



## Product Specification

version 1, 12/12/2017

1. General info	
1.1. Article number	02211
1.2. Name	Assortment Mini Cake 1,2 Kg (-18°C)
1.3. Ingredients	EGGS, BUTTER, sugar, WHEAT flour, ALMOND flakes 2%, chocolate pieces 1% (sugar, cocoa mass 46%, dextrose, cocoa butter, emulsifier:"E322(SOY)", natural vanilla flavour), fructose, leavening agent:"E450(i), E500(ii)", potato starch, emulsifier:"E481", preservative:"E200, E282", thickener:"E415", flavours, enzyme, colouring agent:"E160a, E160b"
1.4. Use, preparation	
1.5. Product description	

2. Logistic info	
2.1. Consumer unit	
EAN	5413866001800
Net (kg)	1,200
Tare (kg)	0,155
Gross (kg)	1,355
L x W x H (mm)	308 x 240 x 88
Volume (m <sup>3</sup> )	0,007
Units per layer	
Layers per pallet	
Total CU per pallet	
2.2. Trade unit	
EAN	15413866001807
Number of CU	3
Net (kg)	3,600
Tare (kg)	0,705
Gross (kg)	4,305
L x W x H (mm)	340 x 260 x 280
Volume (m <sup>3</sup> )	0,025
Units per layer	9
Layers per pallet	6
Total TU per pallet	54
2.3. Other	
Intrastat code	19053119

3. Product info				
3.1. Composition				
Ingredient	Composition	Origin	%	Remarks
cake mixture without palm	sugar, WHEAT flour, fructose, leavening agent:"E450(i), E500(ii)", potato starch, emulsifier:"E481", preservative:"E200, E282", thickener:"E415", flavours, enzyme, colouring agent:"E160b"	BELGIUM	48,42	
EGGS		GERMANY	24,21	
butter	MILK, colouring agent:"E160a"	UNITED KINGDOM	24,21	
ALMOND flakes		UNITED STATES	1,96	
chocolate pieces	sugar, cocoa mass 46%, dextrose, cocoa butter, emulsifier:"E322(SOY)", natural vanilla flavour	BELGIUM	1,2	
3.2. Allergens				
3.1.1. 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 SO <sub>2</sub>				
3.1.2. 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	YES	chocolate pieces	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.			
<b>3.3. Additional information?</b>			
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

<b>4. Nutritional value</b>				
1 portion =		20 g		
	unit	Per 100 g	Per portion 20 g	Analysis (A) or Calculation(B)
Energy	kcal	421	84	B
	kJ	1750	350	B
Fats	g	24,5	4,9	B
Of which saturated	g	14,7	2,9	B
Carbohydrates	g	43,1	8,6	B
Of which sugars	g	28,5	5,7	B
Proteins	g	5,9	1,2	B
Salt	g	0,61	0,12	B

<b>5. Storage conditions</b>		
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)	1	
Shelf life after opening	See expiration date	
Storage conditions after opening	Closed, dry	
<b>6. Product characterisation</b>		
Flavour		
Smell		
Texture		
Colour		
<b>7. Microbiological features</b>		
	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
<b>8. Declaration of truthfulness and confidentiality</b>		
<p>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.</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>		
<b>9. Producer</b>		
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	
Document made by	Ivo Bervoets	