



PRODUCT FACT SHEET

Product Fact Sheet: 86121
Replaces: New
Document Issue Date: 21.01.19
Authorised By: Chris Browne

FORM 4.1v1

Product Name:	Biscoff Biscuit Spread 1.6kg																										
Product Description:	Spread obtained from Lotus Biscoff cookies																										
Stuart Alexander Item Number:	86121																										
Ingredient Declaration:	Original caramelised biscuits 58% (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), rapeseed oil, sugar, emulsifier (soya lecithin), acid (citric acid).																										
Allergen Statement:	Contains wheat (gluten) and soy.																										
Country of Origin:	Made in Belgium																										
Shelf Life:	13 months Shelf life printed on lid																										
Recommended Storage Conditions:	17-23C																										
Microbiological Analysis:	Bacteriological parameter <table border="1"> <thead> <tr> <th></th> <th>Target</th> <th>At expiry date</th> </tr> </thead> <tbody> <tr> <td>Total plate count</td> <td><100/g</td> <td><10,000/g</td> </tr> <tr> <td>E. coli</td> <td><10/g</td> <td><100/g</td> </tr> <tr> <td>Osmophilic yeasts</td> <td><10/g</td> <td><1000/g</td> </tr> <tr> <td>Xerophile moulds</td> <td><10/g</td> <td>No visual growth</td> </tr> <tr> <td>Coagulase positive staphylococci</td> <td><100/g</td> <td><1000/g</td> </tr> <tr> <td>Salmonella</td> <td>Absent/25g</td> <td>Absent/25g</td> </tr> <tr> <td>Listeria monocytogenes</td> <td>Absent/25g</td> <td><100/g</td> </tr> </tbody> </table>				Target	At expiry date	Total plate count	<100/g	<10,000/g	E. coli	<10/g	<100/g	Osmophilic yeasts	<10/g	<1000/g	Xerophile moulds	<10/g	No visual growth	Coagulase positive staphylococci	<100/g	<1000/g	Salmonella	Absent/25g	Absent/25g	Listeria monocytogenes	Absent/25g	<100/g
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Sensory Evaluation:	Meets internal standard																										
Analytical Standards:																											
EAN Number:	5410126206913																										
TUN Number:	15410126206910																										
Unit Net Weight:	1.600kg																										
Unit Gross Weight:	1.700kg																										
Unit Dimensions (wxdxh):	115x115x148mm																										
Shipper Dimensions (wxdxh):	235x235x151mm																										
Shipper Volume (cm3):	8.32 dm3																										
Units per Shipper:	4																										
Gross Weight per Shipper (kg):	NA																										
Pallet Configuration:	20 per layer, 7 layers, 140 per pallet																										
Pallet Height:																											
Packaging Composition:	Liquid filling in glass bottle: Materials: Certificates of conformity are available for product packaging																										
Dietary Suitability:	Suitable for vegetarians and vegans																										
Genetic Modification Statement:	The product contains no ingredients of GMO-origin																										
Quality Statement:	Manufacturer certified to IFS standard, SACO certified to HACCP.																										
Product Preparation:	The spread in pails is not a finished product. It has especially been developed for usage as an ingredient, more specifically for applications where the spread is first reheated (40-50°C) and stirred slowly in order to make the product homogeneous before use. If the product is stored at a temperature > 32°C: - Oil separation will occur so the spread should be stirred before use - The spread should be processed within 14 days.																										
Nutrition Information:	Serving Size: 15g Servings per Package: 106 <table border="1"> <thead> <tr> <th></th> <th>Ave Qty per Serve</th> <th>Ave Qty per 100g</th> </tr> </thead> <tbody> <tr> <td>Energy</td> <td>365 kJ</td> <td>2435 kJ</td> </tr> <tr> <td></td> <td>88 Cal</td> <td>584 Cal</td> </tr> <tr> <td>Protein</td> <td>0.4 g</td> <td>2.9 g</td> </tr> </tbody> </table>				Ave Qty per Serve	Ave Qty per 100g	Energy	365 kJ	2435 kJ		88 Cal	584 Cal	Protein	0.4 g	2.9 g												
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	Fat – Total	5.7 g	38.1 g
	- Saturated	1.1 g	7.6 g
	Carbohydrate	8.5 g	57.0 g
	- Sugars	5.5 g	36.8 g
	Sodium	32 mg	210 mg