

SPECIFICATION FORM (EN)

1. PRODUCT IDENTIFICATION

| | |
|--|--|
| Producer's article number | 3000781 |
| Commercial denomination of the product | Biscoff spread 1,6KG/ Speculoospasta 1,6KG |
| Legal denomination of the product | The original Caramelised biscuit spread |

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 copacker |
| Address | Gentstraat, 52 - 9971 Lembeke | |
| Tel. & Fax | 0032/ (0)9 376 26 11 0032/ (0)9 376 26 26 | |
| Type of certificate (s) | IFS | |
| Certification body | SGS | |

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 |
|--|---|-------------------|------------------------|
| Caramelised biscuits | Belgium | | 58 |
| wheat flour | EU | Wheat | 25-27 |
| sugar | Belgium, France, England, Costa Rica, Guatemala | Beet or cane | 18-20 |
| vegetable oils (non hydrogenated) | EU, Ukraina, Indonesia, Malaysia, Papua New Guinea, Thailand, Philippines | Palm** – rapeseed | 9-11 |
| 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 |
| Rapeseed oil | EU, Ukraine, Austria, Malaysia, Denmark | Rapeseed | 25-27 |
| Sugar | France, Belgium, Europe, Guatemala | Beet or cane | 15-17 |
| Emulsifier (soya lecithin) | India, Brazil, China | | <1 |
| Acid (citric acid) | Austria | | <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 to the RSPO rules for the Segregated supply chain system.

4.2. Ingredient list (declaration in accordance with European Regulation 1169/2011)

Ingrediënten: Speculoos 58% (**tarwebloem**, suiker, plantaardige oliën (palm*, raap), kandijstroop, rijsmiddel (natriumwaterstofcarbonaat), **sojabloem**, zout, kaneel), raapolie, suiker, emulgator (lecithinen (**soja**)), voedingszuur (citroenzuur). * palmolie van duurzame en gecertificeerde plantages

Ingrédients: Speculoos 58% (farine de **blé**, sucre, huiles végétales (palme*, colza), sirop de sucre candi, poudre à lever (carbonate acide de sodium), farine de **soja**, sel, cannelle), huile de colza, sucre, émulsifiant (lécithines (**soja**)), acidifiant (acide citrique). * huile de palme issue de plantations durables et certifiées

Zutaten: Karamellgebäck 58% (**Weizenmehl**, Zucker, pflanzliche Öle (Palm*, Raps), Kandiszuckersirup Braun, Backtriebmittel (Natriumhydrogencarbonat), **Sojamehl**, Salz, Zimt), Rapsöl, Zucker, Emulgator (Lecithine (enthält **Soja**)), Säuerungsmittel (Citronensäure).

*zertifiziertes Palmöl aus nachhaltigem Anbau

Ingredients: Caramelised biscuits 58% (**wheat** flour, sugar, vegetable oils (palm*, rapeseed), candy sugar syrup, raising agent (sodium hydrogen carbonate), **soya** flour, salt, cinnamon), rapeseed oil, sugar, emulsifier (lecithins (**soya**)), acid (citric acid). * palm oil 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 (15g) | % RI | Analysis (A) or Calculation (C) |
|---|-------------|-------|----------------|------|---------------------------------|
| Energy | kJ | 2435 | 365 | 4 | C |
| | kcal | 584 | 88 | 4 | C |
| Fat: | g | 38.1 | 5.7 | 8 | C |
| Of which saturates | g | 7.6 | 1.1 | 6 | C |
| Of which mono-unsaturates | g | 21.1 | - | - | C |
| Of which poly-unsaturates | g | 9.3 | - | - | C |
| Of which trans | g | 0.4 | - | - | C |
| Of which cholesterol | mg | 0 | - | - | C |
| Carbohydrate: | g | 57.0 | 8.5 | 3 | C |
| Of which sugars | g | 36.8 | 5.5 | 6 | C |
| Of which starch | g | 20.0 | - | - | C |
| Of which polyols | g | 0 | - | - | C |
| Food fibres | g | 0.8 | 0.1 | - | C |
| Proteines | g | 2.9 | 0.4 | 1 | C |
| Sodium | mg | 216 | - | - | C |
| Salt (calculation: sodium x 2.5) | g | 0.54 | 0.08 | 1 | C |

8. CONSERVATION AND CONDITIONING CONDITIONS

8.1. Shelf life

| | |
|--|---|
| Shelf life | 13 months |
| Temperature at delivery | Between 17°C and 23°C |
| Conservation temperature | Between 17°C and 23°C |
| 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 + LOT code Example: 30.12.2015 L4334109/0608 |
| Expiry date coding on each | CU |
| Way of date coding | On the lid of the jar |
| Reference sample conserved | Yes Frequency of conserving samples: each production |

8.4. Packaging

Sealed PET bottle with lid

1,6kg caramelized biscuit spread

4 jars/ tray

Foodgrade: Certificates of conformity are available

9. CHARACTERISTICS OF THE PRODUCT

9.1. Organoleptic characteristics (after preparation)

| | |
|---------------|------------------------------|
| Visual aspect | Brown |
| Taste & odour | Caramelised biscuit, caramel |
| Texture | Smooth |
| Colour | Brown caramel |

9.2. Physical characteristics

Spreadable

9.3. Physio chemical characteristics

| Parameters | Minimum | Maximum |
|------------------|---------|---------|
| Moisture content | / | <1% |

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 production spread: vibrating sieve and magnet

The supplier guarantees that measures have been taken in order to avoid foreign objects during the packaging process

- Filter
- Metal detection: 1,2mm Fe – 1,6mm Non-Fe – 2,0mm Inox

10. UPDATES

Drawn up by Lotus Bakeries

Version 8/03/2021

Validated by Lize Boen

Function Corporate Quality Engineer