



## Product Specification

version 1, 18/12/2017

1. General info	
1.1. Article number	10242
1.2. Name	Meringue Traditionnel 250 g Bucket
1.3. Ingredients	Sugar, EGG WHITE.
1.4. Use, preparation	
1.5. Product description	

2. Logistic info	
2.1. Consumer unit	
EAN	5413866202757
Net (kg)	0,250
Tare (kg)	0,130
Gross (kg)	0,380
L x W x H (mm)	204 x 204 x 138
Volume (m³)	0,006
Units per layer	24
Layers per pallet	6
Total CU per pallet	144
2.2. Trade unit	
EAN	
Number of CU	
Net (kg)	
Tare (kg)	
Gross (kg)	
L x W x H (mm)	
Volume (m³)	
Units per layer	
Layers per pallet	
Total TU per pallet	
2.3. Other	
Intrastat code	19053199

3. Product info				
3.1. Composition				
Ingredient	Composition	Origin	%	Remarks
meringue natural	sugar, EGG WHITE	BELGIUM	100	
3.2. Allergens				
3.1.1. Legally declarable allergens				
	Present? yes/no	If present, in which ingredient?	Present through cross- contamination	
Gluten *	NO		NO	
Crustaceans	NO		NO	
Eggs	YES	meringue natural	NO	
Fish	NO		NO	
Peanut	NO		NO	
Soy	NO		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				
3.1.2. Other allergens				
	Present? yes/no	If present, in which ingredient?	Present through cross- contamination	
Beef	NO		NO	
Pork	NO		NO	
Chicken	NO		NO	
Corn	NO		NO	
Cocoa	NO		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	NO		NO
Saccharose	NO		NO

\*\*\*\* aniseed, dill, caraway, 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 =	3 g			
	unit	Per 100 g	Per portion 3 g	Analysis (A) or Calculation(B)
Energy	kcal	283	8	B
	kJ	1186	36	B
Fats	g	0	0	B
Of which saturated	g	0	0	B
Carbohydrates	g	68,2	2	B
Of which sugars	g	66,7	2	B
Proteins	g	3,4	0,1	B
Salt	g	0,13	0	B

### 5. Storage conditions

Shelf life after production (days)	210
Shelf life after delivery (days)	120
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. 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	1000 CFU/g
Bacillus Cereus	1000 CFU/g	1000 CFU/g
E. Coli	100 CFU/g	100 CFU/g

## 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, contaminates, 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
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Certificate	IFS
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