

Productspecification

General

Verduijn's Fine Biscuits	Product:	Wafer crackers with Arrabbiata mix
Nijverheidsweg 8	Art. nr.:	A144
NL-4529 PP Eede	Statistic code:	19053291
+31 85 2010 378	Name/function:	Carla Paridaen
KvK: 21014324	Revised date + version:	19-01-2026, version 2
BTW: NL006752391B01		

Product and packaging details

Lawful indication:	Wafers crackers with Arrabbiata mix
Explanation of the product code:	L-Year + day in year
Place BBE/lot code:	print on bag, label, box
BBE after production clear foil sweet:	6 months
BBE after production clear foil savoury:	5 months
BBE after production alufoil:	9 months
Storage advice:	cool, dark and dry
Method of indication BBE:	dd-mm-yy / dd-mm-yyyy / mm-yyyy / yyyy-mm-dd
Weight / e-sign	75g/yes

Ingredients declaration

Ingredients	Percentage	GMO free	E-number
wheat flour		yes	
Vegetable margarine (palmfat, water, emulsifier: mono and diclycerides of fatty acids, acidity regulator: citric acid)		yes	E471/E330
Maltodextrin (from corn)		yes	
Arrabbiata mix (tomato powder, Cayenne pepper, basil, oregano, onion powder, garlic powder, paprika powder, thyme)	5,0%	yes	
sea salt		yes	
raising agent: sodium bicarbonate, ammonium bicarbonate		yes	E500/E503
egg powder		yes	
milk powder		yes	
soy flour		yes	
pepper		yes	

Allergen information

Allergen	present	absent	may contain
Gluten (wheat, rye, barley, oat, spelled, kamut)	x		
Shell fish		x	
Egg	x		
Fish		x	
Peanuts			x*
Soy	x		
Milk (lactose)	x		
Nuts (almonds)			x*
Celery		x	
Mustard		x*	
Sesame		x*	

Sulfur dioxide en sulphite > 10mg SO ₂ / kg of l		x	
Lupine		x	
Crustaceans		x	
*based on the VITAL calculation			

Nutritional values per 100g (calculated on unprepared product)

Energy	2009kJ / 479kcal
Fat	23g
- of which saturated	10,7g
Carbohydrates	61g
- of which sugars	3,2g
Protein	7,4g
Fibres	2,4g
Salt	3,1g

Microbiological values

Parameter	Value	Min. tolerance	Max. tolerance
Aerobic mesophilic plate count	<10.000 cfu/g	0 cfu/g	1000.000 cfu/g
Coliforms	<2 cfu/g	0 cfu/g	<10 cfu/g
Enterobacteriaceae	<50 cfu/g	0 cfu/g	100 cfu/g
Yeasts and moulds	<100 cfu/g	0 cfu/g	200 cfu/g
Salmonella	0	0	absent in 25g

Chemical/Physical values

Parameter	Value	Min. tolerance	Max. tolerance
Aw waarde	0,2	0,1	0,3
ph waarde	7	6	8,5

Certificates

Type	Certification body	Expiry date
BRC 9.0	SGS	30-04-26
SKAL / Bio / Organic	SKAL	01-01-27

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