

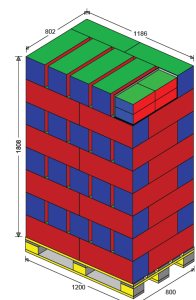
| Product name              | Ref.   | Wgt | Usage   | Date       |
|---------------------------|--------|-----|---------|------------|
| 60 Macarons Spéculoos 18g | A02326 | 18g | Dessert | 04-06-2025 |

| Product name             |                                                                            |                   |     |
|--------------------------|----------------------------------------------------------------------------|-------------------|-----|
| Size (mm / h - Ø)        | 25 - 45                                                                    |                   |     |
| Unit net weight (g)      | 18                                                                         | Variation +/- (g) | 1.4 |
| Shelf life               | 14 months                                                                  |                   |     |
| Storage conditions       | Freezer (-18°C)                                                            |                   |     |
| Product code information | 60215 : 6 = day of the week (1 to 7) ";" 02 = week (1 to 52) ";" 15 = year |                   |     |



| Primary packaging (CSU) |                          |         | Secondary packaging (SP) |                |
|-------------------------|--------------------------|---------|--------------------------|----------------|
| Type                    | Box (containing 2 trays) |         | Type                     | Carton         |
| Composition             | Carton + APET            |         | Dimensions (mm)          | 593*209*226    |
| Net - gross wgt         | 1,08 kg                  | 1,35 kg | Nb of CSU/SP             | 4              |
| Dimensions (mm)         | 288*200*100              |         | GTIN 14 (EAN)            | 15407005644352 |
| GTIN 13 (EAN)           | 5407005644355            |         | Net - gross wgt          | 4,32 kg 5,8 kg |

| Palettisation |      |            |     |
|---------------|------|------------|-----|
| Pallet type   | Euro |            |     |
| Pallet height | 2000 |            |     |
| SP/layer      | 7    |            |     |
| Layer/pallet  | 8    | CSU/pallet | 224 |



| Description                                   |
|-----------------------------------------------|
| Almond-based biscuit with a spéculoos ganache |

| Ingredients                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                          |
|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| sugar, CREAM, ALMONDS 16%, EGG white, white chocolate (cocoa butter, sugar, MILK powder, caramelised sugar, emulsifier: SOYA lecithin, natural vanilla flavouring, salt), speculoos paste 4.0% (oils, glucose, dextrose, natural flavouring, colour [E150b], emulsifier [SOY lecithin]), glucose syrup, vegetable oils (coconut oil, sunflower oil), cocoa butter, corn starch, cocoa powder, EGG white powder, spices, speculoos powder 0.01% (buckwheat flour, sugar, BUTTER, potato starch, EGG, MILK, spices), emulsifiers [glycerol, mono- and diglycerides of fatty acids, SOY lecithin], thickeners [carrageenan, xanthan gum, guar gum], colours [Carmine, curcumin]. May contain traces of other tree nuts. |

| Preparation                                                                                                                                                                                                                               |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Frozen product. Storage 14 months at -18°C. Thaw 2 hour in the fridge (between 2 and 7°C) in the closed package before tasting. Store maximum 10 days in the fridge (between 2 and 7 ° C) after thawing. Never refreeze a thawed product. |

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| Use and conservation                           |                                                 |
|------------------------------------------------|-------------------------------------------------|
| Ready to eat. Never refreeze a thawed product. |                                                 |
| Maximum shelf life:                            | 10 days between 2 and 7°C "; 14 months at -18°C |

| Target audience                                                                              |
|----------------------------------------------------------------------------------------------|
| For all except infants and people suffering from allergies (see allergens information below) |

| Characteristics                     | Target values    |
|-------------------------------------|------------------|
| G. tot. Aerobic mesophilic bacteria | < 1E+06 cfu/g    |
| Lactobacillus                       | < 1E+06 cfu/g    |
| E. coli                             | < 10 cfu/g       |
| L. monocytogenes                    | not detected/25g |
| Salmonella                          | not detected/25g |
| Staphylococcus coagulase +          | < 100 cfu/g      |
| Sulfite-reducing anaerobes          | < 10 cfu/g       |
| AW                                  | < 0.77           |

| Additional information                               |                   |
|------------------------------------------------------|-------------------|
| Is this product certified non-GMO?                   | YES               |
| Is this product subject to an irradiation treatment? | NO                |
| Frequency of analysis in accredited laboratory       | 2x / year         |
| Certificate(s)                                       | IFS superior, BRC |
| Functional traceability?                             | YES               |

| Allergens   | Code |
|-------------|------|
| Milk        | 2    |
| Eggs        | 2    |
| Soya        | 2    |
| Gluten      | 0    |
| Nuts        | 2    |
| Sesame      | 0    |
| Fish        | 0    |
| Crustaceans | 0    |
| Molluscs    | 0    |
| Sulfites    | 0    |
| Mustard     | 0    |
| Celery      | 0    |
| Peanuts     | 0    |
| Lupin       | 0    |

| Legend              |   |
|---------------------|---|
| Presence            | 2 |
| Cross-contamination | 1 |
| Absence             | 0 |

| Nutritional values    |      | /100g | /unit |
|-----------------------|------|-------|-------|
| Energy                | kJ   | 2037  |       |
|                       | kcal | 487   |       |
| Fat                   | g    | 27    |       |
| -- of which saturated | g    | 10    |       |
| -- of which trans     | g    | 0.05  |       |
| Carbohydrates         | g    | 51    |       |
| -- of which sugars    | g    | 45    |       |
| Fibers                | g    | 2.8   |       |
| Proteins              | g    | 7.5   |       |
| Salt                  | g    | 0.16  |       |

| Contact        |                      |                           |
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