



Product Specification

version 2, 21/02/2022

1. General info	
1.1. Article number	1635
1.2. Name	Décorette Meringue Coffee 185 pc (-18°C) EL
1.3. Ingredients	Sugar, EGG WHITE, coffee 3%, WHEAT starch.
1.4. Use, preparation	Thawing time: 5 minutes at room temperature.
1.5. Product description	Ultrafine, airy meringues finished with freeze-dried coffee, with which you can very quickly add the finishing touch to your dessert.

2. Logistic info	
2.1. Consumer unit	
EAN	5413866101524
Net (kg)	0,155
Tare (kg)	0,172
Gross (kg)	0,327
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	15413866101521
Number of CU	3
Net (kg)	0,465
Tare (kg)	0,665
Gross (kg)	1,130
L x W x H (mm)	340 x 260 x 175
Volume (m ³)	0,015
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	powdered sugar	NO
Crustaceans	NO		NO
Eggs	YES	egg white	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***	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 =	10 g			
	unit	Per 100 g	Per portion 10 g	Analysis (A) or Calculation(B)
Energy	kcal	277	28	B
	kJ	1168	117	B
Fats	g	0,2	0	B
Of which saturated fatty acids	g	0	0	B
Carbohydrates	g	65,2	6,5	B
Of which sugars	g	63,7	6,4	B
Proteins	g	3,2	0,3	B
Dietary fiber	g	1	0,1	B
Salt	g	0,14	0,01	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

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.

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
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Certificate	IFS food
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