), voedingszuur (citroenzuur). *Palmolie van duurzame en gecertificeerde plantages.

Ingrédients: Biscuits caramélisés 58% (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 58% (**Weizen**mehl, Zucker, pflanzliche Öle (Palm*, Raps), Kandiszuckersirup braun, Backtriebmittel (Natriumhydrogencarbonat), **Soja**mehl, Salz, Zimt), Rapsöl, Zucker, Emulgator (Lecithine (enthält **Soja**)), Säuerungsmittel (Citronensäure). *Zertifiziertes Palmöl aus nachhaltigem Anbau.

Ingredients: Caramelised biscuits 58% (**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

" 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"(Regulation (EC) No 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, 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**	☐ **NO**

4.6. Other information

Corresponds to HALAL requirements:	Yes
Is HALAL certified:	Yes
Corresponds to KOSHER requirements:	Yes
Is KOSHER certified:	No
Suitable for a vegetarian diet:	Yes
Suitable for a vegan diet :	Yes
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	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)	☑ Yes ☐ No	**Wheat flour**	☑ 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 (almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, macadamia nuts, Queensland nuts)	☐ Yes ☑ 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 ☑ No	☐ Yes ☑ No
Molluscs & molluscs based products	☐ Yes ☑ No		☐ Yes ☑ No	☐ Yes ☑ No
Sulphur dioxide & sulphites (E220 to E227), in concentration of more than 10mg/kg of 10mg/liter expressed in SO_2	☐ Yes ☑ No		☐ Yes ☑ No	☐ Yes ☑ 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	☐ 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

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
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 ☑ No		☐ Yes ☑ No
Azo colour (E102, E110, E122, E123, E124, 128, 129, 151, 154, 155)	☐ Yes ☑ No		☐ Yes ☑ 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

6. IONIZED INGREDIENTS

The producer guarantees that the product does not contain ingredients that are submitted to ionization	☑ **YES** ☐ **NO**

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

per 100 g	☑ g

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%	☐	A	☑	B
	in kJ		2435	365		☐	A	☑	B
Proteines	in grams	50	2,9	0,4	1%	☐	A	☑	B
Carbohydrate:	in grams	270	57,0	8,5	3%	☐	A	☑	B
Of which sugars	g	90	36,8	5,5	6%	☐	A	☑	B
Of which starch	g		20,0	3,0		☐	A	☑	B
Of which **polyols**	g		0,0	0,0		☐	A	☑	B
Fat:	in grams	70	38,1	5,7	8%	☐	A	☑	B
Of which saturates	g	20	7,6	1,1	6%	☐	A	☑	B
Of which mono-unsaturates	g		21,1	3,2		☐	A	☑	B

Of which **poly-unsaturates**	g		9,3	1,4		☐	A	☑	B
Of which **trans**	g		0,4	0,1		☐	A	☑	B
Of which **cholesterol**	mg		0	0		☐	A	☑	B
Food fibres	in grams	25	0,8	0,1		☐	A	☑	B
Sodium	in grams	2,4	0,21	0,03	1%	☐	A	☑	B
Salt (calculation: sodium x 2.5)	in grams	6	0,54	0,08	1%	☐	A	☑	B

8. CONSERVATION AND CONDITIONING CONDITIONS

8.1. Shelf life

Shelf life	13 months
Conservation temperature	By preference store between 17 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**

8.3. Date coding

Expiry date coding (= lot)	**Best before... '**day/month/year' + date code (A= monday, B= tuesday,…) **Example:** 30.12.2015 D
Expiry date coding on each	Selling unit
Way of date coding	On the lid
Reference sample conserved	Yes **Frequency of conserving samples:** each production

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	/	1,5%

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. 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

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
- Production: vibrating sieve and magnet
- Metal detection packaging: /

10. UPDATES

Drawn up by	Lotus Bakeries	Version	25/04/2024
Validated by	Leen De Smedt	Function	Regulatory Compliance Specialist