



## Product Specification

version 2, 09/02/2021

| 1. General info          |  |
|--------------------------|--|
| 1.1. Article number      | 07101  |
| 1.2. Name                | Rochers 1,8 Kg   |
| 1.3. Ingredients         | Coconut 32%, sugar, glucose syrup, EGG WHITE, rice flour, dextrose.      |
| 1.4. Use, preparation    | Ready for consumption  |
| 1.5. Product description | Traditional soft coconut pastries based on ground coconut and egg white. |

| 2. Logistic info         |                 |
|--------------------------|-----------------|
| 2.1. Consumer unit       |                 |
| EAN                      | 5413866203112   |
| Net (kg)                 | 1,800           |
| Tare (kg)                | 0,200           |
| Gross (kg)               | 2,000           |
| L x W x H (mm)           | 230 x 230 x 192 |
| Volume (m <sup>3</sup> ) | 0,010           |
| Units per layer          | 15              |
| Layers per pallet        | 5               |
| Total CU per pallet      | 75              |
| 2.2. Trade unit          |                 |
| EAN                      |                 |
| Number of CU             |                 |
| Net (kg)                 |                 |
| Tare (kg)                |                 |
| Gross (kg)               |                 |
| L x W x H (mm)           |                 |
| Volume (m <sup>3</sup> ) |                 |
| Units per layer          |                 |
| Layers per pallet        |                 |
| Total TU per pallet      |                 |
| 2.3. Other               |                 |
| Intrastat code           | 19053199        |

| 3. Product info               |                    |                                     |  |
|-------------------------------|--------------------|-------------------------------------|--|
| 3.1. Allergens                |                    |                                     |  |
|                               | Present?<br>yes/no | If present,<br>in which ingredient? | Present<br>through cross-<br>contamination |
| Gluten *                      | NO                 |                                     | NO   |
| Crustaceans                   | NO                 |                                     | NO   |
| Eggs                          | YES                | rochers                             | 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 =                    |      | 40 g      |                     |                                   |
|                                | unit | Per 100 g | Per portion<br>40 g | Analysis (A) or<br>Calculation(B) |
| Energy                         | kcal | 455       | 182                 | B                                 |
|                                | kJ   | 1900      | 760                 | B                                 |
| Fats                           | g    | 23        | 9,2                 | B                                 |
| Of which saturated fatty acids | g    | 22        | 8,8                 | B                                 |
| Carbohydrates                  | g    | 54        | 21,6                | B                                 |
| Of which sugars                | g    | 46        | 18,4                | B                                 |
| Proteins                       | g    | 4,5       | 1,8                 | B                                 |
| Dietary fiber                  | g    | 6,2       | 2,5                 | B                                 |
| Salt                           | g    | 0,07      | 0,03                | B                                 |

| 5. Storage conditions                      |                     |
|--|---------------------|
| Shelf life after production (days)         | 150                 |
| Shelf life after delivery (days)           | 90                  |
| 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

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                         | Ivo Bervoets   |