

Product information ¹				
Ingredients	Composition as provided by supplier	Product composition % ²	Quantitative ingredient declaration (%) ³	Remarks
Wheat flour		30,5 – 33,7		
Margarine	vegetable oils and fats (palm and rapeseed), water, emulsifiers: soya lecithin E322, mono and diglycerides of fatty acids E471, salt acid regulator: citric acid E330, natural flavors, coloring: beta-carotene E160a	19,4 – 21,5		Non hydrogenated fat RSPO
Sugar		18,2 – 20,1	21,0	
Cocoa coating	Sugar, vegetable fats (coco, palm) , fat reduced cocoa powder, stabilizing agent: E492, emulsifier: soya lecithin, Natural flavor: vanilla	12,9 – 14,3	13,6	non-hydrogenated palm fat RSPO
Yeast		4,0 – 4,5		
Inverted sugar syrup		3,9 – 4,4		
Eggs		3,7 – 4,0		Barn eggs
Stabilizer: Sorbitol	E420	1,1 – 1,2		
Soy flour		0,81 – 0,90		
Salt		0,22 – 0,25		
Soy lecithin	E322	0,12 – 0,13		
Flavor		0,04 – 0,04		Vanilline

¹ For information on the origin of ingredients we refer to the attached document 'Ingredient origin information sheet'.

² A range is provided, as ingredient levels, mainly the water level, in the dough may be slightly adapted on a daily basis to ensure efficient production. The optimal water level depends inter alia on wheat flour characteristics, weather conditions and processing conditions. Water can be used as an ingredient but, according to REGULATION (EU) No 1169/2011 annex VII part A, is not included in the ingredient declaration list, as less than 5% of the added water remains present in the final product after baking.

³ Calculated according to REGULATION (EU) No 1169/2011 and 'Commission Notice on the application of the principle of quantitative ingredients declaration (QUID) (2017/C 393/05)' using the average baking loss for this product.

Ingredient declaration
Wheat flour, margarine (vegetable oils and fats (palm and rapeseed; in varying proportions), water, emulsifiers: lecithins (soya), mono and diglycerides of fatty acids, salt, acidifier: citric acid E330, natural flavors, coloring: beta-carotene E160a), sugar (21,0%), cocoa coating (13,6%) (sugar, vegetable fats (coco, palm), fat reduced cocoa powder, stabilising agent: E492, emulsifier: lecithins (soya), natural flavor: vanilla), yeast, inverted sugar syrup, eggs , stabilizing agent: sorbitol, soya flour salt, emulsifier: lecithins (soya), flavor. May contain traces of milk.

Allergens	
Gluten	+
Crustaceans	-
Eggs	+
Fish	-
Peanuts	-
Soya	+
Milk (inclusive lactose)	?
Nuts	-
Celery	-
Mustard	-
Sesame	-
Sulphur dioxide	-
lupine	-
molluscs	-

+ Present

- Absent

? Risk on cross contamination

Nutrition ¹				
	Per 100g	Tolerances	Per portion – 60g	%RI per portion*
Energy (kJ) (kcal)	1967 470		1180 282	14
Fat (g)	24	+/- 20%	15	21
Of which				
- saturated(g)	13		7,9	40
Carbohydrate (g)	57	+/- 8g	34	13
Of which				
- sugars (g)	31	+/- 20%	19	21
Fibre (g)	2,1	+/- 2g	1,3	
Protein (g)	5,4	+/- 2g	3,2	6
Salt (g)	0,50	+/- 0,375g	0,30	5

¹ Based on calculation

*RI= Reference intake of an average adult (8400 kJ / 2000 kcal, 70g total fats, 20g saturated fats, 260g carbohydrates, 90g sugars, 50g proteins, 6g salts)

Physico chemical characteristics		
Parameter	Average value	Tolerance
Dry matter	88.8 g/100g	± 2g/100g
Aw - value	0,77	0,74 – 0,79

Microbiological characteristics		
parameters	Standard	Tolerance
Total plate count /g	<100	<100000
Coliforms /g	<10	<100
Thermotolerant Coliforms /g	<10	<100
Staphylococcus aureus	<100	<1000
Salmonella / 25g	Absent	
Moulds /g	<10	<100
yeasts / g	<10	<100
Sulphite reducing clostridia /g	<10	<100

Organoleptic characteristics	
Taste	Vanilla + dark chocolat
Odour	Vanilla + dark chocolat
Texture	soft + crusty sugar
Colour	Gold Brown + dark chocolat on top
Aspect	hexagonal

GMO
The products are GMO-free and comply with Regulation EG1829/2003 and EG1830/2003.
Irradiation
The products are not subject to any ionization in accordance with current legislation 1999/2/EG and 1999/3/EG
Food contact packaging material
The packaging material complies with EU regulation nr 1935/2004.
Shelf life
10 weeks
Conditions
Keep cool and dry
Transport
18-22°C (ideal 18°C)
Category
Snacks Unsuitable for following populations: - baby's - people allergic to eggs, gluten, milk and / or soya

Disclaimer

All products are in compliance with EU food standards.

Packaging materials should always be removed in the case of reheating this product in any type of microwave or other oven. Biscuiterie Thijs disclaims any and all liability for wrongful use of this product.

The products, product specifications sheets and all other publications pertaining to the products are subject to changes in order to improve reliability and functionality, without prior notice. Biscuiterie Thijs disclaims any and all liability for any errors, inaccuracies or incompleteness contained in any specification or datasheet or in any other disclosure relating to any product. The information contained by this specification is confidential and protected by copyright law. It may not be used, reproduced or disclosed to any third party without prior written consent of Biscuiterie Thijs.

This specification supersedes all previous versions.