



Product Specification

version 4, 29/09/2022

1. General info	
1.1. Article number	1207
1.2. Name	Assortment Friands 750 g (-18°)
1.3. Ingredients	Sugar, almond paste (sugar, ALMONDS, EGG white,), EGG WHITE, ALMOND POWDER, BUTTER, WHEAT flour, pears (pear 99%, salt), cherries in Cointreau 15° (cherries 54.8%, sugar, Cointreau), chocolate pieces (cocoa mass 50%, sugar, cocoa butter, emulsifier:"E322"[SOY]), peaches (Peaches(56,6%), water, sugar, acidity regulator:"E330"), HAZELNUT, ALMOND flakes, PISTACHIO, cocoa powder, glucose, WHEAT starch, leavening agent:"E450(i), E500(ii)", preservative:"E282, E202".
1.4. Use, preparation	Thaw. Ready for consumption
1.5. Product description	Assortment of cakes based on friand batter. Round almond caked finished with cherries, pear, peach and pyramid-shaped cakes with chocolate and pistachio.

2. Logistic info	
2.1. Consumer unit	
EAN	5413866201354
Net (kg)	0,750
Tare (kg)	0,155
Gross (kg)	0,905
L x W x H (mm)	308 x 240 x 60
Volume (m ³)	0,004
Units per layer	NVT
Layers per pallet	NVT
Total CU per pallet	NVT
2.2. Trade unit	
EAN	15413866201351
Number of CU	4
Net (kg)	3,000

Tare (kg)	0,925
Gross (kg)	3,925
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	19059070

3. Product info			
3.2. Allergens			
3.2.1. Legally declarable allergens			
	Present? yes/no	If present, in which ingredient?	May contain traces of
Gluten *	YES	baking powder, powdered sugar, preservative, WHEAT flour	NO
Crustaceans	NO		NO
Eggs	YES	almond paste, egg white	NO
Fish	NO		NO
Peanut	NO		NO
Soy	YES	chocolate pieces	NO
Milk, incl. lactose	YES	butter	NO
Nuts **	YES	PISTACHIO, HAZELNUT, ALMOND flakes, almond paste, ALMOND POWDER	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			
3.2.2. Other allergens			
	Present? yes/no	If present, in which ingredient?	May contain traces of
Beef	NO		NO
Pork	NO		NO
Chicken	NO		NO
Corn	NO		NO
Cocoa	YES	chocolate pieces, cocoa powder	NO
Yeast	NO		NO
Legume	NO		NO
Cinnamon	NO		NO
Vanillin	NO		NO
Coriander	NO		NO
Parsley Family ****	NO		NO

Additional glutamates (E620 until E625)	NO		NO
Additional guanylates & inosinates (E626 until 633)	NO		NO
Benzoates and p-hydroxy-benzoates (210 until E219)	NO		NO
Azo-dye (E102, E110, E122, E123, E124, E128, E129, E151, E154, E155)	NO		NO
Tartrazine (E102)	NO		NO
Aspartame (E951)	NO		NO
Cyclamates (E952)	NO		NO
Saccharine & salts (E954)	NO		NO
Gallatins (E310 tem E312)	NO		NO
BHA or BHT (E320 en E321)	NO		NO
Fructose	YES	peaches, sugar	NO
Saccharose	YES	peaches, chocolate pieces, sugar	NO
**** aniseed, dill, carraway, carvel, coriander, lovage, myrrh, cumin, parsley, celery, fennel, carrots, etc.			
3.3. Additional information?			
GMOs present?			NO
Ingredients subject to radiation?			NO
Packaged in a protective atmosphere?			NO
With sweeteners			NO
With sugars and sweeteners			NO
Contains a source of phenylalanine			NO
Excessive consumption may produce laxative effects			NO
Silica gel bag present in packaging?			NO
“E102, E104, E110, E122, E124 en/of E129 may have an adverse effect on activity and attention in children” present?			NO

4. Nutritional value				
1 portion =	40 g			
	unit	Per 100 g	Per portion 40 g	Analysis (A) or Calculation(B)
Energy	kcal	403	161	B
	kJ	1685	674	B
Fats	g	24	9,6	B
Of which saturated fatty acids	g	7,9	3,2	B
Carbohydrates	g	36,9	14,8	B
Of which sugars	g	30,7	12,3	B
Proteins	g	7,9	3,2	B
Dietary fiber	g	2,8	1,1	B
Salt	g	0,15	0,06	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. Microbiological features		
	Max value ex works	Max value end of shelf life
Staphylococcus Aureus	1000 CFU/g	1000 CFU/g
Salmonella	absent in 25 g	absent in 25 g
Listeria Monocytogenes	absent in 25 g	absent in 25 g
Yeasts & Moulds	100 CFU/g	100000 CFU/g
Bacillus Cereus	1000 CFU/g	1000 CFU/g
E. Coli	100 CFU/g	100 CFU/g

7. 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, contaminates, 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>

8. 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
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