



Product Specification

version 1, 21/02/2022

1. General info	
1.1. Article number	2420
1.2. Name	White Chocolate Bross 450 g (-18°C) EL
1.3. Ingredients	White chocolate 92%(sugar, cocoa butter 27.5%, MILK powder, emulsifier:"E322(SOY)", flavouring:"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	White 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	5413866101616		
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	15413866101613		
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 (m³)	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?	If present,	May contain			
yes/no	in which ingredient?	traces of			
NO		NO			
NO		NO			
NO		NO			
NO		NO			
NO		NO			
YES	white chocolate	NO			
YES	white chocolate, Pro espuma	NO			
	Sosa				
NO		NO			
NO		NO			
NO		NO			
NO		NO			
NO		NO			
NO		NO			
NO		NO			
	yes/no NO NO NO NO NO YES YES YES NO NO NO NO NO NO	yes/noin which ingredient?NONONONONONOYESYESwhite chocolateYESWhite chocolate, Pro espuma SosaNONONONONONONONONONONONONONONONO			

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	Analysis (A) or
			15 g	Calculation(B)
Energy	kcal	580	87	В
	kJ	2422	363	В
Fats	g	38	5,7	В
Of which saturated fatty acids	g	19,9	3	В
Carbohydrates	g	53,4	8	В
Of which sugars	g	20,7	3,1	В
Proteins	g	5,8	0,9	В
Salt	bu	0,2	0,03	В

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, contaminates, 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	quality@didess.com		
24/24 7/7 n° (only in case of emergency)	+32 (0)14 63 98 79		
Certificate	IFS food		
Document made by	Stagiair		