



Product Specification

version 1, 13/12/2019

1. General info	
1.1. Article number	2402
1.2. Name	Assortment Petit Cornet 45 pc
1.3. Ingredients	Sugar, WHEAT flour, cocoa powder, coconut, SOY crocante, hydrogenated palm fat, emulsifier:"E322"(SOY), anti-oxidant:"E300", flavouring.
1.4. Use, preparation	Ready for consumption
1.5. Product description	Create the wow effect with your guests by finishing your dessert with the sweet 'petit cornets' from Didess. An assortment of chocolate cornets finished with coconut, chocolate of chopped soy beans. Perfect to fill with a delicious cream.

2. Logistic info	
2.1. Consumer unit	
EAN	5413866101708
Net (kg)	0,520
Tare (kg)	0,170
Gross (kg)	0,690
L x W x H (mm)	308 x 240 x 60
Volume (m ³)	0,004
Units per layer	
Layers per pallet	
Total CU per pallet	
2.2. Trade unit	
EAN	15413866101705
Number of CU	4
Net (kg)	2,080
Tare (kg)	0,920
Gross (kg)	3,000
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	19053119

3. Product info				
3.1. Composition				
Ingredient	Composition	Origin	%	Remarks
petit cornet coconut	sugar, WHEAT flour, cocoa powder (12%), coconut (11%), hydrogenated palmfat, emulsifier:"E322"(SOY), anti-oxidant:"E300", flavouring	SPAIN	33,33	
petit cornet crispy	sugar, WHEAT flour, SOY crocante (17%), cocoa powder (12%), hydrogenated palmfat, emulsifier:"E322"(SOY), anti-oxidant:"E300", flavouring	SPAIN	33,33	
petit cornet chocolate	sugar, WHEAT flour, palmfat, cocoa powder (15%), emulsifier:"E322"(SOY), antioxidant:"E300", flavouring	SPAIN	33,33	
3.2. Allergens				
3.2.1. Legally declarable allergens				
	Present? yes/no	If present, in which ingredient?	Present through cross- contamination	
Gluten *	YES	WHEAT flour	NO	
Crustaceans	NO		NO	
Eggs	NO		NO	
Fish	NO		NO	
Peanut	NO		NO	
Soy	YES	SOY crocante	NO	
Milk, incl. lactose	NO		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				
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	NO		NO	
Cocoa	YES	cocoa powder	NO	
Yeast	NO		NO	
Legume	NO		NO	
Cinnamon	NO		NO	
Vanillin	YES	flavouring chocolate	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-hydroxybenzoates (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	NO		NO
Saccharose	YES	sugar	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 =	15 g		
	unit	Per 100 g	Per portion 15 g	Analysis (A) or Calculation(B)
Energy	kcal	513	77	B
	kJ	2155	323	B
Fats	g	26,2	3,9	B
Of which saturated fatty acids	g	21,1	3,2	B
Carbohydrates	g	62,8	9,4	B
Of which sugars	g	38,9	5,8	B
Proteins	g	5,3	0,8	B
Dietary fiber	g	4,7	0,7	B
Salt	g	0,5	0,07	B

5. Storage conditions	
Shelf life after production (days)	240
Shelf life after delivery (days)	90
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, 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>

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
Document made by	Ivo Bervoets