



Product Specification

version 4, 28/06/2021

1. General info	
1.1. Article number	02232
1.2. Name	Mini Cake 160 g
1.3. Ingredients	Sugar, EGGS, BUTTER, WHEAT FLOUR, ALMONDS 2%, chocolate pieces 1%(cocoa mass 50%, sugar, cocoa butter, emulsifier:"E322"[SOY], fructose, leavening agent:"E450(i), E500(ii)", potato starch, emulsifier:"E481", preservative:"E200, E282", thickener:"E415", flavours, enzyme, colouring agent:"E160a, E160b(ii)".
1.4. Use, preparation	Ready for consumption
1.5. Product description	Delicious airy mini cakes with chocolate chips and sliced almonds. These soft mini cakes are made with the best ingredients like real butter, fine granulated sugar and free range eggs.
2. Logistic info	
2.1. Consumer unit	
EAN	5413866001763
Net (kg)	0,160
Tare (kg)	0,005
Gross (kg)	0,165
L x W x H (mm)	215 x 97 x 63
Volume (m ³)	0,001
Units per layer	
Layers per pallet	
Total CU per pallet	
2.2. Trade unit	
EAN	15413866001760
Number of CU	12
Net (kg)	1,920
Tare (kg)	0,250
Gross (kg)	2,170
L x W x H (mm)	360 x 250 x 160
Volume (m ³)	0,014
Units per layer	9
Layers per pallet	9
Total TU per pallet	81
2.3. Other	
Intrastat code	19053199

3. Product info				
3.1. Composition				
Ingredient	Composition	Origin	%	Remarks
cake mixture without palm	Sugar 55%, WHEAT FLOUR 40%, fructose, leavening agent:"E450(i), E500(ii)", potato starch, emulsifier:"E481", preservative:"E200, E282", thickener:"E415", flavours, enzyme, colouring agent:"E160b(ii)".	BELGIUM	48,42	
EGGS		GERMANY	24,21	
butter	MILK, colouring agent:"E160a"	EUROPE	24,21	
ALMOND flakes		UNITED STATES	1,96	
chocolate pieces	cocoa mass 50%, sugar, cocoa butter, emulsifier:"E322"[SOY].	NETHERLANDS	1,2	
3.2. Allergens				
3.2.1. Legally declarable allergens				
	Present? yes/no	If present, in which ingredient?	Present through cross-contamination	
Gluten *	YES	cake mixture without palm	NO	
Crustaceans	NO		NO	
Eggs	YES	EGGS	NO	
Fish	NO		NO	
Peanut	NO		NO	
Soy	YES	chocolate pieces	NO	
Milk, incl. lactose	YES	butter	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 SO2				
3.2.2. Other allergens				
	Present? yes/no	If present, in which ingredient?	Present through cross-contamination	
Beef	NO		NO	
Pork	NO		NO	
Chicken	NO		NO	
Corn	YES	cake mixture without palm	NO	
Cocoa	YES	chocolate pieces	NO	
Yeast	NO		NO	
Legume	NO		NO	
Cinnamon	NO		NO	
Vanillin	NO		NO	

Coriander	NO		NO
Parsley Family ****	NO		NO
Additional glutamates (E620 until E625)	NO		NO
Additional guanylates & inosinates (E626 until 633)	NO		NO
Benzoates and p-hydroxy-benzoates (210 until E219)	NO		NO
Azo-dye (E102, E110, E122, E123, E124, E128, E129, E151, E154, E155)	NO		NO
Tartrazine (E102)	NO		NO
Aspartame (E951)	NO		NO
Cyclamates (E952)	NO		NO
Saccharine & salts (E954)	NO		NO
Gallatins (E310 tem E312)	NO		NO
BHA or BHT (E320 en E321)	NO		NO
Fructose	YES	cake mixture without palm	NO
Saccharose	YES	chocolate pieces, cake mixture without palm	NO
**** aniseed, dill, carraway, carvel, coriander, lovage, myrrh, cumin, parsley, celery, fennel, carrots, etc.			
3.3. Additional information?			
GMOs present?			NO
Ingredients subject to radiation?			NO
Packaged in a protective atmosphere?			NO
With sweeteners			NO
With sugars and sweeteners			NO
Contains a source of phenylalanine			NO
Excessive consumption may produce laxative effects			NO
Silica gel bag present in packaging?			NO
“E102, E104, E110, E122, E124 en/of E129 may have an adverse effect on activity and attention in children” present?			NO

4. Nutritional value				
1 portion =	27 g			
	unit	Per 100 g	Per portion 27 g	Analysis (A) or Calculation(B)
Energy	kcal	423	114	B
	kJ	1757	474	B
Fats	g	24,6	6,6	B
Of which saturated fatty acids	g	14,8	4	B
Carbohydrates	g	42,9	11,6	B
Of which sugars	g	28,4	7,7	B
Proteins	g	6	1,6	B
Dietary fiber	g	0,9	0,3	B
Salt	g	0,52	0,14	B

5. Storage conditions	
Shelf life after production (days)	56
Shelf life after delivery (days)	42
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. Microbiological features		
	Max value ex works	Max value end of shelf life
Staphylococcus Aureus	1000 CFU/g	1000 CFU/g
Salmonella	absent in 25 g	absent in 25 g
Listeria Monocytogenes	absent in 25 g	absent in 25 g
Yeasts & Moulds	100 CFU/g	1000 CFU/g
Bacillus Cereus	1000 CFU/g	1000 CFU/g
E. Coli	100 CFU/g	100 CFU/g

7. 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>

8. 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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