



USA

PRODUCT SPECIFICATION

Product: BISCOFF SPREAD SMOOTH

Product code: 3000781

Product description: Cookie butter made with Lotus Biscoff Cookies

Ingredient declaration:

Ingredients: Biscoff cookies (Wheat Flour, Sugar, Vegetable Oils [Contains one or more of Soybean Oil, Sunflower Oil, Canola Oil, Palm Oil], Brown Sugar Syrup, Sodium Bicarbonate [Leavening], Soy Flour, Salt, Cinnamon), Canola Oil, Sugar, Soy Lecithin, Citric Acid.

Allergens declared on pack:

Contains: **Wheat, Soy**

May contain traces of: **/**

Nutritional declaration:

	Serving size		2 tablespoons (30g)		
	== Per 100 g ==		===== Per serving =====		
			30 g		% DV
	=====		=====		=====
Calories	580	kcal	170	kcal	9
Total Fat	38	g	11	g	14
Saturated Fat	8	g	2.5	g	13
Trans Fat	0	g	0	g	
Cholesterol	0	mg	0	mg	0
Sodium	210	mg	65	mg	3
Total Carbohydrate	57	g	17	g	6
Dietary Fiber	1	g	0	g	0
Total Sugars	37	g	11	g	
Added Sugars	36	g	11	g	22
Protein	3	g	1	g	
Vitamin D	0	mcg	0	mcg	0
Calcium	0	mg	0	mg	0
Iron	0	mg	0	mg	0
Potassium	0	mg	0	mg	0
	=====		=====		=====

The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2.000 calories a day is used for general nutrition advice.

Optional claims:

No artificial colors or flavors

Suitable for vegans & vegetarians

Does not contain nuts / nut free

Non-GMO ingredients* *For more information, visit the website www.lotusbiscoff.com



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Detailed nutritional values per 100 g:

energy (kJ)	2435	kJ	cholesterol	0	mg
energy (kcal)	584	kcal	trans fat	0.0	g
protein	2.9	g	fibre	0.8	g
carbohydrate	57.0	g	salt	0.54	g
sugars	36.8	g	sodium	0.21	g
starch	20.0	g	calcium	16	mg
fat	38.1	g	magnesium	5	mg
saturated fat	7.6	g	phosphor	30	mg
mono-unsaturated fat	21.1	g	iron	0.5	mg
poly-unsaturated fat	9.3	g	moisture	0.3	g

Legal allergens:

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

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

Packaging:

Type of packaging: Plastic packaging

Materials: Certificates of conformity are available for product packaging

Storage conditions:

By preference store between 17°C and 23°C

By preference store between 63°F and 73°F

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 legislation in the country of manufacturing and commercialisation

17/09/2021