



Product Specification

version 1, 11/09/2018

1. General info	
1.1. Article number	4558
1.2. Name	Panna cotta yogurt citrus 10 pc (-18°C)EL
1.3. Ingredients	CREAM, sugar, semi-skimmed MILK, water, yoghurt 6% (whole MILK, skimmed MILK powder, living yoghurt ferments), lime 3%, gelatine powder, YOGHURT powder, acidity regulator:"E296, E330", preservative:"E224", stabilizer:"E407", flavouring, vanilla.
1.4. Use, preparation	
1.5. Product description	

2. Logistic info			
2.1. Consumer unit			
EAN	5413305971350		
Net (kg)	0,650		
Tare (kg)	0,120		
Gross (kg)	0,770		
LxWxH(mm)	300 x 240 x 55		
Volume (m³)	0,004		
Units per layer	NVT		
Layers per pallet	NVT		
Total CU per pallet	NVT		
2.2. Trade unit			
EAN	5413305071357		
Number of CU	3		
Net (kg)	1,950		
Tare (kg)	0,440		
Gross (kg)	2,390		
LxWxH(mm)	305 x 255 x 180		
Volume (m³)	0,014		
Units per layer	11		
Layers per pallet	9		
Total TU per pallet	99		
2.3. Other			
Intrastat code	19059070		



3. Product info					
3.1. Allergens					
	Present?	If present,	Present		
	yes/no	in which ingredient?	through cross-		
			contamination		
Gluten *	NO		NO		
Crustaceans	NO		NO		
Eggs	NO		NO		
Fish	NO		NO		
Peanut	NO		NO		
Soy	NO		NO		
Milk, incl. lactose	YES	Panna cotta ring yoghurt citrus	NO		
		3 x 10 pc			
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

4. Nutritional value				
1 portion =	65 g			
	unit	Per 100 g	Per portion	Analysis (A) or
			65 g	Calculation(B)
Energy	kcal	268	174	В
	kJ	1123	730	В
Fats	g	21,5	14	В
of which saturated fatty acids	g	12,8	8,3	В
Carbohydrates	g	14,2	9,3	В
Of which sugars	g	13,2	8,6	В
Proteins	g	4,3	2,8	В
Dietary fiber	g			В
Salt	g	0,05	0,03	В

5. Storage conditions			
Shelf life after production (days)	270		
Shelf life after delivery (days)	180		
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		

^{***} 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	
Document made by	Ivo Bervoets	