



TECHNICAL DATA SHEET



Danish Butter Cookies - country of origin DENMARK

NUTRITIONAL VALUES

Per 100 g

Item	Result
Energy	1898/452 kJ/kcal
Fat	20 g
- Saturated	12 g
Carbohydrate	61 g
- of which sugars	23 g
Protein	5,3 g
Salt	0,66 g

INGREDIENS LIST

Ingredients: **Wheat** flour, butter (**milk**) 26%, sugar, coconut, salt, dextrose, raising agent (ammonium bicarbonate), vanilla flavour.

ALLERGENS INFO PRESENT IN THE PRODUCT

Allergy Advice:

For allergens see ingredients in bold.

May also contain traces of hazelnuts, almonds and macadamia nuts.

SENSORY

Appearance:	Like picture above
Texture:	Crispy
Colour:	Golden brown
Taste:	Butter and Vanilla



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MICROBIOLOGIC CHARACTERISTICS

Total Plate Count	< 1000 cfu/g
Yeast & Mold	< 1000 cfu/g
Eschericia Coli	< 100 cfu/g
Total Coliform	< 100 cfu/g
Bacillus Cereus	< 100 cfu/g
Staphylococcus Aureus	< 10 cfu/g
Salmonella	Absent
Listeria Monocytogenes	Absent
Water content	< 5 %

PROCESSING PROCEDURE

- The ingredients are weighed out and mixed in a Diosna doughmixing machine (8-10 min.)
- The dough are formed to cookies in a rotary/dispensing machine
- Baked at 280°C for 9 min
- The cookies pass a metal detector
- The cookies are automatically stacked in paper cups and packed in metal tins or plastic trays, and after that in outer cartons.
- Production and packing takes approx. 28 min.

OTHER

Shelf life

Max 24 months from production date
Store dry and at room temperature

We, Jacobsons Bakery, confirm that all our products are NON-irradiated, NON-ionized and free from GMO

Dorthe Bielefeldt

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