



Product Specification

version 2, 17/05/2021

1. General info	
1.1. Article number	4509
1.2. Name	Base Javanais 4 pc (-18°C) EL
1.3. Ingredients	Milk chocolate (Sugar, Cocoa butter, MILK powder, Cocoa mass, emulsifier:"E322(SOY)", flavour: vanilla), WHEAT flour, sugar, palm-, coconut-, palm kernel-, sunflower-, rapeseed fat and oil, EGG WHITE, praliné (HAZELNUTS 50%, Sugar, Emulsifier:"E322(SOY), E476"), ALMONDS, MILK, CREAM, cocoa butter, Dark chocolate (cocoa mass, sugar, cocoa butter, Emulsifier: "E322(SOY)", flavour: vanilla), EGG YOLK, BUTTER, MILKFAT, LACTOSE, MILK proteins, salt, malt (WHEAT, BARLEY), Raising agent:"E500ii", anti-oxidant:"E306", acidity regulator:"E270", stabilisator: "E420, E520", Thickening agent:"E415", acidity regulator:"E300", enzyme, glucose syrup (SULPHITES), SOY proteins, emulsifiers : "E322(SOY), E412, E415, E471, E473".
1.4. Use, preparation	Time to defrost: Take out of its packing in frozen condition. Defrosting time depends on the desired surface to be defrosted. If to be defrosted completely: 15 minutes at room temperature (in case of immediate use), 25 minutes in the refrigerator.
1.5. Product description	This base is perfect as a base for your dessert. Decorate with one of our Elements for a beautiful result.

2. Logistic info	
2.1. Consumer unit	
EAN	5413305967957
Net (kg)	1,200
Tare (kg)	0,125
Gross (kg)	1,325
L x W x H (mm)	304 x 244 x 56
Volume (m ³)	0,004
Units per layer	
Layers per pallet	
Total CU per pallet	
2.2. Trade unit	
EAN	5413305067954
Number of CU	3
Net (kg)	3,600
Tare (kg)	0,635
Gross (kg)	4,235
L x W x H (mm)	308 x 260 x 192
Volume (m ³)	0,015
Units per layer	11
Layers per pallet	9
Total TU per pallet	99
2.3. Other	
Intrastat code	19059070

3. Product info			
3.1. Allergens			
	Present? yes/no	If present, in which ingredient?	Present through cross- contamination
Gluten *	YES	Base Javanais 3 x 4 pc (-18°C)	NO
Crustaceans	NO		NO
Eggs	YES	Base Javanais 3 x 4 pc (-18°C)	NO
Fish	NO		NO
Peanut	NO		NO
Soy	YES	Base Javanais 3 x 4 pc (-18°C)	NO
Milk, incl. lactose	YES	Base Javanais 3 x 4 pc (-18°C)	NO
Nuts **	YES	Base Javanais 3 x 4 pc (-18°C)	NO
Celery	NO		NO
Mustard	NO		NO
Sesame Seed	NO		NO
Sulphur dioxide, sulphites***	YES	Base Javanais 3 x 4 pc (-18°C)	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

4. Storage conditions	
Shelf life after production (days)	270
Shelf life after delivery (days)	180
BBD or UBD	BBD
Storage temperature(°C)	-18°C
Shelf life after defrosting (0 -7°C, days)	0
Shelf life after opening	See expiration date
Storage conditions after opening	Closed, dry

5. Nutritional value				
	1 portion =	30 g		
	unit	Per 100 g	Per portion 30 g	Analysis (A) or Calculation(B)
Energy	kcal	479	144	B
	kJ	2005	602	B
Fats	g	31,3	9,4	B
of which saturated fatty acids	g	15	4,5	B
Carbohydrates	g	42,3	12,7	B
Of which sugars	g	32,2	9,7	B
Proteins	g	5,2	1,6	B
Fibers	g	3,7	1,1	B
Salt	g	0,26	0,08	B

6. 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>

7. 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
Document made by	Lore Peeters