



EU

PRODUCT SPECIFICATION

Product: SPECULOOS DISPENSER (1P x 150)

Product code: 3400034

Ingredient declaration:

Ingrediënten: Tarwebloem, suiker, plantaardige oliën (palmolie van duurzame en gecertificeerde plantages, raapolie), kandijstroop, rijsmiddel (natriumwaterstofcarbonaat), sojabloem, zout, kaneel.

Ingédients: 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.

Zutaten: Weizenmehl, Zucker, pflanzliche Öle (Palm*, Raps), Kandissirup, Backtriebmittel (Natriumhydrogencarbonat), Sojamehl, Salz, Zimt. (*zertifiziertes Palmöl aus nachhaltigem Anbau)

Ingredients: 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.

Ingredientes: Harina de trigo, azúcar, aceites vegetales (aceite de palma proveniente de plantaciones sostenibles y certificadas, aceite de nabina), jarabe de azúcar moreno, levadura en polvo (bicarbonato sódico), harina de soja, sal, canela.

Ingredienti: Farina di frumento, zucchero, oli vegetali (olio di palma proveniente da piantagioni sostenibili e certificate, olio di colza), sciropo di zucchero candito, agente lievitante (idrogenocarbonato di sodio), farina di soia, sale, cannella.

Ingredientes: Farinha de trigo, açúcar, óleos vegetais (óleo de palma de plantações sustentáveis e certificadas, óleo de colza), xarope de açúcar castanho, fermento em pó (bicarbonato de sódio), farinha de soja, sal, canela.

Gemaakt in een bedrijf waar ook wordt verwerkt:

Fabriqué dans un atelier qui utilise:

Hergestellt in einem Betrieb, in dem auch verwendet wird:

Produced in a factory handling:

Producido en una fábrica que utiliza:

Prodotto in una fabbrica che maneggia:

Produzido numa fábrica que utiliza:

Nutritional declaration:

	== Per 100 g ==		Per portion ==	
	6,25 g		% *	
	=====			
	2032	kJ	127	kJ
Energie/Brennwert/Energy	484	kcal	30	kcal
Vetten/Matières grasses/Fett/Fat	19.0	g	1.2	g
waarvan verzadigd/dont saturées/davon gesättigt**/of which saturates	8.0	g	0.5	g
Koolhydraten/Glucides/Kohlenhydrate/Carbohydrate	72.6	g	4.5	g
waarvan suikers/dont sucres/davon Zucker/of which sugars	38.1	g	2.4	g
Vezels/Fibres alimentaires/Ballaststoffe/Fibre	1.3	g	0.1	g
Eiwitten/Protéines/Eiweiss/Protein	4.9	g	0.3	g
Zout/Sel/Salz/Salt	0.92	g	0.06	g
	=====			

* = Referentie-inname van een gemiddelde volwassene (8 400 kJ/2 000 kcal) /

Apport de référence pour un adulte-type (8 400 kJ/2 000 kcal) /

Referenzmenge für einen durchschnittlichen Erwachsenen (8 400 kJ/2 000 kcal) /

Reference intake of an average adult (8 400 kJ/2 000 kcal)

** voluit op verpakking: 'davon gesättigte Fettsäuren'

1 portion: 1 piece

16/03/2022



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Detailed nutritional values per 100 g:

energy (kJ)	2032	kJ	cholesterol	0	mg
energy (kcal)	484	kcal	trans fat	0.0	g
protein	4.9	g	fibre	1.3	g
carbohydrate	72.6	g	salt	0.92	g
sugars	38.1	g	sodium	0.37	g
starch	34.3	g	calcium	20	mg
fat	19.0	g	magnesium	10	mg
saturated fat	8.0	g	phosphor	50	mg
mono-unsaturated fat	8.1	g	iron	0.5	mg
poly-unsaturated fat	2.8	g	moisture	0.5	g

Legal allergens:

egg	-	sulphites	-
gluten	+	celery	-
fish	-	lupin	-
crustaceans	-	mustard	-
nuts	-	soya	+
peanuts	-	milk	-
sesame	-	molluscs	-

+ = present - = absent ? = may be present via crosscontamination

Shelf-life of the product:

21 weeks

Packaging:

Type of packaging: Flowpack 1p in corrugated dispenser

Materials: Certificates of conformity are available for product packaging

Storage conditions:

Ambient temperature

Microbiological standards:

Bacteriological parameter	Target	Tolerance	At expiry date
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

Product in accordance with all current EU-legislations

16/03/2022