



Product Specification

version 2, 21/02/2022

1. General info	
1.1. Article number	2422
1.2. Name	Dark Chocolate Bross 450 g (-18°C) EL
1.3. Ingredients	Plain chocolate 92%(cocoa mass 43%, sugar, cocoa butter 13%, emulsifier:"E322(SOY)", flavour:"vanilla"), olive oil, dehydrated glucose, dextrose, palm fat, emulsifier:"E471, E472b, E472e", thickening agent:"E401, E412, E407", MILK PROTEIN, sucrose.
1.4. Use, preparation	Thawing time: 25 minutes at room temperature, 1h30 in the refrigerator.
1.5. Product description	Pure chocolate air bubbles. These air bubbles are obtained by solidifying melted chocolate under vacuum and at very low temperatures. Intense taste and melts in the mouth. Break into pieces and use as a base for your desserts or as a finish.

2. Logistic info	
2.1. Consumer unit	
EAN	5413866101630
Net (kg)	0,450
Tare (kg)	0,140
Gross (kg)	0,590
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	15413866101637
Number of CU	2
Net (kg)	0,900
Tare (kg)	0,520
Gross (kg)	1,420
L x W x H (mm)	340 x 260 x 175
Volume (m ³)	0,015
Units per layer	9
Layers per pallet	10
Total TU per pallet	90

2.3. Other	
Intrastat code	19053119

3. Product info			
3.1. Allergens			
	Present? yes/no	If present, in which ingredient?	May contain traces of
Gluten *	NO		NO
Crustaceans	NO		NO
Eggs	NO		NO
Fish	NO		NO
Peanut	NO		NO
Soy	YES	plain chocolate	NO
Milk, incl. lactose	YES	Pro espuma Sosa	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
* 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 ₂			

4. Nutritional value				
	1 portion =	15 g		
	unit	Per 100 g	Per portion 15 g	Analysis (A) or Calculation(B)
Energy	kcal	575	86	B
	kJ	2401	361	B
Fats	g	41	6,1	B
Of which saturated fatty acids	g	21,3	3,2	B
Carbohydrates	g	42,8	6,4	B
Of which sugars	g	39,9	6	B
Proteins	g	4,7	0,7	B
Dietary fiber	g	7,4	1,1	B
Salt	g	0,01	0,00	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)	30
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 food
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