



Product Specification

version 7, 10/01/2023

1. General info	
1.1. Article number	03003
1.2. Name	Cupcake Chocolate Collection 12 st (-18°C) Chocolate, Mocha-Praliné, Pistachio
1.3. Ingredients	Sugar, WHEAT flour, peanut oil, water, BUTTER, chocolate 7% (cocoa mass, sugar, cocoa butter, MILK POWDER, MILK FAT, LACTOSE, WHEY POWDER, emulsifier:"E322"(SOYA), flavouring:"vanilla"), EGG powder, ALMONDS, PISTACHIO, cocoa powder, PROTEIN, HAZELNUT 0.2%, hardened palm kernel oil, coconut fat, rapeseed oil, WHEAT malt, WHEAT starch, salt, cocoa butter, flavourings, glucose, glazing agent:"E414", modified WHEAT and maize starch, MILK proteins, raising agent:"E450i, E500ii", emulsifier:"E471, E322(SOYA)", preservative:"E200, E282", thickener:"E415", colouring agent:"E160a, E141, E131", LACTOSE, Carthamus extract, coffee 0.02%.
1.4. Use, preparation	Thaw. Ready for consumption
1.5. Product description	Cupcakes with a mocha/praliné buttercream finished with chocolate curls, cupcakes with a chocolate buttercream and chocolate pearls and curls, cupcakes with a pistachio buttercream finished with a pistachio macaron and pistachio flakes.

2. Logistic info	
2.1. Consumer unit	
EAN	5413866001787
Net (kg)	0,645
Tare (kg)	0,155
Gross (kg)	0,800
L x W x H (mm)	308 x 240 x 88
Volume (m³)	0,007
Units per layer	
Layers per pallet	
Total CU per pallet	
2.2. Trade unit	
EAN	15413866001784
Number of CU	3
Net (kg)	1,932

Tare (kg)	0,705
Gross (kg)	2,637
L x W x H (mm)	240 x 260 x 280
Volume (m ³)	0,017
Units per layer	9
Layers per pallet	6
Total TU per pallet	54
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	decoration in chocolate, powdered sugar, muffin powder	NO
Crustaceans	NO		NO
Eggs	YES	macaron Pistachio, muffin powder	NO
Fish	NO		NO
Peanut	YES	PEANUT OIL	NO
Soy	YES	imitation plain chocolate, decoration in chocolate, decoration in dark chocolate, cream, chocolate pieces, plain chocolate, hazelnut paste	NO
Milk, incl. lactose	YES	decoration in chocolate, decoration in dark and white chocolate, cream, hazelnut paste, butter	NO
Nuts **	YES	PISTACHIO, macaron Pistachio, hazelnut paste, pistachio puree	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			

4. Nutritional value				
	1 portion =	50 g		
	unit	Per 100 g	Per portion 50 g	Analysis (A) or Calculation(B)
Energy	kcal	462	231	B
	kJ	1927	964	B
Fats	g	27,2	13,6	B
Of which saturated fatty acids	g	11,1	5,5	B
Carbohydrates	g	49,2	24,6	B
Of which sugars	g	38,5	19,3	B
Proteins	g	3,6	1,8	B
Dietary fiber	g	1,2	0,6	B
Salt	g	0,47	0,24	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)	10
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
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