



Product Specification

version 2, 14/02/2022

1. General info	
1.1. Article number	1062
1.2. Name	Biscuit to break Almonds 5 pc
1.3. Ingredients	WHEAT flour, BUTTER, sugar, ALMOND flakes 8%, EGGS, leavening agent:"E450(i), E500(ii)", WHEAT starch, salt, vanillin, colouring agent:"E160a", invert sugar syrup.
1.4. Use, preparation	Ready for consumption
1.5. Product description	Big, extra brittle baked biscuits with real butter and finished with sliced almonds. They are also eligible as pastry base for a belgian biscuit cake, a hip trifle or traditional tiramisù.

2. Logistic info	
2.1. Consumer unit	
EAN	5413866202993
Net (kg)	1,125
Tare (kg)	0,145
Gross (kg)	1,270
L x W x H (mm)	308 x 240 x 60
Volume (m ³)	0,004
Units per layer	
Layers per pallet	
Total CU per pallet	
2.2. Trade unit	
EAN	15413866202990
Number of CU	4
Net (kg)	4,500
Tare (kg)	0,820
Gross (kg)	5,320
L x W x H (mm)	340 x 260 x 280
Volume (m ³)	0,025
Units per layer	9
Layers per pallet	6
Total TU per pallet	54
2.3. Other	
Intrastat code	19053130

3. Product info			
3.1. Allergens			
	Present? yes/no	If present, in which ingredient?	May contain traces of
Gluten *	YES	baking powder, WHEAT flour	NO
Crustaceans	NO		NO
Eggs	YES	EGGS	NO
Fish	NO		NO
Peanut	NO		NO
Soy	NO		NO
Milk, incl. lactose	YES	butter	NO
Nuts **	YES	ALMOND flakes	NO
Celery	NO		NO
Mustard	NO		NO
Sesame Seed	NO		NO
Sulphur dioxide, sulphites***	NO		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 SO₂

4. Nutritional value				
1 portion =	50 g			
	unit	Per 100 g	Per portion 50 g	Analysis (A) or Calculation(B)
Energy	kcal	469	235	B
	kJ	1960	980	B
Fats	g	26,3	13,1	B
Of which saturated fatty acids	g	14,4	7,2	B
Carbohydrates	g	49,5	24,8	B
Of which sugars	g	18	9	B
Proteins	g	7,3	3,7	B
Dietary fiber	g	1,9	1	B
Salt	g	0,55	0,28	B

5. Storage conditions	
Shelf life after production (days)	180
Shelf life after delivery (days)	90
BBD or UBD	BBD
Storage temperature(°C)	Ambient
Shelf life after defrosting (0 -7°C, days)	
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

Company	Didess
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Certificate	IFS food
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