

Product Specification

version 1, 09/11/2023

1. General info	
1.1. Article number	05253
1.2. Name	Bordalou Pear 8cm 30 pc DFB (-18°C)
1.3. Ingredients	Pear 37%, BUTTER, WHEAT flour, sugar, EGGS, ALMOND POWDER,
	ALMOND flakes, leavening agent:"E450(i), E500(ii)", WHEAT starch,
	salt, MILK, vanillin, colouring agent:"E160a" invert sugar syrup.
1.4. Use, preparation	1. Preheat the oven to 170°C. 2. Arrange the tarts well spaced
	apart on the baking sheet. 3. Bake at 170°C, thawed approx. 40
	minutes, frozen approx. 50 minutes, depending on your type of
	oven. 4. Allow to cool thoroughly before removing from pan. Cool
	to room temperature.
1.5. Product description	

2. Logistic info			
2.1. Consumer unit			
EAN	5413866002364		
Net (kg)	3,300		
Tare (kg)	0,286		
Gross (kg)	3,586		
LxWxH(mm)	340 x 260 x 175		
Volume (m³)	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)			
LxWxH(mm)			
Volume (m³)			
Units per layer			
Layers per pallet			
Total TU per pallet			
2.3. Other			
Intrastat code	19059070		



3. Product info					
3.1. Allergens					
	Present?	If present,	May contain		
	yes/no	in which ingredient?	traces of		
Gluten *	YES	baking powder, WHEAT flour	NO		
Crustaceans	NO		NO		
Eggs	YES	EGGS	NO		
Fish	NO		NO		
Peanut	NO		NO		
Soy	NO		NO		
Milk, incl. lactose	YES	butter, MILK	NO		
Nuts **	YES	ALMOND flakes, ALMOND	NO		
		POWDER			
Celery	NO		NO		
Mustard	NO		NO		
Sesame Seed	NO		NO		
Sulphur dioxide, sulphites***	NO		NO		
Lupin	NO		NO		
Mollusc	NO		NO		

4. Nutritional value				
1 portion =	110 g			
	unit	Per 100 g	Per portion	Analysis (A) or
			110 g	Calculation(B)
Energy	kcal	337	371	В
	kJ	1408	1549	В
Fats	g	21,8	24	В
Of which saturated fatty acids	g	11,5	12,6	В
Carbohydrates	g	29,7	32,7	В
Of which sugars	g	16,9	18,6	В
Proteins	g	4,7	5,2	В
Dietary fiber	g	2,2	2,4	В
Salt	g	0,19	0,21	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)	5	
Shelf life after opening	See expiration date	
Storage conditions after opening	Closed, dry	

^{*} 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



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	Ivo Bervoets		