



## Product Specification

version 1, 07/11/2023

1. General info	
1.1. Article number	18031
1.2. Name	Tarte Tatin Pearl onions Thyme 8 st(-18°C)
1.3. Ingredients	Pearl onions 53%, BUTTER, WHEAT flour, red wine vinegar, sugar, onion, port, grape juice, WHEAT starch, broad bean flour, bread improver:"E300", WHEY POWDER, flour improver:"E920", candied syrup, colouring agent:"E150c", beef broth, palm, rapeseed oil, MILK, red wine, flavour, CELERY, herbs, spices, thickener:"E1422", citrus fibre, salt, thyme 0,2%.
1.4. Use, preparation	1.Preheat your oven to 180 °C. 2.Remove the Tarte Tatins from the freezer and carefully remove the ring and loosen the paper while they are still frozen. 3.Place them in the oven and bake for just 18 minutes at 180 °C. 4.Serve warm
1.5. Product description	Tarte Tatin with crispy caramelised pearl onions, coated in a delicious caramel refined with thyme and port.
2. Logistic info	
2.1. Consumer unit	
EAN	5413866401594
Net (kg)	1,040
Tare (kg)	0,110
Gross (kg)	1,151
L x W x H (mm)	308 x 240 x 88
Volume (m³)	0,007
Units per layer	9
Layers per pallet	9
Total CU per pallet	81
2.2. Trade unit	
EAN	15413866401591
Number of CU	2
Net (kg)	2,080
Tare (kg)	0,502
Gross (kg)	2,582
L x W x H (mm)	340 x 260 x 175
Volume (m³)	0,015
Units per layer	9
Layers per pallet	6
Total TU per pallet	54
2.3. Other	
Intrastat code	19059080

3. Product info			
3.1. Allergens			
	Present? yes/no	If present, in which ingredient?	May contain traces of
Gluten *	YES	onion soup, puff pastry	NO
Crustaceans	NO		NO
Eggs	NO		NO
Fish	NO		NO
Peanut	NO		NO
Soy	NO		NO
Milk, incl. lactose	YES	white butter, onion soup, puff pastry	NO
Nuts **	NO		NO
Celery	YES	onion soup	NO
Mustard	NO		NO
Sesame Seed	NO		NO
Sulphur dioxide, sulphites***	YES	red wine vinegar, red port	NO
Lupin	NO		NO
Mollusc	NO		NO
* wheat, rye, barley, oats, spelt and kamut			
** almonds, hazelnuts, walnuts, cashew nuts, pecan nuts, Brazil nuts, pistachio nuts, macadamia nuts			
*** E220 to E227, more than 10mg/kg or 10mg/litre expressed as SO <sub>2</sub>			

4. Nutritional value				
1 portion =	125 g			
	unit	Per 100 g	Per portion 125 g	Analysis (A) or Calculation(B)
Energy	kcal	173	216	B
	kJ	723	904	B
Fats	g	10,8	13,5	B
Of which saturated fatty acids	g	7,5	9,3	B
Carbohydrates	g	15,8	19,8	B
Of which sugars	g	8,9	11,1	B
Proteins	g	2,1	2,7	B
Dietary fiber	g	1	1,3	B
Salt	g	0,79	0,99	B

5. Storage conditions	
Shelf life after production (days)	720
Shelf life after delivery (days)	480
BBD or UBD	BBD
Storage temperature(°C)	-18°C
Shelf life after defrosting (0 -7°C, days)	3
Shelf life after opening	See expiration date
Storage conditions after opening	Closed, dry

## 6. Declaration of truthfulness and confidentiality

The supplier declares that the product complies with the relevant national and/or European legislation concerning hygiene, composition, additives, contaminants, labelling and contact materials of this product.

The supplier is obliged to follow the relevant legislation concerning product liability and product safety.

Both parties are responsible for and obliged to secrecy of the information stated in this specification. This secrecy already applies when this information is exchanged, preceding the approval of this specification.

Both parties commit themselves to demand the same level of secrecy of a third party on which they depend for the production. This demand does not release any party from their responsibility.

In case a signed copy is not received within 14 days, the specification will be tacitly approved by the client.

## 7. Producer

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Certificate	IFS food
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