



SPECULAAS TECHNICAL DATA SHEET

May 04th 2026

Product: SPECULAAS
Company: OCHOCOLAT
Brand: ORTHONIA
Patent: GRANTED

Appearance: light brown speculaas nut spread
Texture: very smooth
Flavour: speculaas (Belgian cookie) with milky notes
Packaging: 180g glass jar, metallic lid

Ingredients

WALNUT oil, tiger nut flour, chicory root fiber (inuline), rice protein powder, sweetener from fermented plants (erythritol), gluten free **OAT** powder, lucuma fruit powder, sunflower lecithin, date powder, mace, ginger, cinnamon, cardamom, coriander, clove, allspice and fennel, Himalayan salt, Bourbon vanilla, defatted cocoa powder. MAY CONTAIN TRACES OF **HAZELNUTS**

Nutri-Score A positioning

ORTHONIA SPECULAAS achieves a Nutri-Score A, the highest possible nutritional rating, reflecting its exceptional overall nutritional balance. This score is driven by:

- Very moderate sugar content (6,2 g / 100 g)
- High fiber content (20.2 g / 100 g), significantly improving metabolic response
- High protein content (13,9 g / 100 g)
- Favorable fatty acid profile with low saturated fat and high unsaturated fats



Nutritional profile

These are calculated and average values; the values may differ slightly depending on the batch, even more so because they are made in an artisanal way.

Per 100 g

Energy: 1932.0 kJ / 462.2 kcal

Fats: 33.8 g

– saturated: 4.3 g

– omega-3 (ALA): 3.3g (167% RI)

– omega-6: 2.8 g
– omega-9: 14.9 g
Carbohydrates: 27.5 g
– sugars: 6.2 g
Fiber: 20.2 g
Protein: 13.9 g
Salt: 0.1 g

Micronutrient density

Iron : 8.0 mg (57% RI)
Vitamin E: 5.6 mg (46% RI)

Functional benefits

High in fiber contributes to normal bowel function
High in omega-3 contributes to normal cholesterol levels (obtained with a daily intake of 2g of ALA)
High in vitamin E protects from oxidative stress
Source of protein supports muscle growth and maintenance, and helps maintain normal bones
High in iron supports energy metabolism, cognitive performance, immune system

Orthomolecular profile

Favorable fatty acid composition supporting a balanced inflammatory profile:
Unsaturated to saturated fat ratio: 6.94
Omega-3 to omega-6 ratio: 1.18

Formulated to optimize nutrient availability while limiting pro-inflammatory inputs: it includes ingredients with a mildly alkalising potential, contributing to a stable cellular environment.

Shelf life / Storage conditions

Chocolate is sensitive to temperature and humidity. Under optimal storage conditions (between 12 and 20°C and a humidity below 60%), a shelf life of at least 24 months after production is guaranteed. The shine of the spread can differ from batch to batch due to small, unavoidable climate differences in the workshop. An oily film on the surface of the spread is a naturally occurring process in chocolate spreads. A simple short stirring of the jar helps and has no influence on the taste.

Due to the low water content (< 4%) and low water activity ($a_w < 0,4$) there is no risk for microbiological contamination.
Store in a cool, dry place (room temperature and humidity) in the original packaging.
Store at room temperature for a smoother consistency or refrigerate for a creamier texture.

GMO & Radiation

The manufacturer guarantees that this product does not contain any ingredients that fall under the mandatory notification obligation concerning GMO and ionizing radiation.

Sustainable production

The chocolate spread is made in a traditional way according to the age-old and traditional Belgian method. The energy required for the atelier in Jodoigne (Walloon Brabant) is generated locally by means of an in-house hydroelectric power station.

Declaration

This technical data sheet has been prepared on the assumption that all information that we received from our own suppliers is correct and complete.

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