



Product Specification

version 4, 01/07/2019

1. General info	
1.1. Article number	03003
1.2. Name	Cupcake Chocolate Collection 12 st (-18°C)
1.3. Ingredients	Sugar, WHEAT flour, PEANUT OIL, water, BUTTER, chocolate 7%(sugar, cocoa mass, dextrose, cocoa butter, MILK POWDER, MILK FAT, LACTOSE, WHEY POWDER, emulsifier: "E322(SOY)", natural vanilla flavour), macaron pistachio(sugar, ALMOND 25%, EGG white, starch, colouring agent:"E141ii, E160aiii", preservative:"E200"), cream (BUTTERMILK, hydrogenated and non-hydrogenated palm-, coconut- and rapeseedoil, sugar, emulsifier:"E472b, E435, E433", flavouring, stabilizer:"E407", colouring agent:"E160a(ii)"), PISTACHIO, cocoa powder, hazelnut paste (sugar, HAZELNUT 37%, LACTOSE, non-hydrogenated sunflower oil, emulsifier:"E322(SOY)", flavouring:"vanilla"), imitation plain chocolate(coco and palmkernel fat), sugar, cocoa powder 25%, emulsifier:"E322(SOY)", flavouring:"vanillin"), EGG powder, WHEAT starch, modified corn starch, carthamus extract, coffee, colouring agent:" E131, E141, E160a", leavening agent:"E450i, E500ii", emulsifier:"E471", EGG white powder, preservative:"E200, E282", salt, thickening agent:"E415", flavouring: butter.
1.4. Use, preparation	
1.5. Product description	

2. Logistic info	
2.1. Consumer unit	
EAN	5413866001787
Net (kg)	0,644
Tare (kg)	0,155
Gross (kg)	0,799
L x W x H (mm)	308 x 240 x 88
Volume (m ³)	0,007
Units per layer	NVT
Layers per pallet	NVT
Total CU per pallet	NVT
2.2. Trade unit	
EAN	15413866001784
Number of CU	3

Net (kg)	1,932
Tare (kg)	0,705
Gross (kg)	2,637
L x W x H (mm)	240 x 260 x 280
Volume (m ³)	0,017
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
muffin powder	sugar, WHEAT flour, EGG powder (barn egg), modified corn starch, leavening agent:"E450i, E500ii", emulsifier:"E471", EGG white powder (barn egg), preservative: "E200, E282", salt, thickening agent:"E415", flavouring: butter	BELGIUM	29,9	
powdered sugar	sugar, WHEAT starch	BELGIUM	19,12	
PEANUT OIL		EUROPE	12,71	not hydrogenated
water		BELGIUM	12,71	
butter	MILK, colouring agent:"E160a"	UNITED KINGDOM	11,47	
chocolate pieces	sugar, cocoa mass 46%, dextrose, cocoa butter, emulsifier:"E322(SOY)", natural vanilla flavour	BELGIUM	3,74	
macaron Pistachio	sugar, ALMOND 25%, EGG white, starch, colouring agent:"E141, E160a", preservative:"E200"	BELGIUM	2,98	
decoration in dark and white chocolate	sugar, cocoa mass 17,6%, cocoa butter, MILK POWDER, flavouring:"vanilla", emulsifier:"E322(SOY)"	BELGIUM	1,88	
cream	BUTTERMILK, hydrogenated and non-hydrogenated palm-, coconut- and rapeseedoil, sugar, emulsifier:"E472b, E435, E433", flavouring, stabilizer:"E407", colouring agent:"E160a(ii)"	BELGIUM	1,04	stabilizer:"E407"
PISTACHIO		ITALY	0,83	
cocoa powder		BELGIUM	0,75	
plain chocolate	cocoa mass 43%, sugar, cocoa butter 13%, emulsifier:"E322(SOY)", flavour:"vanilla"	BELGIUM	0,61	
hazelnut paste	sugar, HAZELNUT 37%, LACTOSE, non hydrogenated sunflower oil, emulsifier:"E322(SOY)", flavouring:"vanilla"	BELGIUM	0,57	
decoration in chocolate	sugar, cocoa mass 39%, cocoa butter, WHOLE MILK POWDER, MILK FAT,	BELGIUM	0,57	

	flavouring:"vanilla"			
decoration in dark chocolate	sugar, cocoa mass 44%, cocoa butter, flavouring:"vanilla", emulsifier:"E322(SOY)"	NETHERLANDS	0,56	
imitation plain chocolate	partially hydrogenated fat (coco, palmkernel) in varying proportions, sugar, cocoa powder 25%, emulsifier:"E322(SOY)", flavouring:"vanillin"	SPAIN	0,41	
pistachio puree	PISTACHIO, carthamus extract, colouring agent:"E131"	ITALY	0,1	
coffee	coffee, water, sugar	FRANCE	0,06	
green colouring agent	colouring agent:"E141"	UNITED KINGDOM	0	

3.2. Allergens

3.1.1. Legally declarable allergens

	Present? yes/no	If present, in which ingredient?	Present through cross- contamination
Gluten *	YES	decoration in chocolate, powdered sugar, muffin powder	NO
Crustaceans	NO		NO
Eggs	YES	macaron Pistachio, muffin powder	NO
Fish	NO		NO
Peanut	YES	PEANUT OIL	NO
Soy	YES	imitation plain chocolate, decoration in chocolate, decoration in dark and white chocolate, decoration in dark chocolate, chocolate pieces, plain chocolate, hazelnut paste	NO
Milk, incl. lactose	YES	imitation plain chocolate, decoration in chocolate, decoration in dark and white chocolate, hazelnut paste, butter, cream	NO
Nuts **	YES	PISTACHIO, macaron Pistachio, hazelnut paste, pistachio puree	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

3.1.2. Other allergens

	Present? yes/no	If present, in which ingredient?	Present through cross-
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			contamination
Beef	NO		NO
Pork	NO		NO
Chicken	NO		NO
Corn	YES	muffin powder	NO
Cocoa	YES	imitation plain chocolate, decoration in chocolate, decoration in dark and white chocolate, decoration in dark chocolate, chocolate pieces, plain chocolate, cocoa powder	NO
Yeast	NO		NO
Legume	NO		NO
Cinnamon	NO		NO
Vanillin	YES	imitation plain chocolate, decoration in chocolate, decoration in dark and white chocolate, decoration in dark chocolate, chocolate pieces, plain 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-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	imitation plain chocolate, decoration in chocolate, decoration in dark and white chocolate, decoration in dark chocolate, plain chocolate	NO
Saccharose	YES	imitation plain chocolate, decoration in chocolate, decoration in dark and white chocolate, decoration in dark chocolate, chocolate pieces, plain chocolate, hazelnut paste, powdered sugar, coffee, muffin powder	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 =	50 g			
	unit	Per 100 g	Per portion 50 g	Analysis (A) or Calculation(B)
Energy	kcal	462	231	B
	kJ	1919	960	B
Fats	g	27,3	13,7	B
Of which saturated	g	10,8	5,4	B
Carbohydrates	g	49,2	24,6	B
Of which sugars	g	38,6	19,3	B
Proteins	g	3,6	1,8	B
Salt	g	0,47	0,23	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)	10
Shelf life after opening	See expiration date
Storage conditions after opening	Closed, dry

6. Product characterisation	
Flavour	
Smell	
Texture	
Colour	

7. 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	100000 CFU/g
Bacillus Cereus	1000 CFU/g	1000 CFU/g

E. Coli	100 CFU/g	100 CFU/g
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8. Declaration of truthfulness and confidentiality

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.

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.

9. 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
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