



## Product Specification

version 2, 21/02/2022

1. General info	
1.1. Article number	1634
1.2. Name	Décorette Meringue Passion 210 pc (-18°C) EL
1.3. Ingredients	Sugar, EGG WHITE, glucose syrup, passion fruit 1%, WHEAT starch, apricot, modified potato starch.
1.4. Use, preparation	Thawing time: 5 minutes at room temperature.
1.5. Product description	Ultrafine, airy meringues finished with freeze-dried passion fruit with which you can quickly add the finishing touch to your dessert.

2. Logistic info	
<b>2.1. Consumer unit</b>	
EAN	5413866101517
Net (kg)	0,135
Tare (kg)	0,130
Gross (kg)	0,265
L x W x H (mm)	310 x 240 x 43
Volume (m <sup>3</sup> )	0,003
Units per layer	
Layers per pallet	
Total CU per pallet	
<b>2.2. Trade unit</b>	
EAN	15413866101514
Number of CU	3
Net (kg)	0,405
Tare (kg)	0,665
Gross (kg)	1,070
L x W x H (mm)	340 x 260 x 175
Volume (m <sup>3</sup> )	0,015
Units per layer	9
Layers per pallet	9
Total TU per pallet	81
<b>2.3. Other</b>	
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 SO<sub>2</sub>

4. Nutritional value				
1 portion =	10 g			
	unit	Per 100 g	Per portion 10 g	Analysis (A) or Calculation(B)
Energy	kcal	285	29	B
	kJ	1206	121	B
Fats	g	0	0	B
Of which saturated fatty acids	g	0	0	B
Carbohydrates	g	67,5	6,8	B
Of which sugars	g	64,2	6,4	B
Proteins	g	3,4	0,3	B
Dietary fiber	g	1	0,1	B
Salt	g	0,05		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
Address	Brulens 18, 2275 Gierle, Belgium
Phone number	+32 (0)14 55 35 20
E-mail	<a href="mailto:quality@didess.com">quality@didess.com</a>
24/24 7/7 n° (only in case of emergency)	+32 (0)14 63 98 79
Certificate	IFS food
Document made by	Stagiair