

## Product Specification

version 3, 09/06/2023

1. General info	
1.1. Article number	0403
1.2. Name	Almond-Fruit Cake Rhubarb 2,3 Kg
1.3. Ingredients	Rhubarb 24%, sugar, EGGS, BUTTER, WHEAT flour, ALMOND 6%, fructose, glucose syrup, leavening agent:"E450(i), E500(ii)", potato starch, gelling agent:"E440", emulsifier:"E322, E481", preservative:"E200, E202, E282", thickener:"E414, E415", flavours, enzyme, colouring agent:"E160a", acidity regulator:"E330", cinnamon.
1.4. Use, preparation	Ready for consumption
1.5. Product description	
2. Logistic info	
2.1. Consumer unit	
EAN	5413866000780
Net (kg)	2,100
Tare (kg)	0,055
Gross (kg)	2,155
L x W x H (mm)	385 x 280 x 32
Volume (m <sup>3</sup> )	0,003
Units per layer	NVT
Layers per pallet	NVT
Total CU per pallet	NVT
2.2. Trade unit	
EAN	NVT
Number of CU	1
Net (kg)	2,100
Tare (kg)	1,355
Gross (kg)	3,455
L x W x H (mm)	600 x 400 x 125
Volume (m <sup>3</sup> )	0,030
Units per layer	4
Layers per pallet	10
Total TU per pallet	40
2.3. Other	
Intrastat code	19053130

3. Product info				
3.1. Composition				
Ingredient	Composition	Origin	%	Remarks
cake mixture without palm	sugar, WHEAT flour, fructose, leavening agent:"E450(i), E500(ii)", potato starch, emulsifier:"E481", preservative:"E200, E282", thickener:"E415", flavours, enzyme, colouring agent:"E160b"	BELGIUM	30,45	
rhubarb		POLAND	23,47	
EGGS		GERMANY	15,23	

butter	MILK, colouring agent:"E160a"	EUROPE	15,23	
almond paste	sugar, ALMONDS, EGG white,	NETHERLANDS	9,52	acidity regulator:"E330, E331", preservative:"E202", thickner:"E412, E415"
apricot jam	water, sugar, glucose syrup, gelling agent:"E440", acidity regulator:"E330", thickening agent:"E414", preservative:"E202", emulsifier:"E322", flavouring:apricot, elderberry extract, colouring agent:"E160a"	BELGIUM	3,72	
ALMOND flakes		UNITED STATES	1,96	
sugar		BELGIUM	0,39	
cinnamon		INDONESIA	0,04	

## 3.2. Allergens

### 3.1.1. Legally declarable allergens

	Present? yes/no	If present, in which ingredient?	Present through cross- contamination
Gluten *	YES	cake mixture without palm	NO
Crustaceans	NO		NO
Eggs	YES	almond paste, EGGS	NO
Fish	NO		NO
Peanut	NO		NO
Soy	NO		NO
Milk, incl. lactose	YES	butter	NO
Nuts **	YES	ALMOND flakes, almond paste	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>

### 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	YES	cake mixture without palm	NO

Cocoa	NO		NO
Yeast	NO		NO
Legume	NO		NO
Cinnamon	YES	cinnamon	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-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	YES	sugar, cake mixture without palm	NO
Saccharose	YES	sugar, apricot jam, cake mixture without palm	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?			NO

4. Nutritional value				
1 portion =		120 g		
	unit	Per 100 g	Per portion 120 g	Analysis (A) or Calculation(B)
Energy	kcal	316	379	B
	kJ	1315	1578	B
Fats	g	17,4	20,9	B
Of which saturated fatty acids	g	9,3	11,2	B
Carbohydrates	g	33,4	40,1	B
Of which sugars	g	24,1	28,9	B
Proteins	g	5	6	B

Dietary fiber	g	1,5	1,7	B
Salt	g	0,34	0,41	B

5. Storage conditions	
Shelf life after production (days)	21
Shelf life after delivery (days)	21
BBD or UBD	BBD
Storage temperature(°C)	0-7°C
Shelf life after defrosting (0 -7°C, days)	21
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	100000 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, 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>

8. Producer	
Company	Didess
Address	Brulens 18, 2275 Gierle, Belgium
Phone number	+32 (0)14 55 35 20
E-mail	<a href="mailto:quality@didess.com">quality@didess.com</a>
24/24 7/7 n° (only in case of emergency)	+32 (0)14 63 98 79
Certificate	IFS food
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