



Product Specification

version 2, 18/02/2022

1. General info	
1.1. Article number	1628
1.2. Name	Décorette Coconut 235 pc(-18°C)EL
1.3. Ingredients	almond paste (sugar 42%, ALMONDS 42%, EGG white, acidity regulator:"E330, E331", preservative:"E202", thickner:"E412, E415"), egg white (EGG WHITE, acidity regulator:"E270", thickening agent:"E415", stabilizer:"E520"), ALMOND POWDER, sugar, butter (MILK, colouring agent:"E160a"), coconut (coconut powder), powdered sugar (sugar 95%, WHEAT starch), WHEAT flour, glucose, baking powder (leavening agent:"E450(i), E500(ii)", WHEAT starch, anti-caking agent:"E341(iii)", preservative (preservative:"E282, E202", WHEAT flour)
1.4. Use, preparation	Thawing time: 5 minutes at room temperature.
1.5. Product description	Small, fine, crispy cookies, baked in a unique way. Top quality cookies, made of real butter, almond paste, free-range eggs and decorated with cocos.

2. Logistic info	
2.1. Consumer unit	
EAN	5413866101647
Net (kg)	0,265
Tare (kg)	0,220
Gross (kg)	0,485
L x W x H (mm)	310 x 240 x 43
Volume (m ³)	0,003
Units per layer	
Layers per pallet	
Total CU per pallet	
2.2. Trade unit	
EAN	15413866101644
Number of CU	3
Net (kg)	0,792
Tare (kg)	0,943
Gross (kg)	1,735
L x W x H (mm)	340 x 260 x 280
Volume (m ³)	0,025

Units per layer	9
Layers per pallet	9
Total TU per pallet	81
2.3. Other	
Intrastat code	19053199

3. Product info			
3.1. Allergens			
	Present? yes/no	If present, in which ingredient?	May contain traces of
Gluten *	YES	baking powder, powdered sugar, preservative, WHEAT flour	NO
Crustaceans	NO		NO
Eggs	YES	almond paste, egg white	NO
Fish	NO		NO
Peanut	NO		NO
Soy	NO		NO
Milk, incl. lactose	YES	butter	NO
Nuts **	YES	almond paste, 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 =	15 g			
	unit	Per 100 g	Per portion 15 g	Analysis (A) or Calculation(B)
Energy	kcal	434	65	B
	kJ	1812	272	B
Fats	g	27,1	4,1	B
Of which saturated fatty acids	g	11,9	1,8	B
Carbohydrates	g	41	6,1	B
Of which sugars	g	34,5	5,2	B
Proteins	g	7,7	1,2	B
Dietary fiber	g	4	0,6	B
Salt	g	0,23	0,03	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)	0
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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