



Product Specification

version 1, 01/12/2023

1. General info	
1.1. Article number	0274
1.2. Name	Cake Pear Almond 10cm 20pc (-18°C)
1.3. Ingredients	Pears 20%, WHEAT flour, BUTTER, EGGS sugar, ALMONDS 6%, EGG white, fructose, raising agents: "E450(i), E500(ii)", potato starch, emulsifier: "E481", preservative: "E200, E282", thickener: "E415", flavourings, enzyme, invert sugar syrup, glucose-fructose syrup, WHEAT starch, salt, vanillin, colouring agent: "E160a".
1.4. Use, preparation	Pre-baked and frozen. Defrost for +/-1 hour at room temperature
1.5. Product description	Traditional quatre-quart cake, made from 100% real butter, caster sugar, free-range eggs and finished with sliced pear and slivered almonds. These cakes are already baked in a wooden ring. Just thaw and you're done.

2. Logistic info	
2.1. Consumer unit	
EAN	5413866001909
Net (kg)	2,400
Tare (kg)	0,286
Gross (kg)	2,686
L x W x H (mm)	340x260x175
Volume (m ³)	0,015
Units per layer	9
Layers per pallet	9
Total CU per pallet	81
2.2. Trade unit	
EAN	
Number of CU	
Net (kg)	
Tare (kg)	
Gross (kg)	
L x W x H (mm)	x x
Volume (m ³)	

Units per layer	
Layers per pallet	
Total TU per pallet	
2.3. Other	
Intrastat code	19053130

3. Product info			
3.1. Allergens			
	Present? yes/no	If present, in which ingredient?	May contain traces of
Gluten *	YES	WHEAT flour, WHEAT starch	NO
Crustaceans	NO		NO
Eggs	YES	Egg white, EGGS	NO
Fish	NO		NO
Peanut	NO		NO
Soy	NO		NO
Milk, incl. lactose	YES	butter	NO
Nuts **	YES	ALMOND flakes, almond	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 SO₂

4. Nutritional value				
	1 portion = 55 g			
	unit	Per 100 g	Per portion 55 g	Analysis (A) or Calculation(B)
Energy	kcal	293	161	B
	kJ	1224	673	B
Fats	g	15,4	8,4	B
Of which saturated fatty acids	g	8	4,4	B
Carbohydrates	g	33,3	18,3	B
Of which sugars	g	20,1	11	B
Proteins	g	4,6	2,5	B
Dietary fiber	g	2,1	1,2	B
Salt	g	0,27	0,15	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)	7
Shelf life after opening	See expiration date
Storage conditions after opening	Closed, dry

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 food
Document made by	Stien Jansen