



Product Specification

version 3, 18/02/2022

1. General info	
1.1. Article number	16202
1.2. Name	Spongecake Almond 8 pc (-18°C)
1.3. Ingredients	EGG WHITE, sugar, ALMOND POWDER 20%, EGG YOLK, WHEAT
	flour.
1.4. Use, preparation	Thawing time: 20 minutes at room temperature, 1 hour in the
	refrigerator. Leave the lid on the jar during defrosting so that it can
	not absorb moisture from the outside.
1.5. Product description	Give your dessert a playful effect with the help of this light and airy
	Spongecake Almond. The Spongecakes are deep-frozen, ready-
	made and packed in pastic cups. The Spongecake is thawed in no
	time and saves you a lot of time.

2. Logistic info			
2.1. Consumer unit			
EAN	5413866101531		
Net (kg)	0,215		
Tare (kg)	0,190		
Gross (kg)	0,405		
LxWxH(mm)	308 x 240 x 88		
Volume (m³)	0,007		
Units per layer			
Layers per pallet			
Total CU per pallet			
2.2. Trade unit			
EAN	15413866101538		
Number of CU	3		
Net (kg)	0,645		
Tare (kg)	0,810		
Gross (kg)	1,455		
LxWxH(mm)	340 x 260 x 280		
Volume (m³)	0,025		
Units per layer	9		
Layers per pallet	6		
Total TU per pallet	54		
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	WHEAT flour	NO		
Crustaceans	NO		NO		
Eggs	YES	egg white, egg yolk	NO		
Fish	NO		NO		
Peanut	NO		NO		
Soy	NO		NO		
Milk, incl. lactose	NO		NO		
Nuts **	YES	ALMOND POWDER	NO		
Celery	NO		NO		
Mustard	NO		NO		
Sesame Seed	NO		NO		
Sulphur dioxide, sulphites***	NO		NO		
Lupin	NO		NO		
Mollusc	NO		NO		

4. Nutritional value				
1 portion =	30 g			
	unit	Per 100 g	Per portion	Analysis (A) or
			30 g	Calculation(B)
Energy	kcal	296	89	В
	kJ	1240	372	В
Fats	g	16,1	4,8	В
Of which saturated fatty acids	g	2,5	0,7	В
Carbohydrates	g	26,6	8	В
Of which sugars	g	20,8	6,2	В
Proteins	g	10,9	3,3	В
Dietary fiber	g	1,5	0,5	В
Salt	g	0,18	0,05	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)	7		
Shelf life after opening	See expiration date		
Storage conditions after opening	Closed, dry		

^{*} 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



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
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