



## Product Specification

version 3, 13/11/2018

1. General info	
1.1. Article number	03000
1.2. Name	Cupcake Fruit Collection 12 st (-18°C)
1.3. Ingredients	Sugar, WHEAT FLOUR, PEANUT OIL, water, BUTTER, raspberry 2%, chocolate decoration(sugar, cocoa butter, MILK POWDER, LACTOSE, WHEY POWDER, , colouring agent:"E162", emulsifier:"E322(SOJA)", flavouring:" vanilla, strawberry", humectant:"E1518"),lime 1%, MILK, passion fruit 1%, mango 1%, WHEAT STARCH, EGG POWDER, cocoa butter, modified corn starch, rice flour, leavening agent:"E450i, E500ii", emulsifier:"E471", EGG WHITE POWDER, preservative:"E200, E282", salt, thickening agent:"E415", flavourings, colouring agent:"E100, E102, E110, E120, E122, E131, E133, E141, E160a, E160c, E161b", glazing agent:"E904", WHEAT MALT, peppermint oil, sunflower oil, rosemary extract, glucose-fructose syrup, carrot and black currant concentrate, pear, invert sugar syrup. E102, E110, E122 may have an adverse effect on activity and attention in children.
1.4. Use, preparation	
1.5. Product description	
2. Logistic info	
2.1. Consumer unit	
EAN	5413866001770
Net (kg)	0,640
Tare (kg)	0,155
Gross (kg)	0,795
L x W x H (mm)	308 x 240 x 88
Volume (m <sup>3</sup> )	0,007
Units per layer	NVT
Layers per pallet	NVT
Total CU per pallet	NVT
2.2. Trade unit	
EAN	15413866001777
Number of CU	3
Net (kg)	1,920
Tare (kg)	0,705
Gross (kg)	2,625
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		
<b>2.3. Other</b>				
Intrastat code		19053130		
<b>3. Product info</b>				
<b>3.1. Composition</b>				
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	31,48	
powdered sugar	sugar, WHEAT starch	BELGIUM	16,96	
PEANUT OIL	not hydrogenated	EUROPE	13,38	
water		BELGIUM	12,59	
butter	MILK, colouring agent:"E160a"	UK	10,67	
sugar		BELGIUM	3,23	
confetti mix	sugar, cocoa butter, rice starch, WHEAT FLOUR, WHEAT MALT, salt, glazing agent:"E904", colouring agent:"E120, E133, E141, E160c, E161b".	BELGIUM	3,09	
raspberry puree	raspberry 85%, sugar	POLAND	1,89	
decoration in chocolate strawberry	sugar, cocoa butter, MILK POWDER, LACTOSE, WHEY POWDER, colouring agent:"E162""", emulsifier:"E322(SOJA)", flavouring:" (vanilla, strawberry", humectant:"E1518")	NETHERLANDS	1,76	
lime puree	100% lime	BRAZIL	1,14	
WHEAT flour		BELGIUM	0,97	
maracuja juice	100% passion fruit	ECUADOR	0,8	Origine: Latijns Amerika
mango pulp	100% mango	INDIA	0,77	
MILK		BELGIUM	0,74	
rice poppers	rice flour 100%	INDIA	0,34	
Pear juice	Pear, invert sugar syrup	GERMANY	0,05	
red colouring agent	Water, colouring agent:"E122, E110". E110, E122.	BELGIUM	0,03	solvent:"E490"
mint flavouring	peppermint oil, sunflower oil, rosemary extract	FRANCE	0,03	
salt	salt	GERMANY	0,02	anti-caking agent:"E535"
green colouring	water, colouring agent:"E102, 131" E102	BELGIUM	0,01	solvent:"E1520",
green colouring	colouring agent:"E141"	UNITED KINGDOM	0,01	
raspberry essence	sugar, raspberry 26%, glucose-fructose syrup, carrot and black currant concentrate, flavouring	BELGIUM	0,01	acidity regulator:"E330, E331ii", thickener:"E1422",
red colouring agent	colouring agent:"E120"	BELGIUM	< 0,01	
yellow	colouring agent:"E100"	CHILE	< 0,01	

colouring			
<b>3.2. Allergens</b>			
<b>3.2.1. Legally declarable allergens</b>			
	Present? yes/no	If present, in which ingredient?	Present through cross- contamination
Gluten *	YES	powdered sugar, WHEAT flour, muffin powder	NO
Crustaceans	NO		NO
Eggs	YES	muffin powder	NO
Fish	NO		NO
Peanut	YES	PEANUT OIL	NO
Soy	YES	decoration in chocolate strawberry	NO
Milk, incl. lactose	YES	decoration in chocolate strawberry, butter, MILK	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 SO <sub>2</sub>			
<b>3.2.2. Other allergens</b>			
	Present? yes/no	If present, in which ingredient?	Present through cross- contamination
Beef	NO		NO
Pork	NO		NO
Chicken	NO		NO
Corn	YES	decoration in chocolate strawberry, raspberry essence, muffin powder	NO
Cocoa	YES	decoration in chocolate strawberry	NO
Yeast	NO		NO
Legume	NO		NO
Cinnamon	NO		NO
Vanillin	YES	decoration in chocolate strawberry	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)	YES	confetti mix, green colouring agent, red colouring agent	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	decoration in chocolate strawberry, sugar	NO
Saccharose	YES	decoration in chocolate strawberry, raspberry puree, rice poppers, powdered sugar, sugar, muffin powder	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?			YES

<b>4. Nutritional value</b>				
1 portion =	50 g			
	unit	Per 100 g	Per portion 50 g	Analysis (A) or Calculation(B)
Energy	kcal	435	218	B
	kJ	1808	904	B
Fats	g	24,1	12,1	B
Of which saturated	g	9	4,5	B
Carbohydrates	g	50,1	25	B
Of which sugars	g	37,9	18,9	B
Proteins	g	2,9	1,4	B
Dietary fiber	g	0,4	0,2	B
Salt	g	0,51	0,25	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)	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

8. 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>

9. Producer	
Company	Didess
Address	Brulens 18, 2275 Gierle, Belgium
Phone number	+32 (0)14 55 35 20
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Certificate	IFS
Document made by	Ivo Bervoets