



Product Specification

version 4, 19/11/2021

1. General info	
1.1. Article number	1502
1.2. Name	Cracker Saffron 48 pc
1.3. Ingredients	Water, tapioca starch, WHEAT starch, saffron 0,1%, sweetener: sucralose, thickening agent:"E415", leavening agent:"E450(i), E500(ii)".
1.4. Use, preparation	Deep-fry for about 10 seconds in vegetable oil at 180°C. Fully submerge the cracker using a fry basket, skimmer or tongs. For best results, use sunflower or peanut oil. Store at room temperature in a dry place.
1.5. Product description	Use the saffron cracker as decoration for a festive dessert. We add real saffron to the recipe which ensures a beautiful colour and intense taste. Fry shortly in vegetable oil.

2. Logistic info	
2.1. Consumer unit	
EAN	5413866101159
Net (kg)	0,170
Tare (kg)	0,175
Gross (kg)	0,345
L x W x H (mm)	305 x 240 x 60
Volume (m ³)	0,004
Units per layer	
Layers per pallet	
Total CU per pallet	
2.2. Trade unit	
EAN	15413866101156
Number of CU	4
Net (kg)	0,680
Tare (kg)	0,940
Gross (kg)	1,620
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	NO
Crustaceans	NO		NO
Eggs	NO		NO
Fish	NO		NO
Peanut	NO		NO
Soy	NO		NO
Milk, incl. lactose	NO		NO
Nuts **	NO		NO
Celery	NO		NO
Mustard	NO		NO
Sesame Seed	NO		NO
Sulphur dioxide, sulphites***	YES	tapioca flour	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 =		4 g		
	unit	Per 100 g	Per portion 4 g	Analysis (A) or Calculation(B)
Energy	kcal	169	7	B
	kJ	709	28	B
Fats	g	0	0	B
Of which saturated	g	0	0	B
Carbohydrates	g	42,5	1,7	B
Of which sugars	g	0	0	B
Proteins	g	0,2	0	B
Fibers	g	0,3	0	B
Salt	g	0,13	0,01	B

5. Storage conditions	
Shelf life after production (days)	360
Shelf life after delivery (days)	180
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
<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
E-mail	quality@didess.com
24/24 7/7 n° (only in case of emergency)	+32 (0)14 63 98 79
Certificate	IFS
Document made by	Lore Peeters