



Product Specification

version 1, 29/09/2022

1. General info	
1.1. Article number	1087
1.2. Name	Mello Cakes Dark Chocolate 20 pc (-18°C)
1.3. Ingredients	Chocolate 43%: cocoa mass, sugar, cocoa butter, emulsifier: "E322"[SOJA], , aroma (vanilla), paprika extract Foam: sugar, water, EGG WHITE, dextrose, glucose, gelatin (FISH), natural vanilla Biscuit: WHEAT flour, WHEAT malt flour, BUTTER, sugar, maize starch, EGG YOLK, ALMONDS, salt, vanilla Feuilletine: praliné [sugar, ALMONDS, HAZELNUTS, vanilla], biscuit crumble [WHEAT flour, sugar, (sunflower and rapeseed fat, MILK fat, LACTOSE, MILK proteins, salt, MALT extract, baking powder: "E500", emulsifier: "E322"[SOJA], antioxidant: "E306"]
1.4. Use, preparation	4h in the refrigerator
1.5. Product description	The artisanal mello cakes created by Stephan Destrooper consist of a crispy butter biscuit with praline filling, topped with Italian meringue and finished with a perfect layer of dark chocolate.
2. Logistic info	
2.1. Consumer unit	
EAN	5413866401488
Net (kg)	0,440
Tare (kg)	0,120
Gross (kg)	0,560
L x W x H (mm)	310 x 240 x 43
Volume (m ³)	0,003
Units per layer	
Layers per pallet	
Total CU per pallet	
2.2. Trade unit	
EAN	15413866401485
Number of CU	3
Net (kg)	1,320
Tare (kg)	0,775
Gross (kg)	2,095
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 TU per pallet	81

2.3. Other	
Intrastat code	19053119

3. Product info			
3.1. Allergens			
	Present? yes/no	If present, in which ingredient?	May contain traces of
Gluten *	YES	Mello Cakes Dark Chocolate	NO
Crustaceans	NO		NO
Eggs	YES	Mello Cakes Dark Chocolate	NO
Fish	YES	Mello Cakes Dark Chocolate	NO
Peanut	NO		NO
Soy	YES	Mello Cakes Dark Chocolate	NO
Milk, incl. lactose	YES	Mello Cakes Dark Chocolate	NO
Nuts **	YES	Mello Cakes Dark Chocolate	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			
3.2. 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 =	22 g			
	unit	Per 100 g	Per portion 22 g	Analysis (A) or Calculation(B)
Energy	kcal	441	97	B
	kJ	1846	406	B
Fats	g	23	5	B
Of which saturated fatty acids	g	12,5	3	B
Carbohydrates	g	51,1	11	B
Of which sugars	g	26	6	B
Proteins	g	5	1,1	B
Salt	g	0,1	0,02	B

5. Storage conditions	
Shelf life after production (days)	360
Shelf life after delivery (days)	240
BBD or UBD	BBD
Storage temperature(°C)	-18°C
Shelf life after defrosting (0 -7°C, days)	30
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
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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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