

SPECIFICATION FORM (EN)

1. PRODUCT IDENTIFICATION

Commercial denomination of the product	Original Lotus Biscoff Concassé 750 G
Legal denomination of the product	The Original caramelised biscuit

Declared weight	750g with "e"
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2. PRODUCER'S IDENTITY / PACKAGER / SUPPLIER

2.1. Production & packaging

	Place of production	Place of packaging
Name	Lotus Bakeries NV	The products are packed by a co-packer
Address	Gentstraat, 52 - 9971 Lembeke	
Tel. & Fax	0032/ (0)9 376 26 11 0032/ (0)9 376 26 11	
Type of certificate (s)	IFS	
Certifying institute	Lloyd's Register	

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
wheat flour	EU	Wheat	44-46
sugar	Belgium, France, England, Costa Rica, Guatemala	Beet or cane	31-33
vegetable oils (non hydrogenated)	South East-Asia, Latin America, Malaysia, EU, Russia, Ukraine, Australia, UK, Moldavia	Palm** – rapeseed	16-18
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

*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: **Tarwebloem**, suiker, plantaardige oliën (palm*, raap), kandijstroop, rijsmiddel (natriumwaterstofcarbonaat), **sojabloem**, zout, kaneel. * van duurzame en gecertificeerde plantages

Ingrédients: Farine de **blé**, sucre, huiles végétales (palme*, colza), sirop de sucre candi, poudre à lever (carbonate acide de sodium), farine de **soja**, sel, cannelle. * issue de plantations durables et certifiées

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

Ingredients: **Wheat** flour, sugar, vegetable oils (palm*, rapeseed), candy sugar syrup, raising agent (sodium hydrogen carbonate), **soya** flour, salt, cinnamon. * 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	on request	
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 (25g)	% RI	Analysis (A) or Calculation (C)
Energy	kJ	2032	508	6	C
	kcal	484	121	6	C
Fat:	g	19	4,7	7	C
Of which saturates	g	8,0	2,0	10	C
Of which mono-unsaturates	g	8,1	-	-	C
Of which poly-unsaturates	g	2,8	-	-	C
Of which trans	g	0,1	-	-	C
Of which cholesterol	mg	0	-	-	C
Carbohydrate:	g	72,6	18,2	7	C
Of which sugars	g	38,1	9,5	11	C
Of which starch	g	34,3	-	-	C
Of which polyols	g	0	-	-	C
Food fibres	g	1,3	0,3	-	C
Proteines	g	4,9	1,2	2	C
Sodium	mg	370	-	-	C
Salt (calculation: sodium x 2.5)	g	0,92	0,23	4	C

8. CONSERVATION AND CONDITIONING CONDITIONS

8.1. Shelf life

Shelf life	30 weeks
Temperature at delivery	Ambient temperature
Conservation	Store at ambient temperature in a dry place, away from strong light and odours.
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

We don't perform positive release analysis

8.3. Date coding

Expiry date coding (= lot)	dd.mm.yyyy + date code (A= Monday, B= Tuesday, ...)
Expiry date coding on each	CU and DU
Way of date coding	Label
Reference sample conserved	Yes
Frequency of conserving samples	Each production

8.4. Packaging

Euro pallet: 80 x 120

8 cases/ layer

8 layers/ pallet

64 cases/ pallet

The food certificate of the wrapper is in our possession.

9. CHARACTERISTICS OF THE PRODUCT

9.1. Organoleptic characteristics (after preparation)

Visual aspect	Brown
Taste & odour	Caramelised biscuit, caramel
Texture	Crunchy
Colour	Brown caramel

9.2. Physical characteristics

The granulometry is variable

9.3. Physio chemical characteristics

Parameters	Minimum	Maximum
PH	6	8
Moisture content	/	3%

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 during the production process

- If possible, sieving of raw materials
- Visual inspection
- Metal detection during packaging: Ferro = max 2,0mm/ Inox = max 3,0mm/ Non Ferro = max 2,5mm

10. UPDATES

Drawn up by Lotus Bakeries

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Validated by Lize Boen

Function Corporate Quality Engineer