



## PRODUCT SPECIFICATION

Date: 18/10/2023 Version 15

<b>Product name:</b>	ORFINA
<b>Art. no. TREFIN:</b>	0167 - 0271 - 0273 - 0274 - 0607 - 0631
<b>Customs tariff no.:</b>	H.S.: 17049075
<b>Product description :</b>	buttertoffee

ingredient declaration % by Regulation 1169/2011 (EC)	
sugar	35,4181
glucose syrup	34,2120
fully hydrogenated vegetable fat (coconut)	10,9260
concentrated butter	4,7214
condensed skimmed milk	2,7202
condensed milk	2,0185
barley malt extract	1,8687
salt	0,7885
emulsifier : soy lecithin	0,3911
artificial flavours (toffee, butter)	0,1104
natural flavour (vanilla)	0,0252
water	6,8000
	<b>100,0000</b>

nutrition facts per 100g by Regulation 1169/2011 (EC)	
<b>total fat</b>	17 gram
saturated fatty acids	15 gram
monounsaturated	1,3 gram
polyunsaturated	0,1 gram
trans fatty acids	0,2 gram
vegetable	11 gram
animal	5,3 gram
<b>total carbohydrates</b>	74 gram
sugars	53 gram
starch	0 gram
polyols	0 gram
dietary fibres	0,0 gram
sodium	0,31 gram
cholesterol	17 mg
<b>total protein</b>	1,6 gram
vegetable	0,1 gram
animal	1,5 gram
ash content	0,4 gram
caloric value	1914 kJ
	458 kcal


Values are calculated based on the average of product specifications

allergens	
0 = absent 1 = present 2 = cross contamination by Regulation 1169/2011 (EC)	
gluten	1
crustaceans	0
eggs	0
fish	0
peanuts	0
soy	1
milk	1
lactose	1
nuts	0
celery	0
mustard	0
sesame	0
sulfite (E220 t/m E227) > 10 mg/kg	0
lupin	0
molluscs	0

physical specifications	
(GMO: Directive 1830/2003/EC)	
moisture content (%)	6,8
wateractivity (a <sub>w</sub> -value)	0,4
no additional specific GMO labelling is required	

microbiological specifications	
total plate count	<100/g
enterobacteria	<10/g
yeasts	<10/g
moulds	<10/g
salmonella	neg./25g

remarks
store in a dry and odor-free place
shelf life : 27 months from production
T = 16 (max R.H. 65%) à 22°C (max R.H. 50%)

signature : 

Joris Van Regenmortel, Quality Manager