



Product Specification

version 1, 11/01/2024

1. General info	
1.1. Article number	0664
1.2. Name	Dough bar Pain Turc 4,5kg (-18°C)
1.3. Ingredients	Sugar, WHEAT flour, BUTTER, ALMOND flakes, EGGS, salt, vanilla powder Bourbon, colouring agent:"E160a"
1.4. Use, preparation	Cut the dough bar to the desired thickness. Finish the cookies according to your own creativity; roll in sugar, spread with egg yolk, finish with chocolate, almond shavings, nuts,.... Place the dough slices on a baking tray and bake for 12 to 15 minutes at 180°C. Baking time depends on the thickness of the cookie. These times and temperatures are only an indication. Baking according to your own wishes and craftsmanship.
1.5. Product description	Dough bar based on 100% real butter and flaked almonds. Cut the cookies to the desired thickness and finish them as desired.

2. Logistic info	
2.1. Consumer unit	
EAN	5413866203808
Net (kg)	4,500
Tare (kg)	0,340
Gross (kg)	4,840
L x W x H (mm)	600 x 400 x 70
Volume (m ³)	0,017
Units per layer	4
Layers per pallet	15
Total CU per pallet	60
2.2. Trade unit	
EAN	
Number of CU	
Net (kg)	
Tare (kg)	
Gross (kg)	

L x W x H (mm)	x x
Volume (m ³)	
Units per layer	
Layers per pallet	
Total TU per pallet	
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	WHEAT flour	NO
Crustaceans	NO		NO
Eggs	YES	EGGS	NO
Fish	NO		NO
Peanut	NO		NO
Soy	NO		NO
Milk, incl. lactose	YES	butter	NO
Nuts **	YES	ALMOND flakes	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 =	30 g			
	unit	Per 100 g	Per portion 30 g	Analysis (A) or Calculation(B)
Energy	kcal	507	152	B
	kJ	2120	636	B
Fats	g	31,3	9,4	B
Of which saturated fatty acids	g	13,2	4	B
Carbohydrates	g	46,9	14,1	B
Of which sugars	g	27,9	8,4	B
Proteins	g	8,2	2,5	B
Dietary fiber	g	2,3	0,7	B
Salt	g	0,25	0,07	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. 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
Document made by	Stien Jansen