

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 ³)	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 ³)	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 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
<p>* 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</p>			

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)	720
Shelf life after delivery (days)	480
BBD or UBD	BBD
Storage temperature(°C)	-18°C
Shelf life after defrosting (0 -7°C, days)	21
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, contaminants, 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
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Certificate	IFS food
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