

# General Specification Report - Customers

Part [Rev]:PRD4108 [ 3 ]

DescriptionGiant Choc Macaroon single

StatusCURRENTFrame [Rev]:PRD [ 10 ]

Planned Eff.:20/11/2018Specification Type:PRD

Created by:Sian Abbott

Created on:20/11/2018 12:46:14

Last Modified By:Sian Abbott

Last Modified On:25/08/2023 12:17:30

Current On:25/08/2023 12:18:09

## Ingredients and Allergens

Ingredient	Synonym	Qty	Level	Comment	Rec. Factor	Declare			
sugar	sucrose	32.90	dessicated coconut	28.70	glucose syrup	16	0	<input checked="" type="checkbox"/>	
egg white	albumen	10.90	dextrose	6.40	vegetable oil	3	.palm	0	<input checked="" type="checkbox"/>
kernel oil		2.40					0	<input checked="" type="checkbox"/>	
.palm oil		0.60			pasteurised - liquid		0	<input checked="" type="checkbox"/>	
cocoa powder	1	.-	defatted	0			0	<input checked="" type="checkbox"/>	
	rice flour	0.90	sorbitan tristearate	E492	0.10	soya	0	<input checked="" type="checkbox"/>	
			lecithin	E322	0.10	Total: 100	0	<input checked="" type="checkbox"/>	
							0	<input checked="" type="checkbox"/>	
Allergen Information:							0	<input checked="" type="checkbox"/>	
Ingredient Allergens							0	<input checked="" type="checkbox"/>	
egg white	eggs						0	<input checked="" type="checkbox"/>	
soya lecithin	soybeans				stabiliser - synthetic		0	<input checked="" type="checkbox"/>	
					emulsifier		0	<input checked="" type="checkbox"/>	
[File: 1032-Ft Coco Râpé Fine sans SO2 Phil.pdf]									

[File: technical data sheet coconut Catz.pdf]

[File: TF kokos.pdf]

[File: F01 FON Fin Silo 1 2016.pdf]

[File: \_ZHU\_Product Specification White EU .pdf]

[File: Bijlage 8 CPR\_C4361\_0000040932\_01\_EN.pdf]

[File: CPR\_D1200\_0000040932\_02\_EN.pdf]

[File: CPR\_D1200\_0000040932\_01\_EN.pdf]

[File: ROQUETTE-DEXTROSE MONOHYDRATE ST-  
FOO.pdf]

[File: 62900000 - KAT chicken barn egg whit.pdf]

[File: HG-BH egg white - 6060177 - 15.09.16.pdf]

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[File: TF\_DORADO D 11-038\_%\_EN\_20120626 SOL.pdf]

[File: HI HerbaNAT M200R (V1).pdf]

[File: Bijlage 4 NON-GMO Statement – Maize .pdf]

[File: Cargill Zaandam-General-Non GM-2015.pdf]

Quality Marks, Country of Origin

Ingredient NameLevelQuality MarkQuality Mark ListCountry of OriginCountry of Origin List

Ingredient Name	Level	Quality Mark	Quality Mark List	Country of Origin	Country of Origin List
sugar 1	BE;DE				
dessicated coconut1	ID;LK;PH				
glucose syrup1	ES;FR				
egg white1	DE;NL				
dextrose 1	BE;ES;FR;IT				
vegetable oil1	RSPO MBID;MY;PG				
palm kernel oil2	RSPO MB				
palm oil2	RSPO MB				
cocoa powder1	BE				
- defatted2					
rice flour1	ES;FR;GN;TH				
sorbitan tristearate1	MY				
soya lecithin1	NL				
GMO Risk Management					

We confirm that the product is manufactured to legislation 1829/2003/EC and 1830/2003/EC and all amendments to this legislation.

Ingredient Supplier Information

Ingredient NameLevelIngredient Supplier NameCountryComments

sugar1Comptoir sucrier, ZHU (Nordzucker)Belgium(BE)ZHU: Germany

dessicated coconut1Catz, Navimpex, StolpFrance(FR)Catz, Stolp: Netherlands

glucose syrup1TereosBelgium(BE)

egg white1Frisian Egg, WulroNetherlands(NL)

dextrose1Tereos, Barentz (Jäckering)Belgium(BE)

vegetable oil1Fuji OilBelgium(BE)

palm kernel oil2

palm oil2

cocoa powder1Fuji OilBelgium(BE)

- defatted2

rice flour1herba ingredientsNetherlands(NL)

sorbitan tristearate1Fuji OilBelgium(BE)

soya lecithin1Fuji OilBelgium(BE)

Allergens

Allergens and products thereofPresent in recipeCross ContaminationNot PresentComments

celery cereals containing gluten > 20mg/kgcrustaceans eggs  liquidfish lupin

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Allergens and products thereof	Present in recipe	Cross Contamination	Not Present	Comments
milk		<input checked="" type="checkbox"/>		cross contamination at Fuji Oil
molluscs			<input checked="" type="checkbox"/>	
mustard			<input checked="" type="checkbox"/>	
nuts		<input checked="" type="checkbox"/>		
almonds		<input checked="" type="checkbox"/>		packing of products with almonds on site
Brazil nuts (paranuts)			<input checked="" type="checkbox"/>	
cashew nuts			<input checked="" type="checkbox"/>	
hazelnuts			<input checked="" type="checkbox"/>	
macadamia nuts			<input checked="" type="checkbox"/>	
pecan nuts			<input checked="" type="checkbox"/>	
pistachios			<input checked="" type="checkbox"/>	
walnuts			<input checked="" type="checkbox"/>	
peanuts			<input checked="" type="checkbox"/>	
sesame seeds				
soybeans	<input checked="" type="checkbox"/>			soya lecithin
sulphur dioxide & sulphites >10mg/kg or mg/l			<input checked="" type="checkbox"/>	

## List of Ingredients

Sugar, coconut 28%, glucose syrup, EGG white, dextrose, vegetable oil (palm kernel, palm), fat reduced cocoa powder 1%, rice flour, stabiliser (sorbitan tristearate), emulsifier (SOYAlecithin). May contain MILK and NUTS.

## Nutritional Information

### Nutritional Dimensions

Value	UoM	Comments
Nutritional value per	100g	
Serving size	70g 1 macaroon	

Nutritional values given based on theoretical calculation

### Preparation State for serving size

Type	Comments
Nutritional values calculated for unprepared	

### Nutritional Data

Property	Value	UoM	%RI	Value / Serv.	%RI / Serv.	Comment
Energy kJ	1961					
Energy kcal	469					
Total fat	22.5					
Fat saturates	20.7					
Fat mono-unsaturates	1.5					
Fat polyunsaturates	0.3					
Total carbohydrates (excluding fibres)	60.5					
Carbohydrate total sugars	55.6					
Carbohydrate total polyols	0					
Carbohydrate starch	1					
Total fibres	4.9					
Total protein	3.6					
Salt	0.07					

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Property	of which	Value	UoM	%RI	Value / Serv.	%RI / Serv.	Comment
Vitamin A		0.1	µg		0.07		
Vitamin D		0	µg		0		
Vitamin C		0.4	mg		0.3		
Potassium		211	mg		148		
Calcium		15	mg		11		
Magnesium		34	mg		24		
Iron		1.7	mg		1.2		

## Additional Nutritional Data

Property	of which	Value	UoM	Value / Serv.	Comment
Fat cholesterol		0	mg	0	

## Additional Nutritional Information

trans fats: 0g / 100g

trans fats: 0g /70g

## Claims and other Mentions

### Product Claims

Claim	Comments
Glutenfree	

POPIES INT NV / Comines-Warneton: GMO-policy (17-05-16).pdf

[File: GMO-policy (17-05-16).pdf]

## Product Labeling Information

### Legal Name

Name
EnglishCoconut macaroon with Chocolate flavoured coating
Frenchmacaron à la noix de coco avec une décoration au goût de chocolat
GermanKokosgebäck mit kakaohaltiger Glasur
Dutchkokosgebakje met decoratie met chocoladesmaak
Italianpasticcini al cocco e cacao

Country of manufacturing
Belgium(BE)

### Storage Conditions before Opening

keep dry and away from heat

4°C - 22°C

### Storage Conditions after Opening

not applicable, only one cookie per foil

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## Preparation Instructions

## Consumer Unit Content

Packaging spec	Net content	Bruto weight	Drained weight	UoM	Metrological-e	Servings per CU	Serving UoM
single piece	70	71			<input checked="" type="checkbox"/>	1	Piece(s)
display	1400	1561			<input checked="" type="checkbox"/>	20	Piece(s)

## Production Information

	Value
Recipe code at supplier	ES089

## Supply Chain Information

	Type	Supplier Name	Country	Comment
Manufacturing	Délices de Comines	Belgium	(BE)	
Packaging	Délices de Comines	Belgium	(BE)	
Transport	Délices de Comines	Belgium	(BE)	

## Manufacturing Treatment

Property	Temperature °C	Time	UoM	Comments
Baked	150 - 200	14-20	min	

## General Description Manufacturing and Packaging Process

see enclosed document

POPPIES INT NV / Comines-Warneton: Process decorated macaroon

[File: Process decorated macaroons piece (1.doc)]

Shelflife (in days)	Value
183	

## Shelflife determination method

sensorical and microbiological analysis after 5 months

## Product Features

### Organoleptic Properties

Property	Norm
Appearance	irregular shape, good decorated bottom and stripes
Colour	brown - yellow outside, white inside the biscuit, brown decoration
Consistency	slightly crispy outside with a soft inside of the biscuit
Odour	typical odour of coconut and cocoa
Taste	typical taste of coconut and cocoa

### Chemical and Physical properties

Parameter	UoM	Target	Min	Max	Analysis Method	Frequency	Comments
Height	mm		32	27	measuring	1x / 1.5 hours	
Weight	g	706674			weighing	1x / 8 hours	
Dry matter	%	88.582			moisture analyser	1x / 8 hours	

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## Other Product Related Information

POPPIES INT NV / Comines-Warneton: QAS choc macaroons.pdf

[File: QAS choc macaroons.pdf]

## Additional Information

### Declaration of Compliance Product

In accordance with the Wessanen Supplier Quality Booklet, point 2. Regulatory Compliance:

All finished products supplied to Wessanen must comply with the latest amendment of European legislation and with any relevant codes of practice applicable to the product or process. Any changes to, or proposals of change, which impact the regulatory compliance of Wessanen branded products in the market must be advised immediately to the appropriate Wessanen representative.

All products supplied must comply with the appropriate regulations:

- o Relevant European legislation
- o Relevant legislation of the country where the product is manufactured and packed