



Product Specification

version 4, 11/04/2022

1. General info	
1.1. Article number	2200
1.2. Name	Mai Phai 50 pc
1.3. Ingredients	Water, WHEAT flour, CHEESE, coconut, onion, SESAME SEED, rosemary, caraway, coriander, fenugreek, ginger, curry, CELERY, MUSTARD, pepper, parsley, paprika, natural aroma (CELERY), yeast extract, maltodextrin, rape oil, carrot, leek, laurel, mace, turmeric, salt.
1.4. Use, preparation	Ready for use.
1.5. Product description	Finish your dishes with this savory decoration with the taste of emmentaler and oriental spices.

2. Logistic info	
2.1. Consumer unit	
EAN	5413866100428
Net (kg)	0,245
Tare (kg)	0,145
Gross (kg)	0,390
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	15413866100425
Number of CU	4
Net (kg)	0,980
Tare (kg)	0,820
Gross (kg)	1,800
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	19059080

3. Product info			
3.1. Allergens			
	Present? yes/no	If present, in which ingredient?	Present through cross- contamination
Gluten *	YES	salted decormix	NO
Crustaceans	NO		NO
Eggs	NO		NO
Fish	NO		NO
Peanut	NO		NO
Soy	NO		NO
Milk, incl. lactose	YES	grated cheese	NO
Nuts **	NO		NO
Celery	YES	vegetable broth, oriental mixture	NO
Mustard	YES	oriental mixture	NO
Sesame Seed	YES	SESAME seed	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 =	20 g			
	unit	Per 100 g	Per portion 20 g	Analysis (A) or Calculation(B)
Energy	kcal	255	51	B
	kJ	1068	214	B
Fats	g	12,5	2,5	B
Of which saturated	g	7,9	1,6	B
Carbohydrates	g	27,6	5,5	B
Of which sugars	g	6,6	1,3	B
Proteins	g	8,8	1,8	B
Fibers	g	5,3	1,1	B
Salt	g	1,75	0,35	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 Food
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