

Product Specification

version 3, 09/06/2023

1. General info	
1.1. Article number	0404
1.2. Name	Almond-Fruit Cake Red Fruits 2,3 Kg
1.3. Ingredients	Sugar, EGGS, BUTTER, red currants 11%, black currants 11%, blackberries 9%, WHEAT flour, ALMOND 4%, 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".
1.4. Use, preparation	Ready for consumption
1.5. Product description	
2. Logistic info	
2.1. Consumer unit	
EAN	5413866000797
Net (kg)	2,300
Tare (kg)	0,055
Gross (kg)	2,355
L x W x H (mm)	385 x 280 x 32
Volume (m³)	0,003
Units per layer	
Layers per pallet	
Total CU per pallet	
2.2. Trade unit	
EAN	NA
Number of CU	1
Net (kg)	2,300
Tare (kg)	1,355
Gross (kg)	3,655
L x W x H (mm)	600 x 400 x 125
Volume (m³)	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. 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 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 ₂			

4. Nutritional value				
1 portion =	120 g			
	unit	Per 100 g	Per portion 120 g	Analysis (A) or Calculation(B)
Energy	kcal	292	350	B
	kJ	1214	1457	B
Fats	g	15,3	18,4	B
Of which saturated fatty acids	g	8,6	10,4	B
Carbohydrates	g	32	38,4	B
Of which sugars	g	22,7	27,2	B
Proteins	g	4,4	5,3	B
Dietary fiber	g	1,9	2,3	B
Salt	g	0,32	0,38	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)				
Shelf life after opening		See expiration date		
Storage conditions after opening		Closed, dry		

6. 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.

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 food
Document made by	Stien Jansen