

Product Specification

version 1, 09/11/2023

1. General info	
1.1. Article number	05284
1.2. Name	Bordalou Red Fruit 8cm 30 pc DFB (-18°C)
1.3. Ingredients	BUTTER, WHEAT flour, red currants 15%, black currants 15%, sugar, blackberries 10%, EGGS, ALMOND POWDER, invert sugar syrup, leavening agent:"E450(i), E500(ii)", WHEAT starch, salt, MILK, vanillin, colouring agent:"E160a".
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	5413866002371
Net (kg)	3,300
Tare (kg)	0,286
Gross (kg)	3,586
L x W x H (mm)	340 x 260 x 175
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)	
Volume (m ³)	
Units per layer	
Layers per pallet	
Total TU per pallet	
2.3. Other	
Intrastat code	19059070

3. Product info			
3.1. Allergens			
	Present? yes/no	If present, in which ingredient?	May contain 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 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 SO₂

4. Nutritional value				
1 portion =	110 g			
	unit	Per 100 g	Per portion 110 g	Analysis (A) or Calculation(B)
Energy	kcal	315	347	B
	kJ	1317	1449	B
Fats	g	20,4	22,5	B
Of which saturated fatty acids	g	11,5	12,6	B
Carbohydrates	g	26,5	29,2	B
Of which sugars	g	14,8	16,3	B
Proteins	g	4,4	4,8	B
Dietary fiber	g	2,2	2,4	B
Salt	g	0,19	0,21	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)	5
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, contaminants, 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
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Certificate	IFS food
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