



Product Specification

version 2, 15/02/2022

1. General info		
1.1. Article number	1075	
1.2. Name	Bicsuit Almond Meringue 24 pc (-18°C)	
1.3. Ingredients	Sugar, palm and coleseed oil, coconut, palm kernel, palm and shea fat in varying proportions, ALMONDS, EGG WHITE, EGG, water, WHEAT flour, WHEY powder, MILK chocolate (sugar, cocoa butter, whole MILK powder, cocoa mass, emulsifier:"E322" (SOY), natural vanilla aroma), skimmed cocoa powder, emulsifier:"E322(SOY),E471", acidity regulator:"E330-E331", thickener:"E412, E415", salt, preservative:"E202", natural vanilla flavouring, SKIMMED MILK POWDER, flavouring, colouring:"E160a".	
1.4. Use, preparation	Thaw. Ready for consumption	
1.5. Product description	The well-known almond meringue biscuit, filled with a fresh vanilla cream and finished with belgian chocolate.	

2. Logistic info		
2.1. Consumer unit		
EAN	5413866203068	
Net (kg)	0,550	
Tare (kg)	0,130	
Gross (kg)	0,680	
L x W x H (mm)	310 x 240 x 43	
Volume (m ³)	0,003	
Units per layer		
Layers per pallet		
Total CU per pallet		
2.2. Trade unit		
EAN	15413866203065	
Number of CU	6	
Net (kg)	3,300	
Tare (kg)	1,020	
Gross (kg)	4,320	
L x W x H (mm)	340 x 260 x 280	
Volume (m ³)	0,025	
Units per layer	9	
Layers per pallet	6	
Total TU per pallet	54	



2.3. Other	
Intrastat code	19053119

3. Product info 3.1. Allergens			
	yes/no	in which ingredient?	traces of
Gluten *	YES	Biscuit Almond Meringue Vrac	NO
Crustaceans	NO		NO
Eggs	YES	Biscuit Almond Meringue Vrac	NO
Fish	NO		NO
Peanut	NO		NO
Soy	YES	Biscuit Almond Meringue Vrac	NO
Milk, incl. lactose	YES	Biscuit Almond Meringue Vrac	NO
Nuts **	YES	Biscuit Almond Meringue Vrac	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 kan	nut	· · ·	

*** 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. Nutritional value				
1 portion =	30 g			
	unit	Per 100 g	Per portion	Analysis (A) or
			30 g	Calculation(B)
Energy	kcal	432	130	В
	kJ	1807	542	В
Fats	g	25,6	7,7	В
Of which saturated fatty acids	g	12,1	3,6	В
Carbohydrates	gg	43,5	13,1	В
Of which sugars	gg	40,4	12,1	В
Proteins	g	6,2	1,8	В
Dietary fiber	g	1,8	0,5	В
Salt	gg	0,24	0,07	В

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, 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	Stagiair	