



## Product Specification

version 2, 24/02/2020

1. General info	
1.1. Article number	0216
1.2. Name	Quiche Bleu d'Auvergne Pear Almond 8 pc (-18°C)
1.3. Ingredients	Pears 27%, CREAM, EGGS, BLEU D'Auvergne 13%, WHEAT FLOUR, MILK, ALMOND FLAKES 5 margarine(coconut-, colesseed-palm(MB)- and sunflower oil/fat, water, salt, natural flavour, colouring agent:"E160a(ii)"), CHEESE, EGGYOLK, non-hydrogenated palm oil, sugar, salt, yeast, pepper.
1.4. Use, preparation	Defrost 6-8 hours in the fridge. Bake quiches at 180°C, defrosted 20-25 minutes, frozen 30-35 minutes. For a quick preparation, place the quiches in the microwave and after that under the salamander for a while. Serve the quiches for lunch in combination with a fresh salad, cut into pieces as an appetizer or as a garniture with a main dish.
1.5. Product description	

2. Logistic info	
2.1. Consumer unit	
EAN	5413866600461
Net (kg)	1,120
Tare (kg)	0,145
Gross (kg)	1,265
L x W x H (mm)	308 x 240 x 60
Volume (m³)	0,004
Units per layer	
Layers per pallet	
Total CU per pallet	
2.2. Trade unit	
EAN	15413866600468
Number of CU	4
Net (kg)	4,480
Tare (kg)	0,820
Gross (kg)	5,300
L x W x H (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	19059080
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3. Product info			
3.1. Allergens			
	Present? yes/no	If present, in which ingredient?	Present through cross- contamination
Gluten *	YES	quiche bottom	NO
Crustaceans	NO		NO
Eggs	YES	quiche bottom, EGGS	NO
Fish	NO		NO
Peanut	NO		NO
Soy	NO		NO
Milk, incl. lactose	YES	quiche bottom, Bleu d'Auvergne, MILK, cream	NO
Nuts **	YES	ALMOND FLAKES	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 =		35 g		
	unit	Per 100 g	Per portion 35 g	Analysis (A) or Calculation(B)
Energy	kcal	227	79	B
	kJ	967	338	B
Fats	g	18,4	6,4	B
Of which saturated fatty acids	g	10,5	3,7	B
Carbohydrates	g	9,3	3,3	B
Of which sugars	g	5,2	1,8	B
Proteins	g	7,1	2,5	B
Dietary fiber	g	1,2	0,4	B
Salt	g	0,76	0,26	B

#### 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)	8
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	Food Products
Address	Brulens 25b, 2275 Gierle, Belgium
Phone number	+32 (0)14 55 35 20
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Certificate	IFS food
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