



Product Specification

version 2, 07/12/2021

1. General info	
1.1. Article number	05221
1.2. Name	Bordalou Apple 10 pc (-18°C) 8 Ø
1.3. Ingredients	Apple 41%, BUTTER, WHAT flour, sugar, EGGS, ALMOND POWDER, invert sugar syrup, cinnamon, leavening agent:"E450(i), E500(ii)", WHEAT starch, salt, MILK, vanillin, colouring agent:"E160a".
1.4. Use, preparation	<ol style="list-style-type: none"> 1. Preheat the oven to 170°C. 2. Arrange the tarts well spaced apart on the baking sheet. 3. Bake at 170°C, thawed approx. 40 minutes, frozen approx. 50 minutes, depending on your type of oven. 4. Allow to cool thoroughly before removing from pan. Cool to room temperature.
1.5. Product description	A traditional biscuit batter, filled with a delicious, smooth frangipane filling, finished with apple slices and cinnamon. Bake it for a while for a freshly baked dessert.

2. Logistic info	
2.1. Consumer unit	
EAN	5413866800250
Net (kg)	1,110
Tare (kg)	0,175
Gross (kg)	1,285
L x W x H (mm)	308 x 240 x 88
Volume (m ³)	0,007
Units per layer	
Layers per pallet	
Total CU per pallet	
2.2. Trade unit	
EAN	15413866800257
Number of CU	3
Net (kg)	3,330
Tare (kg)	0,765
Gross (kg)	4,095
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	19059070

3. Product info			
3.1. Allergens			
	Present? yes/no	If present, in which ingredient?	Present through cross- contamination
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, MILK	NO
Nuts **	YES	ALMOND POWDER	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 =	110 g			
	unit	Per 100 g	Per portion 110 g	Analysis (A) or Calculation(B)
Energy	kcal	311	342	B
	kJ	1299	1429	B
Fats	g	19	20,9	B
Of which saturated fatty acids	g	10,7	11,7	B
Carbohydrates	g	29,9	32,9	B
Of which sugars	g	18,3	20,1	B
Proteins	g	3,9	4,3	B
Dietary fiber	g	2	2,2	B
Salt	g	0,24	0,26	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)	5
Shelf life after opening	See expiration date
Storage conditions after opening	Closed, dry

6. Declaration of truthfulness and confidentiality
<p>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.</p> <p>The supplier is obliged to follow the relevant legislation concerning product liability and product safety.</p> <p>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.</p> <p>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.</p> <p>In case a signed copy is not received within 14 days, the specification will be tacitly approved by the client.</p>

7. Producer	
Company	Didess
Address	Brulens 18, 2275 Gierle, Belgium
Phone number	+32 (0)14 55 35 20
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Certificate	IFS Food
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