

## Product Specification

version 2, 09/06/2023

1. General info	
1.1. Article number	0405
1.2. Name	Almond Fruitcake Apple Crumble
1.3. Ingredients	Apple 21%, sugar, BUTTER, EGGS, WHEAT FLOUR, ALMONDS 4%, fructose, leavening agent:"E450(i), E500(ii)", potato starch, emulsifier:"E481", preservative:"E200, E282", thickener:"E415", flavours, enzyme, colouring agent:"E160a", EGG WHITE, glucose, salt.
1.4. Use, preparation	Ready to serve
1.5. Product description	

2. Logistic info	
2.1. Consumer unit	
EAN	5413866002296
Net (kg)	2,300
Tare (kg)	0,383
Gross (kg)	2,683
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)	2,300
Tare (kg)	1,350
Gross (kg)	3,650
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(ii)".	BELGIUM	26,7	
apples	apple, salt,	ITALY	20,58	antioxidant:"E300, E330"
butter	MILK, colouring agent:"E160a"	IRELAND	17,01	
EGGS		EUROPE	13,35	
WHEAT flour		BELGIUM	9,43	
almond paste	sugar, ALMONDS, EGG white,	NETHERLANDS	8,34	acidity regulator:"E330, E331", preservative:"E202", thickener:"E412, E415"
cane sugar		FRANCE	4,19	
sugar		BELGIUM	0,17	
glucose		EUROPE	0,17	
salt	salt,	GERMANY	0,03	anti-caking agent:"E535"
water		BELGIUM	0,02	

4. Nutritional value				
1 portion =		120 g		
	unit	Per 100 g	Per portion 120 g	Analysis (A) or Calculation(B)
Energy	kcal	340	408	B
	kJ	1420	1704	B
Fats	g	17,3	20,7	B
Of which saturated fatty acids	g	10,1	12,2	B
Carbohydrates	g	40,3	48,4	B
Of which sugars	g	25,8	31	B
Proteins	g	4,9	5,8	B
Dietary fiber	g	1,3	1,6	B
Salt	g	0,34	0,41	B

<b>5. Storage conditions</b>	
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

<b>6. Declaration of truthfulness and confidentiality</b>
<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>

<b>7. Producer</b>	
Company	Didess
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Certificate	IFS food
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