



Product Specification

version 3, 27/02/2020

1. General info	
1.1. Article number	0100
1.2. Name	Quiche Chef's Style 6 pc(-18°C)
1.3. Ingredients	CREAM, EGGS, WHEATFLOUR, BUTTER, Emmental(MILK), MILK, rapeseed oil, water, WHEATSTARCH, lemon juice, salt, yeast, concentrate (apple, carrot, lemon), aroma (MILK), colouring agent:"E160a(ii)", pepper.
1.4. Use, preparation	<p>1 Place the puff pastry under the salamander until it is nicely golden brown.</p> <p>2 Demould the frozen quiche filling from the wooden ring. Heat up in the microwave at 750 watts. Frozen +/- 2 minutes, defrosted +/- 1 minute.</p> <p>3 Place the puff pastry on the plate, put the quiche filling on top and finish with the garnish of your choice.</p>
1.5. Product description	
2. Logistic info	
2.1. Consumer unit	
EAN	5413866600713
Net (kg)	0,528
Tare (kg)	0,185
Gross (kg)	0,713
L x W x H (mm)	308 x 240 x 88
Volume (m ³)	0,007
Units per layer	
Layers per pallet	
Total CU per pallet	
2.2. Trade unit	
EAN	15413866600710
Number of CU	3
Net (kg)	1,584
Tare (kg)	0,795
Gross (kg)	2,379
L x W x H (mm)	340 x 260 x 280
Volume (m ³)	0,025
Units per layer	9
Layers per pallet	6
Total TU per pallet	54
2.3. Other	
Intrastat code	19059080

3. Product info			
3.1. Allergens			
	Present? yes/no	If present, in which ingredient?	Present through cross- contamination
Gluten *	YES	pastry bottom	NO
Crustaceans	NO		NO
Eggs	YES	EGGS	NO
Fish	NO		NO
Peanut	NO		NO
Soy	NO		NO
Milk, incl. lactose	YES	Pastry bottom, Emmental, MILK, cream	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 SO₂

4. Nutritional value				
1 portion =		88 g		
	unit	Per 100 g	Per portion 88 g	Analysis (A) or Calculation(B)
Energy	kcal	293	258	B
	kJ	1225	1078	B
Fats	g	23,8	20,9	B
Of which saturated fatty acids	g	12,2	10,7	B
Carbohydrates	g	11,5	10,1	B
Of which sugars	g	1,4	1,2	B
Proteins	g	7,9	7	B
Dietary fiber	g	0,4	0,4	B
Salt	g	0,78	0,68	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
<p>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.</p> <p>The supplier is obliged to follow the relevant legislation concerning product liability and product safety.</p> <p>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.</p> <p>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.</p> <p>In case a signed copy is not received within 14 days, the specification will be tacitly approved by the client.</p>

7. Producer	
Company	Food Products
Address	Brulens 25b, 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	Stien Jansen