



RAVICO

a belgian tradition

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TECHNICAL DATA SHEET

Product name

SPECULOOS ELLPHI ®

Product reference

GP820

Created:

22/02/2022

Updated:

3/06/2026

by

Olivier

Product Information

Dimension (L x l x H - mm) N.A

Net Weight: N.A g* Bruto Weight N.A g* * average value

Comment: Low sugar biscuit mix for typical flavoured belgian biscuits

Best before: 12 (paperbag) - 18 (doypack) months

Storage Conditions: 12-20°C - Max 65% Rel humidity - closed packaging



Packaging

		Carton dimensions (cm)			Net wt (kg)	Bruto (kg)	Crt/100x120 pal	Crt/euro pal
GP820s10	Speculoos 10Kg Ellphi®	20 x	30 x	60	10	10,3	80	48
GP820s25	Speculoos 25Kg Ellphi®	20 x	35 x	80	25	25,3	40	32
GP820s500	Speculoos 6x500g Ellphi®	26 x	17 x	20	3	3,4	200	147

Ingredients

Ingredient list in decreasing order

Ingredient list in decreasing order	E number	%
Wheat Flour		
ellphi ® sugar replacement (Blend of fibres of Corn and Chicoree, Sweetener (isomalt, sucralose)		
Cinnamon		
Baking (Sodium Pyrophosphate, Sodium bicarbonate, Corn Starch, Monocalcium Phosphate, Albumen , Vanillin)		
Four spices (Coriander, Cinnamon, Nutmeg, All spices)		
Natural flavouring		
Salt		

Recipe

Ellphi Speculoos: 1Kg - Butter: 300g - Eggs: 75g - Milk: 30ml

Mix all ingredients together with a kneader at slow speed until you obtain a smooth dough.

Let the dough rest in a cool place for a few hours and detail in small shapes or on a slightly buttered plate. Bake about 20 minutes at 180°C.



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Analytical data

Average PH at 20°C		Humidity		%	Min Dry Cocoa Solid		%
Average Aw at 25°C	<0,7	Ashes		%	Min Dry Milk Solid		%
Average Brix at 20°C					Cocoa Butter		%
Average Density at 20°C							

Nutritional Facts

Total protein	7,2	g/100g
Available Carbohydrate	54	
Of which Sugar	2	g/100g
Of which Polyols	7	
Total Fat	0,75	
Of which Saturated fat	0,2	g/100g
Of which Trans Fat	0	
Fibres	6,75	g/100g
Sodium	130	mg/100g
Salt	320	mg/100g
Cholesterol	0	mg/100g
Calcium	20	
Iron	0	mg/100g
Potassium	110	
Vitamin D		
Energetic Value (Kcal)	265	Kcal/100g
Energetic Value (KJ)	1124	KJ/100g

The Nutritional information is given to the best of our knowledge and belief but cannot be regarded as guaranteed data.

The nutritional data is calculated and has not been analysed. - An empty value means it is not applicable for this product

Microbiological data

	CFU / g	Method
Total plate count	<100000	
Yeast	<1000	
Moulds	<1000	
Enterobacteriaceae	<100	
Coliform	<10	
E. Coli	<20	
Salmonella	0/25g	
Listeria Monocyt.		

Allergen data (EEC 2003/89 & 2006/142 & 1169/2011)

Cereals with gluten	+	Mustard	-
Crustacean	-	Sesame	-
Fish	-	Sulfites (SO ₂ >10mg/Kg)	-
Soya products	-	Lupine	-
Egg products	+	Molluscs	-
Milk products	-	Azo colours	-
Nuts	?		
Peanuts	-	Present in ingredients	+
Celery	-	Cross contamination possible:	?
		Absent	-
Label	Contains gluten & eggs. May contain traces of milk and nuts or products thereof.		

Other information

Custom tariff code:	1901 2000	EC 1829/2003 & 1830/2003	Kosher:	on demand	Vegetarian:	
GMO free:	Yes		Halal:	on demand	Vegans:	
Product Line certification:	HACCP		Heavy metals & Contaminants:	conform to EC 2023/915 and amendments		
			Pesticides:	conform to EC 396/2005 and amendments		
Claim:	On Finished product: Low Sugar - Source of Fibers					