



EU

PRODUCT SPECIFICATION

Product: ORIGINAL SPECULOOSPASTA – BISCOFF SPREAD

Product code: 3000781

Ingredient declaration:

Ingrediënten: Original speculoos 58% (**tarwebloem**, suiker, plantaardige oliën (palmolie van duurzame en gecertificeerde plantages, raapolie), kandijstroop, rijsmiddel (natriumwaterstofcarbonaat), **sojabloem**, zout, kaneel), raapolie, suiker, emulgator (**sojalecithine**), voedingszuur (citroenzuur).

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

Zutaten: Original Karamellgebäck 58% (**Weizenmehl**, Zucker, pflanzliche Öle (zertifiziertes Palmöl aus nachhaltigem Anbau, Rapsöl), Kandissirup, Backtriebmittel (Natriumhydrogencarbonat), **Sojamehl**, Salz, Zimt), Rapsöl, Zucker, Emulgator (**Sojalecithin**), Säuerungsmittel (Zitronensäure).

Ingredients: 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).

Gemaakt in een bedrijf waar ook wordt verwerkt:

Fabriqué dans un atelier qui utilise:

Hergestellt in einem Betrieb, in dem auch verwendet wird:

Produced in a factory handling:

Nutritional declaration:

	== Per 100 g ==		===== Per portion =====		
			15 g		% *
Energie/Brennwert/Energy	2435	kJ	365	kJ	
Vetten/Matières grasses/Fett/Fat	584	kcal	88	kcal	4
waarvan verzadigd/dont saturées/davon gesättigt**/of which saturates	38.1	g	5.7	g	8
Koolhydraten/Glucides/Kohlenhydrate/Carbohydrate	7.6	g	1.1	g	6
waarvan suikers/dont sucres/davon Zucker/of which sugars	57.0	g	8.5	g	3
Vezels/Fibres alimentaires/Ballaststoffe/Fibre	36.8	g	5.5	g	6
Eiwitten/Protéines/Eiweiss/Protein	0.8	g	0.1	g	
Zout/Sel/Salz/Salt	2.9	g	0.4	g	1
	0.54	g	0.08	g	1

* = Referentie-inname van een gemiddelde volwassene (8 400 kJ/2 000 kcal) /

Apport de référence pour un adulte-type (8 400 kJ/2 000 kcal) /

Referenzmenge für einen durchschnittlichen Erwachsenen (8 400 kJ/2 000 kcal) /

Reference intake of an average adult (8 400 kJ/2 000 kcal)

** voluit op verpakking: 'davon gesättigte Fettsäuren'

1 portie: 15 g

12/02/2015



EU

PRODUCT SPECIFICATION

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	20	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	-	soya	+
peanuts	-	milk	-
sesame	-	molluscs	-

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

Shelf-life of the product:

13 months

Packaging:

Type of packaging: Plastic packaging

Materials: Certificates of conformity are available for product packaging

Storage conditions:

Between 17 and 23°C

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. 100/g	Max. 100/g
Osmophilic yeasts	Max. 10/g	Max. 100/g	Max. 1,000/g
Xerophile moulds	Max. 10/g	Max. 100/g	No visual growth
Coagulase positive staphylococci	Max. 100/g	Max. 1,000/g	Max. 1,000/g
Salmonella	Absent/25g	Absent/25g	Absent/25g
Listeria monocytogenes	Absent/25g	Max. 100/g	Max. 100/g

Product in accordance with all current legislations

12/02/2015

SPECIFICATION FORM (EN)

1. PRODUCT IDENTIFICATION

Producer's article number	3000781		
Commercial denomination of the product	Original Speculoos Spread 1,6kg		
Legal denomination of the product	/		
Declared weight	1600	<input checked="" type="checkbox"/> g	<input checked="" type="checkbox"/> with "e"

2. PRODUCER'S IDENTITY / PACKAGER / SUPPLIER

2.1. Production & packaging

	Place of production	Place of packaging, if this is different from the place of production
Name	Lotus Bakeries NV	Natra Chocolate Belgium NV
Address	Gentstraat, 52 - 9971 Lembeke	Nijverheidsstraat 13 - 2390 Malle
Tel. & Fax	09/376.26.11 09/376.26.26	/
Type of certificate (s)	BRC	ISO 9001
Certifying institute	Lloyd's Register	/

2.2. Supplier

Lotus Bakeries N.V.
Gentstraat 52 - 9971 Lembeke
Tel. 09/376.26.11
Fax. 09/376.26.26

Contact person	Quality	Commercial
Name	Carine Van der Stede	
Function	QA Engineer	
Tel. / Mobile / Fax	09/376.26.11	
E-mail	Carine.vanderstede@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, Ukraine, 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		<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 the RSPO rules for the Segregated supply chain system.

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

Ingrediënten: Original speculoos 58% (**tarwebloem**, suiker, plantaardige oliën (palmolie van duurzame en gecertificeerde plantages, raapolie), kandijstroop, rijsmiddel (natriumwaterstofcarbonaat), **sojabloem**, zout, kaneel), raapolie, suiker, emulgator (**sojalecithine**), voedingszuur (citroenzuur).

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Ingredients: 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).

4.3. Additional declaration on the packaging

" conditioned under protective atmosphere "	<input type="checkbox"/>	YES	<input checked="" type="checkbox"/>	NO
"with Sweetener(s)"; to be mentioned next to sales denomination	<input type="checkbox"/>	YES	<input checked="" type="checkbox"/>	NO
"with sugar(s) and sweetener(s)"; to be mentioned next to sales denomination	<input type="checkbox"/>	YES	<input checked="" type="checkbox"/>	NO
"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)	<input type="checkbox"/>	YES	<input checked="" type="checkbox"/>	NO
"contains a source of phenylalanine"	<input type="checkbox"/>	YES	<input checked="" type="checkbox"/>	NO
« consuming more than g of per day can have a laxative effect » or « an excessive can have a laxative effect » (products with polyols)	<input type="checkbox"/>	YES	<input checked="" type="checkbox"/>	NO

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.	<input checked="" type="checkbox"/>	YES	<input type="checkbox"/>	NO
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4.6. Other information

Corresponds to HALAL requirements: yes
 Is HALAL certified: No
 Corresponds to KOSHER requirements: No
 Is KOSHER certified: No
 Suitable for a vegetarian diet: Yes
 Suitable for a vegan diet : Yes

Organic:

No

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
Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut)	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Wheat flour	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	<input type="checkbox"/> Yes <input type="checkbox"/> No
Crustaceans	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No		<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Eggs	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No		<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Fish	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No		<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Peanuts	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No		<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Soya	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Soya flour	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	<input type="checkbox"/> Yes <input type="checkbox"/> No
Milk (including lactose)	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No		<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Nuts (almond, hazel nut, nut, cashew nut, pecan nut, Brazil nut, pistachio, nut of macadamia, Queensland nut)	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No		<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Celery	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No		<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Mustard	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No		<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Sesame seeds	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No		<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Lupin and lupin based products	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No		<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Molluscs & molluscs based products	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No		<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Sulphur dioxide & sulphites (E220 to E227), in concentration of more than 10mg/kg of 10mg/liter expressed in SO ₂	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No		<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No

5.2. Other ingredients and derivatives

Ingredients + products to declare based on these ingredients	Present as ingredient	If present, originating from which ingredient in the ingredient list (3.1):	Present due to an involuntary cross contamination : YES/NO
Beef	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No		<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Pork	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No		<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Chicken	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No		<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Corn	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No		<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Cocoa	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No		<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Yeasts	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No		<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Leguminous plants	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No		<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Cinnamon	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No		<input type="checkbox"/> Yes <input type="checkbox"/> No
Vanillin	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No		<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Coriander	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No		<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Umbelliferae	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No		<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Added glutamates	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No		<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Guanylates & added inosinates (E626 to 633)	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No		<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Sorbates and sorbic acid (E200 to 203)	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No		<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Benzoates and p-hydroxy-benzoates (210 to E219)	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No		<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No

Ingredients + products to declare based on these ingredients	Present as ingredient				If present, originating from which ingredient in the ingredient list (3.1):	Present due to an involuntary cross contamination : YES/NO			
Azo colour (E102, E110, E122, E123, E124, 128, 129, 151, 154, 155)	<input type="checkbox"/>	Yes	<input checked="" type="checkbox"/>	No		<input type="checkbox"/>	Yes	<input checked="" type="checkbox"/>	No
Tartrazine (E102)	<input type="checkbox"/>	Yes	<input checked="" type="checkbox"/>	No		<input type="checkbox"/>	Yes	<input checked="" type="checkbox"/>	No
Aspartame (E951)	<input type="checkbox"/>	Yes	<input checked="" type="checkbox"/>	No		<input type="checkbox"/>	Yes	<input checked="" type="checkbox"/>	No
BHA and BHT (E320 and E321)	<input type="checkbox"/>	Yes	<input checked="" type="checkbox"/>	No		<input type="checkbox"/>	Yes	<input checked="" type="checkbox"/>	No
Saccharin & salts (E954)	<input type="checkbox"/>	Yes	<input checked="" type="checkbox"/>	No		<input type="checkbox"/>	Yes	<input checked="" type="checkbox"/>	No
Gallates (E310 to E312)	<input type="checkbox"/>	Yes	<input checked="" type="checkbox"/>	No		<input type="checkbox"/>	Yes	<input checked="" type="checkbox"/>	No
Fructose	<input checked="" type="checkbox"/>	Yes	<input type="checkbox"/>	No	Candy sugar syrup	<input type="checkbox"/>	Yes	<input type="checkbox"/>	No
Saccharose	<input checked="" type="checkbox"/>	Yes	<input type="checkbox"/>	No	Sugar	<input type="checkbox"/>	Yes	<input type="checkbox"/>	No
Cyclamates (E952)	<input type="checkbox"/>	Yes	<input checked="" type="checkbox"/>	No		<input type="checkbox"/>	Yes	<input checked="" type="checkbox"/>	No

6. IONIZED INGREDIENTS

The producer guarantees that the product does not contain ingredients that are submitted to ionization	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO
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7. NUTRITIONAL COMPOSITION (according to the European directive 90/496/EC & 2008/100/EC)

per 100 g	<input checked="" type="checkbox"/> g
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7.1. Nutritional value

Nutritional value	Unit	Product as declared on the packaging							
		GDA	Average per 100 g	Average per portion (15 g)	GDA % per portion	per analysis (A) or calculation (B)			
Energy	in kcal	2000	584	88	4%	<input type="checkbox"/>	A	<input checked="" type="checkbox"/>	B
	in kJ		2435	365		<input type="checkbox"/>	A	<input checked="" type="checkbox"/>	B
Proteines	in grams	50	2,9	0,4	1%	<input type="checkbox"/>	A	<input checked="" type="checkbox"/>	B
Carbohydrate:	in grams	270	57,0	8,5	3%	<input type="checkbox"/>	A	<input checked="" type="checkbox"/>	B
Of which sugars	g	90	36,8	5,5	6%	<input type="checkbox"/>	A	<input checked="" type="checkbox"/>	B
Of which starch	g		20,0	3,0		<input type="checkbox"/>	A	<input checked="" type="checkbox"/>	B
Of which polyols	g		0,0	0,0		<input type="checkbox"/>	A	<input checked="" type="checkbox"/>	B
Fat:	in grams	70	38,1	5,7	8%	<input type="checkbox"/>	A	<input checked="" type="checkbox"/>	B
Of which saturates	g	20	7,6	1,1	6%	<input type="checkbox"/>	A	<input checked="" type="checkbox"/>	B
Of which mono-unsaturates	g		21,1	3,2		<input type="checkbox"/>	A	<input checked="" type="checkbox"/>	B
Of which poly-unsaturates	g		9,3	1,4		<input type="checkbox"/>	A	<input checked="" type="checkbox"/>	B
Of which trans	g		0,0	0,0		<input type="checkbox"/>	A	<input checked="" type="checkbox"/>	B
Of which cholesterol	mg		0	0		<input type="checkbox"/>	A	<input checked="" type="checkbox"/>	B
Food fibres	in grams	25	0,8	0,1		<input type="checkbox"/>	A	<input checked="" type="checkbox"/>	B
Sodium	in grams	2,4	0,21	0,03	1%	<input type="checkbox"/>	A	<input checked="" type="checkbox"/>	B
Salt (calculation: sodium x 2.5)	in grams	6	0,54	0,08	1%	<input type="checkbox"/>	A	<input checked="" type="checkbox"/>	B

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

Positive release analysis	<input type="checkbox"/> YES <input checked="" type="checkbox"/> NO
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8.3. Date coding

Expiry date coding (= lot)	Best before... 'day/ month/year' + LOT code Example: 30.12.2015 L4334109/0608
Expiry date coding on each	Selling unit
Way of date coding	On the lid of the jar
Reference sample conserved	Yes Frequency of conserving samples: each production

8.4. Packaging

Euro pallet : 80 x 120

4 jars / tray

15 trays/ pallet

7 layers/ pallet

105 trays/ pallet

420 jars/ pallet

The wrapper (plastic bag) is transparent. 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	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. 10,000/g
E. Coli	Max. 10/g	Max. 100/g	Max. 100/g
Osmophilic yeasts	Max. 10/g	Max. 100/g	Max. 1,000/g
Xerophile moulds	Max. 10/g	Max. 100/g	No visual growth
Coagulase positive staphylococci	Max. 100/g	Max. 1,000/g	Max. 1,000/g
Salmonella	Absent/25g	Absent/25g	Absent/25g
Listeria monocytogenes	Absent/25g	Max. 100/g	Max. 100/g

9.5. Foreign objects

The supplier guarantees that measures have been taken in order to avoid foreign objects:

- If possible, sieving of raw materials
- Visual inspection
- Metal detection packaging Ferro = 1,2mm/ Inox = 2,0mm/Non Ferro = 1,6 mm

10. UPDATES

Drawn up by Lotus Bakeries

Version 08/04/2015

Validated by Carine Van der Stede

Function Quality Assurance Engineer