



## **Product Specification**

version 2, 14/02/2022

1. General info	
1.1. Article number	1063
1.2. Name	Biscuit to break Chocolate 5 pc
1.3. Ingredients	WHEAT flour, BUTTER, sugar, chocolate pieces 8%(sugar, cocoa
	mass 46%, dextrose, cocoa butter, emulsifier:"E322(SOY)", natural
	vanilla flavour), 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 gingerbread with real butter and finished
	with chocolate chips. They are also eligible as pastry base for a
	belgian biscuit cake, a hip trifle or traditional tiramisu.

2. Logistic info				
2.1. Consumer unit				
EAN	5413866203006			
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 <sup>3</sup> )	0,004			
Units per layer				
Layers per pallet				
Total CU per pallet				
2.2. Trade unit				
EAN	15413866203003			
Number of CU	4			
Net (kg)	4,500			
Tare (kg)	0,945			
Gross (kg)	5,445			
L x W x H (mm)	340 x 260 x 280			
Volume (m <sup>3</sup> )	0,025			
Units per layer	9			
Layers per pallet	6			
Total TU per pallet	54			
2.3. Other				
Intrastat code	19053119			



3. Product info				
3.1. Allergens				
	Present?	If present,	May contain	
	yes/no	in which ingredient?	traces of	
Gluten *	YES	baking powder, WHEAT flour	NO	
Crustaceans	NO		NO	
Eggs	YES	EGGS	NO	
Fish	NO		NO	
Peanut	NO		NO	
Soy	YES	chocolate pieces	NO	
Milk, incl. lactose	YES	butter	NO	
Nuts **	NO		NO	
Celery	NO		NO	
Mustard	NO		NO	
Sesame Seed	NO		NO	
Sulphur dioxide, sulphites***	NO		NO	
Lupin	NO		NO	
Mollusc	NO		NO	
Mollusc * wheat, rve, barley, oats, spelt and karr			NC	

\* 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	Analysis (A) or
			50 g	Calculation(B)
Energy	kcal	456	228	В
	kJ	1909	955	В
Fats	g	23,9	12	В
Of which saturated fatty acids	g	15,5	7,8	В
Carbohydrates	gg	52,8	26,4	В
Of which sugars	g	21,7	10,8	В
Proteins	g	6,1	3	В
Dietary fiber	bu	2,1	1	В
Salt	g	0,55	0,27	В

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, contaminates, 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		
Address	Brulens 18, 2275 Gierle, Belgium		
Phone number	+32 (0)14 55 35 20		
E-mail	quality@didess.com		
24/24 7/7 n° (only in case of emergency)	+32 (0)14 63 98 79		
Certificate	IFS food		
Document made by	Stagiair		